



2021 ROSÉ

CALIFORNIA

We couldn't be happier about releasing this 2021 Rosé! It's our first product of a terrific vintage, and our first release that includes some of our organically-farmed estate fruit, the UC Davis hybrid varietals that were developed for regions like ours. Those vines were a small component in the blend, but we're excited about what they brought to the table.

The majority of this release is Syrah from Upper Ojai, then a third Carignane from the Santa Ynez Valley, plus some Paseante Noir (the new UC Davis varietal) and a smidge of dry Riesling. Our approach with Rosé is uncompromising: only fruit grown to be Rosé is used and it's whole-cluster pressed to ferment in neutral French oak barrels. This ensures a refreshing and food-friendly feel, but with the textural richness and complexity that barrel aging provides.

In this bottling you'll find enticing aromas of flowers, citrus peel and chalk, with a subtle tropicality that gives hints of guava and passionfruit. The palate is creamy and substantial, with acidity a gear lower than some previous releases. You find some of that tropical kick mingling with yellow cherries, fine mineral grit and a touch of lees-y pastry flavors. It's friendly as can be to drink by itself, but it's super versatile with food (we recommend Korean BBQ wings or Jerk Shrimp).

BLEND Syrah 54%, Carignane 33%, Paseante Noir 8%, Dry Riesling 5%

VINEYARDS Roll Ranch, Camp 4, Ojai Vineyard Estate, Kick On

AVA California

ALCOHOL 13.0%

VINIFICATION barrel fermented and aged on lees until bottling

BARREL AGING 5 months in neutral French oak

TOTAL PRODUCTION 887 Cases

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THE
OJAI
VINEYARD