



2023 VIOGNIER

BRICK BARN

SANTA BARBARA COUNTY

TASTING NOTE:

This 2023 Brick Barn Viognier is our first from this vineyard, which is just west of Buellton outside the Sta. Rita Hills (so a relatively cool spot for Viognier). It's a different animal than the Roll Ranch Viognier we've produced for decades. Roll Ranch is always fun to blind taste—"I'm sorta getting Viognier, but..." This wine leaps out of the glass to say "Hello, my name is Viognier."

That said, it stops well shy of Viognier's potential for blousy excess. There's a fresh and airy quality that speaks to Santa Barbara County's cooler climates. Still, there's all the aromatic intensity you can expect: an effusive perfume of fresh melons with honeysuckle blossoms, white peach, and mangosteen. The palate kicks off with a sweet-tang blast of white raspberries and rich lychee, plus zesty lime and a sneaky thread of blonde honey. There's no oiliness, but there is a certain roundness and softness that gives the wine an easy-going appeal.

It's perfect as a laid-back aperitif, or as a partner to intensely flavored dishes like a proper Moroccan tagine, tonkatsu ramen, or jambalaya.

VINTAGE & WINEMAKING:

2023 was an exceptionally cool year—the first vintage we've ever picked Pinot Noir in October. This Viognier fruit came in just a few days before, at the end of September.

After whole cluster pressing and overnight settling, we filled neutral French oak barrels with the juice 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 aged on the lees for 7 months, and was 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 7 months in neutral French Oak barrels

TOTAL PRODUCTION 181 Cases

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