

2022 SYRAH SANTA BARBARA COUNTY

TASTING NOTE

Our aim with our Santa Barbara County Syrah is to capture a precociously drinkable expression of the region's cool-climate vineyards. This wine is just that. The 2022 vintage gave us a hot September, so there's a deep and ample ripeness to this bottling. Still, our coastal vineyards held onto their earthy and savory Syrah qualities. The varietal fragrance is striking and pungent. There's a complex profile of incense, suede leather, balsamic, and spicy root beer botanicals, while a deep layer of mocha and plum promises rich pleasure for the mouth. It works out that way, too. The palate is suave and easy, with front-loaded dark fruits that glide into peppery game and chocolate.

VINTAGE & WINEMAKING

2022 was a fast harvest for us. Once the September heat kicked in with close to two weeks of triple-digit temperatures, the fruit came in about as fast as we could take it. As much as we love how whole-clusters elevate Syrah's varietal character, we had to be mindful about preserving natural acidity. The potassium in the stems tempers acidity, so we used just 14% whole-clusters (just enough to add a little spice and pleasant greenery).

Like all our reds these days, the must was inoculated with our house-cultured native yeast (derived from fruit picked during sampling) and immediately pumped over to commence fermentation. After pumping the wine over twice daily until dryness was achieved, the wine was pressed, settled overnight, then racked to neutral French oak barrels to age for 11 months with a slow, spontaneous malolactic fermentation. It was never racked until bottling, so we gently fined for clarity, but bottled the wine unfiltered after adding a very small sulfite addition.

BLEND 100% Syrah

VINEYARDS Zaca Mesa 52%, Yellow Foxtrot 24%, Roll Ranch 14%, Kessler-Haak 10%

AVA Santa Barbara County

ALCOHOL 14.5%

VINIFICATION open-top native yeast fermentation with 14% whole clusters

BARREL AGING 11 months in neutral French oak barrels

TOTAL PRODUCTION 625 Cases

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