



# 2023 RIESLING KICK ON RANCH

SANTA BARBARA COUNTY

## TASTING NOTE

This 2023 bottling might be the most powerful dry Riesling we've ever made. That's thanks to a terrific vintage, plus the most cutting-edge winemaking that we've ever applied to Riesling.

Taking in the aromas here will likely put a smile on your face—they're intense! The wine exudes varietal character with blossomy scents of plumeria, citrus, and flowering ginger. Beneath that, sea salt, smoky lees notes, and cherimoya.

On the palate it's wildly dynamic. First it glides over the palate with mouthcoating texture that has nothing to do with residual sugar (this Riesling is bone-dry); it's just packed with substance. It shifts quickly into high-gear acidity, then crisp flavors of citrus and tropical fruits laced with leesy umami, salty minerality, and fine tea-like grit.

## VINTAGE & WINEMAKING

Since 2019 we have toyed with using skin-contact on Riesling. Mainly to add richness and substance, so that we buffer the high acidity without using any residual sugar. We use extended lees aging (until bottling) for the same purpose.

This 2023 bottling involves our most layered approach yet. Nearly half this wine came from fruit that was destemmed and allowed overnight skin contact. A slightly smaller amount came from whole cluster pressed fruit. Lastly, there's a bit that comes from a lot that was destemmed and cold-soaked for nine days.

After pressing and overnight settling, those lots were barrel-fermented separately in neutral French oak. Once they fermented fully dry, they were topped up and left to age on lees for 9 months. Malolactic fermentation was blocked using SO<sub>2</sub>. After minimal fining, filtration, and another small addition of sulfites, the wine was bottled the following Summer.

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**BLEND** 100% Riesling  
**VINEYARDS** Kick On Ranch  
**AVA** Santa Barbara County  
**ALCOHOL** 13.0%  
**VINIFICATION** barrel fermented, aged on lees with blocked ML  
**BARREL AGING** 9 months  
**TOTAL PRODUCTION** 391 Cases

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