

2017 ROSÉ

CALIFORNIA

989 CASES PRODUCED

We've been making Rosé for decades, producing a crisp, dry and wonderfully frivolous wine that pairs with just about anything from Thai food to tacos. I've always loved making Rosé and drinking it, but for years it was a frustratingly difficult sell. The stuff had become toxic in the U.S. because in the 1970's big California producers made odd, sweet and unpleasant wines named Rosé and in doing so turned off two generations of wine drinkers to the real thing.

So imagine my surprise, after so many years of touting the virtues of real Rosé, that it has now become an overnight sensation! In the last few years we have actually sold out of it before the first day of summer. I like to think that keeping true to my values and producing an honest wine that I personally enjoy has been the key to the crazy and enduring popularity of our Rosé.

It starts with expensive, high-quality grapes which we source specifically for this wine. This year's blend is 51% Syrah from Roll Ranch in Ojai, 21% Carignan from Camp 4 in Santa Ynez, 19% Grenache from John Sebastiano in Santa Rita Hills, and 9% Riesling from Kick On Ranch near Los Alamos. Even though it's a bit more work, I'm a traditionalist and prefer the richness that barrel fermentation and aging confers to wines, so after whole cluster pressing, all our Rosé goes to barrel. After 5 months in neutral French oak the wine was bottled and it's already drinking well. The aroma is full of pear, freshly baked bread and spicy red berries, and the palate is refreshing and altogether too easy to drink.

BLEND 51% Syrah, 21% Carignan, 19% Grenache, & 9% Riesling **VINEYARDS** Roll Ranch, Camp 4, John Sebastiano, & Kick On

AVA Ventura & Santa Ynez Valley

ALCOHOL 12.5%

VINIFICATION 100% Neutral French Oak

BARREL AGING 5 Months

TOTAL PRODUCTION 989 Cases

PRESS REVIEWS

Robert Parker's Wine Advocate

"The 2017 Rose is very pretty, offering up aromas of red apple, peach and apricot, followed by a bright, medium-based palate with crisp acids, lovely precision and a light touch of spritz. Enjoy it this year or next." - 91 Points

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