



2023 ROSÉ

SANTA BARBARA COUNTY

TASTING NOTE:

Our 2023 Rosé is another classic Ojai Vineyard rosé—pale, brisk, and bursting with fragrance. Layers of tropical fruit, tangerine, and minerals that make for a heady complexity. Up front the palate has a sneaky, yet creamy tangerine note with tropical flair that mingles with pastry and orange peel. Then it shifts into a racier reverberance when notes of white raspberry and guava kick in, along with a fine minerally grit. 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:

The 2023 release is mostly Grenache, along with a good portion of Carignane from Camp 4 Vineyard. With a little Mencia & Teroldego from Nolan Ranch, plus a smidge of Paseante Noir and a splash of Estate White from our Ojai Vineyard Home Ranch. Our approach with Rosé is uncompromising: only fruit grown to be Rosé is used and it's whole-cluster pressed to ferment in neutral French oak barrels. It stays on its lees until bottling and goes most of the way through malolactic fermentation. This ensures a refreshing and food-friendly feel, but with the textural richness and complexity that barrel aging provides.

BLEND 46% Grenache, 19.5% Carignane, 16% Paseante Noir, 8% Mencia, 8% Teroldego, & 2.5% Estate White

VINEYARDS Camp 4, Nolan Ranch, & Ojai Estate Ranch

AVA California

ALCOHOL 13.0%

VINIFICATION barrel fermented and aged on lees until bottling

BARREL AGING 5 months in neutral French oak

TOTAL PRODUCTION 896 Cases

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THE
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