



2022 ROSÉ

CALIFORNIA

TASTING NOTE:

Our 2022 Rosé is another classic Ojai Vineyard rosé—pale, brisk, and bursting with fragrance. It's like there's half a flower shop in the glass, stacked with layers of tropical fruit, citrus, and minerals that make for a heady complexity. Up front the palate is creamy and substantial; some of that tropical flair mingles with white pastry and orange peel. Then it shifts into a racier reverberance when notes of white raspberry and passionfruit kick in, along with a fine minerally grit. It's a perfect a la carte evening-starter, but it's super food-friendly—great with tacos (especially al pastor), shellfish, or spicy noodle dishes.

VINTAGE & WINEMAKING:

The majority of this 2022 release is Syrah from Upper Ojai, then Cinsault and Carignane from the Santa Ynez Valley, plus a smidge of mixed whites. 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. It stays on its lees until bottling and goes most of the way through malolactic fermentation. This ensures a refreshing and food-friendly feel, but with the textural richness and complexity that barrel aging provides.

BLEND 41% Syrah, 36% Cinsault, 19% Carignane, 4% Mixed Whites

VINEYARDS Roll Ranch, Camp 4, Bien Nacido, Presqu'île

AVA California

ALCOHOL 13.0%

VINIFICATION barrel fermented and aged on lees until bottling

BARREL AGING 5 months in neutral French oak

TOTAL PRODUCTION 966 Cases

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THE
OJAI
VINEYARD