



2021 ESTATE RED PASEANTE NOIR

VENTURA COUNTY

TASTING NOTE

Our 2021 Paseante Noir marries power and finesse like we've never seen before from this exciting new grape variety. We wanted to learn more about Paseante Noir, so our first two bottlings were made with different approaches. For this third release we split the difference in those methods. We're thrilled with the results. This is a wine that just saturates your palate with flavor, but it's wonderfully alive and fresh. There's some floral lift to the aromas, plus chocolate and graphite, but more than anything there's a profound plummy. Plummy as in the fresh dark flesh, the tangy skin, and in a concentrated compote kind of way. It's that way on the palate too, along with blueberry pie, tobacco and sage-y herbs.

It's a rich, deep wine with tannins that have been carefully managed so they're fine and peripheral. What's more striking is the silkiness and vibrancy from aging on the lees without any sulfur added until bottling.

VINTAGE & WINEMAKING

For our third bottling of Paseante Noir in 2021, we split the difference between our winemaking methods in the first and second vintages. In the native yeast fermentation we used a bit of whole-clusters (18%) and pressed a little sweeter than we did in 2020. After that, the wine went to barrel and was left undisturbed to age on its lees for 19 months. The time on lees brings satiny smoothness to the mid-palate and enhances savor. This wine also never received any sulfur additions until it was racked to tank for bottling. There's a lively purity and freshness because of that. It was bottled without any fining or filtration, and it received just that one minimal dose of sulfites before bottling.

BLEND 100% Paseante Noir

VINEYARDS Estate "Home Ranch"

AVA Ventura County

ALCOHOL 13.5%

VINIFICATION open top fermentation with 18% whole-clusters

BARREL AGING 19 months in neutral French Oak

TOTAL PRODUCTION 229 Cases

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THE
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