



2024 VIOGNIER

BRICK BARN

SANTA BARBARA COUNTY

TASTING NOTE:

Classy and ethereal Viognier can be an elusive thing, but that's exactly what this 2024 Brick Barn Viognier is all about. In many parts of California, Viognier as a varietal wine can be truly too generous—perfumed like five pumps of Love Spell, textured like oil—yet stingy with acidity, of all things.

Just east of the Sta. Rita Hills and centered in the east-west wind corridor, Brick Barn is a cool spot to grow Viognier. That gives it an uncommon fresh edge, with acidity levels that mirror Chardonnay in our region. The gentle ripening here also gives the wine an airy and enticing spread of aromas, pulling you in rather than pushing you back.

All sorts of florality emanates from the glass—jasmine, plumeria, and gardenia—plus scents of white peach, crunchy green plum, and honey graham crackers. The palate kicks off with a sweet-tang blast of white raspberries and rich lychee, expands with leesy richness and minerality, then tapers into zesty lime with a sneaky thread of blonde honey. There's no oiliness, and ample acidity, but there is a certain roundness that gives the wine an easy-going appeal.

VINTAGE & WINEMAKING:

2023 was a tough act to follow, vintage-wise, but 2024 delivered. It was another vintage marked by very mild weather, but not quite as late of a harvest. This Viognier fruit came into the winery at the end of September. After whole cluster pressing and overnight settling, we transferred the juice into neutral French oak barrels and inoculated with our house-cultured native yeast (obtained from fruit picked during sampling). After the wine became dry we stirred the lees to encourage natural malolactic fermentation. It was reluctant to do so, so we aged it on the lees for 10 months to allow it to mostly finish. We bottled after gentle fining and filtration with minimal sulfites added.

BLEND 100% Viognier

VINEYARDS Brick Barn

AVA Santa Barbara County

ALCOHOL 14.0%

VINIFICATION barrel fermented with native yeast, aged on lees until bottling

BARREL AGING 10 months in neutral French Oak barrels

TOTAL PRODUCTION 181 Cases

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

THE
OJAI
VINEYARD