



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 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 neutral french oak barrels *élevage:* 100%
neutral french oak for 10 months *bottled:* july 2024 *cases produced:* 500
release date: dec. 2024 *ageability:* 8 years *retail price:* \$52

Bright and aromatic, this vintage of Viognier bursts with white peach and jasmine, balanced by a refreshing mineral edge. Its subtle neutral oak aging lends a creamy texture, enhancing its layered profile and lively, mouthwatering finish.