



STAINLESS STEEL ESTATE VIOGNIER

Millennia before Rideau was established, the site of our Viognier planting was underwater and teeming with aquatic life. This mineral-rich ancient riverbed soil now supplies our estate fruit with plenty of nutrients, allowing it to complete fermentation with nothing but the wild yeasts that propagate naturally on the berries.



2023 STAINLESS STEEL ESTATE VIOGNIER

grown at: rideau vineyard *ava:* los olivos district *clone:* tablas 1
soils: salinas loam *harvested:* august 2023 *brix at harvest:* 23°B
vinification: fermented in 100% stainless steel tanks *élevage:* 100%
stainless steel for six months *bottled:* march 2024 *cases produced:* 560
release date: sept. 2024 *ageability:* 5-7 years *retail price:* \$52

Our classic bright and refreshing stainless steel bottling of Viognier is an annual favorite! This lively vintage bursts with vibrant aromas of honeysuckle, peach, and a hint of citrus blossom. Crisp acidity carries flavors of lychee, melon, and a touch of green apple across the palate, leading to a refreshing, clean finish. Perfect alongside spicy Thai dishes or a creamy lemon tart for a light summer treat.