



# 2015 VIOGNIER

**ROLL RANCH**  
**OJAI, VENTURA COUNTY**

137 CASES PRODUCED

It takes no coaxing for viognier to be expressive. It tends toward being intensely fragrant with fruity-floral aromas, and sometimes to a fault. Like a teacher's pet who constantly raises their hand and has the right answer—too much of a good thing can become obnoxious! And too many examples in California seem heavy, even sweet, because the grape is quick to lose acidity.

Our viognier comes from Roll Ranch in upper Ojai, and we make a different kind of Viognier. The grape ripens early and we harvest it at moderate sugar levels, so it's usually the first fruit that comes into the winery. I find it plenty expressive and intensely aromatic even at this ripeness—smelling this wine as it ferments in barrel is intoxicating in itself! Yet it impresses without gushing, and has a taut minerality and citrusy edge that isn't often associated with the grape.

The viognier harvest was painfully small in 2015, thanks to the drought. We harvested only 3 tons from Roll Ranch's two acres of viognier, so the wine is intense, and for the second year in a row we made no separate dessert wine, just this dry version.

A glass of this will strike you with aromas of fresh white stone fruits and flowers, wet rocks and lime zest, and there's a curious anise-y kind of spiciness that comes out after a year or two in bottle. On the palate it swells with texture before pulling into a focused, mouthwatering finish. Though uncommonly bright for viognier, it's certainly got flesh too, so I find it drinks well with rich foods like cheese plates, roasted pork and pears, or creamy Thai flavors like thom kha gai.

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**BLEND** 100% Viognier  
**VINEYARDS** Roll Ranch  
**AVA** Ventura County  
**ALCOHOL** 13.5%  
**VINIFICATION** 100% Neutral French Oak  
**BARREL AGING** 11 Months  
**TOTAL PRODUCTION** 137 Cases

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THE  
**OJAI**  
VINEYARD