



# 2022 PINOT NOIR

## SANTA BARBARA COUNTY

### TASTING NOTE

Our Santa Barbara County Pinot Noir is often the first wine that people try from The Ojai Vineyard, so we're uncompromising when it comes to ensuring this wine's deliciousness. The assemblage showcases a bit of everything we love about Santa Barbara County Pinot Noir—spice, florals, high-toned fruit, and salinity. This 2022 bottling does that with mostly fruit from the Sta. Rita Hills, plus a third from the Santa Maria Valley.

The heat and sunshine of the 2022 vintage lent a ripe and radiantly fruity profile. Lots of macerated berries and cherry, some hard candy. There's great balance though—moderate alcohol, and plenty of acidity for us to lean on a hearty portion of whole-clusters. Those play up the spiced tea flavors, plus a hint of savory herbs and floral carbonic lift. It's deliciously juicy without compromising on earthy intrigue, and a fine bite of salty tannin closes out the easy-going palate.

### VINTAGE & WINEMAKING

2022 was a vintage that had us scrambling. Summer was generally sunny and warm, then September came and cranked the heat up for two weeks. In these conditions, the picking window becomes very narrow if you're looking to make flavorful wines that don't taste like raisins. We brought in all our Pinot Noir within the same week, making for long days at the winery.

We were able to capture the fruit within our ripeness parameters. Despite the heat there was sufficient acidity for us to utilize a hearty proportion of whole-clusters (33% average in the blend). After crush we immediately inoculated the lots with our house-cultured native yeast (pulled from grapes picked at sampling) and let the wines ferment to dryness after twice-daily pumpovers. Then we left the wine on the skins a few extra days to encourage a healthy extraction of tannin.

After pressing we used a tiny amount of sulfur to prevent bacterial influence as the wine digested its last bits of sugar in barrel. After aging in neutral French oak for 9 months, we bottled this wine with minimal effective sulfites, and without fining or filtration.

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**BLEND** 100% Pinot Noir

**VINEYARDS** 54% Kessler-Haak, 33% Presqu'île, 13% Fe Ciega

**AVA** Santa Barbara County

**ALCOHOL** 13.0%

**VINIFICATION** open top fermentation with 33% whole clusters

**BARREL AGING** 9 months in neutral French oak barrels

**TOTAL PRODUCTION** 623 Cases

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