



## Ojai Pacific View Vineyard and Winery

### Dolcetto

**Ojai Pacific View Vineyard and Winery** is located and maintained as part of the Mitchell family estate: Pacific View Ranch. First planted seven years ago in 2011, the single-varietal vineyard is cultivated from planting to pruning to harvest, privately. The entire vineyard is rainwater sustained.

**Dolcetto** is a varietal native to the northern Italian region of Piemonte. Cultivated mainly in the exclusive wine zone (and UNESCO heritage area) of the Langhe, Dolcetto is a fruit-forward light-bodied red wine. Locals in Piemonte say, 'Make Barolo, but drink Dolcetto.' It is considered a daily-drinking wine, light enough to be paired with any meal, but still has enough body to be enjoyed on its own. It is traditionally meant to be drunk young, within two years of bottling.

### Vintage Statistics

**Area of Production** – Sulphur Mountain Crest in the Upper Ojai Valley.

**Varietal** – 100% Dolcetto; grafted in northern California from Piemontese vines onto Californian rootstocks.

**Soil and Cultivation** – Situated at 900 meters (3000 feet) altitude and with a south facing exposition, the vineyard receives a cool ocean influence. Soil composition is a mixture of sandy soil and soft limestone/shale rock. In fact, locals in the area have been known to unearth various oceanic fossils ranging from shells to whale bones at this peak altitude.

**Harvest** – Hand-picked before dawn and destemmed and crushed in the same morning within hours.

**Vinification** – Fermented in steel vats first, the wine is transferred after pressing to neutral French oak barrels after pressing. The oak aging softens the wine a touch, yet still letting the beautiful fruit and terroir stand out. Additionally, this oak allows for a slightly elongated aging period. Alcohol present is measured at 12.7%.

**Tasting Notes** – The 2017 vintage produced a dark fruity wine with a hint of acidity to balance. Present tannins are felt on the back of the palette, and overall drinking experience is pleasant and enjoyable.