



2024 ROSÉ

SANTA BARBARA COUNTY

TASTING NOTE:

Our 2024 Rosé is another classic Ojai Vineyard rosé—pale, brisk, and bursting with fragrance. We pay painstaking attention to detail to ensure our Rosé stands out from the pack. Only fruit grown to be Rosé is used and we press it whole-cluster to ferment and age in neutral French oak barrels. This allows for rosé with the textural elegance that only barrel aging can provide, along with the savor and creaminess of aging on the lees until bottling.

This bottling is 55% Carignan and 45% Grenache. Aromas of peaches and raspberries lend a warm-hued spread that's layered with orchard blossoms and chalky minerality. A lot of that carries over to the palate, which is crisp upfront and packed with fresh peach and white cherry. The mid-palate is creamy before it turns toward a zestier profile of cranberry and tangerine, finishing with leesy richness and clean refreshing minerality.

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:

2024 was another cool vintage, much like 2023 with the ideal conditions at harvest. This bottling is comprised of Carignan and Grenache from the Santa Ynez Valley. They were harvested around the beginning of October at just over 20 brix. Per usual with our Rosé regime (and all of our white wines), the fruit was whole-cluster pressed to ferment in neutral French oak barrels. It stays on its lees until bottling and went most of the way through malolactic fermentation. After gentle fining and filtration, we bottled this wine at the end of March.

BLEND 55% Carignan, 45% Grenache

VINEYARDS Camp 4

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 772 Cases

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THE
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VINEYARD