



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 chilled to 35°F, the grapes were then hand sorted and underwent a gentle destemming. This year was harvested later than previous years.

Vinification – After cold soaking, the fruit was inoculated with a naturally isolated wild Italian yeast strain. Undergoing gentle, slow and cool fermentation, it then underwent a gentle pressing and settling into the tank. It was barrel aged in used French oak barrel for over 18 months. 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 14.1%.

Tasting Notes – A dark purple color in the glass, this year gives us plum aromas, with a hint of flint and herbal undertones. After opening up, a spicier bouquet of vanilla appears.