

RIDEAU VINEYARD

2022 ZOTOVICH VINEYARD CHARDONNAY

Bright notes of citrus blossom and white peach define the lovely nose, with hints of pear and a touch of honeydew melon. A subtle thread of coastal minerality weaves through the aromatics, lending freshness and lift. The gentle oak influence adds graceful vanilla bean tones and a whisper of baking spice, giving way to a clean, elegant finish framed by balanced acidity and quiet persistence.

2022 VINTAGE NOTES

A cool, steady 2022 growing season in Sta. Rita Hills was shaped by strong maritime influence, with morning fog and persistent afternoon winds guiding slow, even ripening. Moderate daytime warmth allowed grapes to achieve full flavor development while retaining vibrant natural acidity. The vintage produced wines with lifted aromatics, purity of fruit, and focused structure, clearly reflecting the region's cool-climate precision and coastal energy.

VINEYARD SOURCE NOTES

The Zotovich Vineyard Syrah benefits from a cool, coastal-influenced microclimate and sandy loam soils over ancient riverbed cobbles. The site's consistent marine layer, breezy afternoons, and excellent drainage create ideal conditions for slow, even ripening. Careful vineyard practices and low yields result in fruit with vivid concentration, balanced acidity, and a distinctly mineral-driven profile.

VINEYARD & HARVEST

Vineyard: Zotovich
AVA: Sta Rita Hills
Soil: Sandy Loam Over Riverbed Cobble
Harvest: 10/21/2022

TECHNICAL

Brix at harvest: 22.5
MLF: Natural
Alcohol: 14.3%

AGING & RELEASE

Aging Duration: 20 months
Bottling Date: 07/25/2023
Oak Type: 33% New French
First Release: 12/2023

This Chardonnay pairs beautifully with roast chicken with fresh herbs, seared scallops in brown butter, or halibut with lemon and capers. Its bright acidity and layered texture also complement creamy risotto, Dungeness crab, or triple-cream cheeses like Brie and Délice de Bourgogne.