



## 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 varieties, but suited well to this sensorially-powerful wine.



## 2023 RESERVE 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:* 48 hrs of skin contact, then fermented in neutral french oak   *élevage:* 100% neutral french oak for 11 months   *bottled:* july 2024   *cases:* 110  
*release date:* april 2025   *ageability:* 8 years   *retail price:* \$55

Twenty-four hours of skin contact followed by neutral barrel fermentation and full malolactic conversion lend this Viognier a rounded, textural richness. Aromas of apricot, white nectarine, and orange blossom unfold on the nose, while the palate offers layers of ripe citrus and honeyed pear framed by a soft, creamy finish. Balanced and expressive, it beautifully marries freshness with depth.