



2023 ROSÉ

SANTA BARBARA COUNTY

TASTING NOTE:

This 2023 Rosé excites us not only because it came from a truly dream vintage. This bottling also marks a deeper exploration of southern varieties that can thrive in our Mediterranean climate. For years our rosé was based largely on Roll Ranch Syrah. This bottling is based on Grenache, along with other interesting grapes like Carignane, Teroldego, and Mencia.

It's still very much a classic Ojai Vineyard rosé—pale, brisk, and bursting with fragrance. It pulls you in with scents of strawberry cream, orchard blossoms, peaches, and chalky minerality. A lot of that carries over to the palate, which is creamy upfront and rich with fruit. You find creamy strawberry and raspberry, along with warm-hued stone fruits like peach and Rainier cherry. Tangy citrus and guava notes build in the back half along with minerals and leesy notes of pastry.

It's a perfect a la carte evening-starter, but also super food-friendly—great with tacos (especially al pastor), shellfish, or spicy noodle dishes.

VINTAGE & WINEMAKING:

The majority of this 2023 bottling is Grenache and Carignane from the Santa Ynez Valley, plus estate grown Paseante Noir, Teroldego and Mencia from the Los Alamos area, and 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 46% Grenache, 19% Carignane, 16% Paseante Noir, 8% Mencia, 8% Teroldego, 3% Estate White

VINEYARDS Camp 4, Nolan Ranch, & Ojai Estate Ranch

AVA Santa Barbara County

ALCOHOL 13.0%

VINIFICATION barrel fermented and aged on lees until bottling

BARREL AGING 5 months in neutral French oak

TOTAL PRODUCTION 896 Cases

109 S. MONTGOMERY ST. OJAI, CALIFORNIA
805.649.1674
HELP@OJAVINEYARD.COM
OJAVINEYARD.COM

THE
OJAI
VINEYARD