

2023 SYRAH CLIMA FRÍO

TASTING NOTE

This 2023 Syrah is the first of our new Clima Frío series, and we're thrilled with how this wine captures our region's specialty for savory, nuanced Syrah. The perfume is gorgeous and super varietal: purple floral aromas emanate out of the glass along with scents of incense, spice-crusted meat, ground pepper, and a whole mélange of red-blue-purple fruit. The palate is richly flavored yet lithe, with an elegance that's hard to miss. It opens with a blast of ripe berries with balsamic and spicy cherry notes that segue into leather, olive and meaty savor, then chocolatey and stemmy tannins lend fine clench and flecks of herbaceousness. It's delicious and accessible now, even more so with aeration, so it will be in top form after another year or two in bottle.

ABOUT CLIMA FRÍO

Our Clima Frío wines replace what we used to call Santa Barbara County cuvees. While that appellation-level name fit our Burgundian inspirations at The Ojai Vineyard, the name didn't adequately capture what we're doing in the region. Santa Barbara County is a large appellation with intense East-West temperature gradients, even within the Sta. Rita Hills, where some eastern pockets are better suited to Syrah and Grenache than they are for Chardonnay and Pinot Noir.

These wines express our commitment to the coolest, most western viticultural pockets of our region. Places where each variety benefits from ocean influence that ensures slow, gradual ripening with retention of nuance and natural acidity. Like our single-vineyard bottlings, these wines come from carefully farmed and hand-picked grapes. They're just bottled earlier to capture a plush approachability that suits earlier drinking.

VINTAGE & WINEMAKING

This 2023 Clima Frío Syrah comes from grapes grown at Robert Rae (73%) in the eastern Sta. Rita Hills, along with fruit from Portico Hills (27%), another cool-climate vineyard just West of the town of Los Alamos. 2023 was just a dream vintage, with a cool growing season and a long, staggered harvest that allowed everything to reach its peak potential.

The fruit was hand picked throughout mid-October to early November. It was fermented in open-top tanks using native yeast, with 15% whole clusters in the ferment. It aged for 11 months in French oak barrels. After gentle fining and a tiny amount of sulfites added, it was bottled without filtration.

BLEND 100% Syrah

VINEYARDS Robert Rae (73%) and Portico Hills (27%)

AVA Santa Barbara County

ALCOHOL 13.5%

VINIFICATION open-top native yeast fermentation with 15% whole clusters

BARREL AGING 11 months in neutral French oak barrels

TOTAL PRODUCTION 709 Cases

109 S. MONTGOMERY ST. OJAI, CALIFORNIA
805.649.1674
HELP@OJAIVINEYARD.COM
OJAIVINEYARD.COM

THE
OJAI
VINEYARD

