



RESERVE ESTATE VIOGNIER

Our ancient, nutrient-rich soils contribute extraordinary mineral and spice character to the phenolic solids (skins and seeds) of our berries. This reserve bottling of Estate Viognier captures even more of those elements with 48 hours of skin contact—a method not common to white varietals, but suited well to this sensorially-powerful wine.



2022 RESERVE ESTATE VIOGNIER

grown at: rideau vineyard *ava:* los olivos district *clone:* tablas 1 *soils:* salinas loam *harvested:* august 2022 *brix at harvest:* 23°B *vinification:* 48 hrs of skin contact, then fermented in neutral french oak *élevage:* 100% neutral french oak for 11 months *bottled:* july 2023 *cases:* 110
release date: april 2024 *ageability:* 8 years *retail price:* \$55

Skin contact, neutral barrel fermentation and ageing, along with the complete malolactic fermentation, brings a richness to the palate while retaining the tropical citrus notes associated with Viognier.