

RIDEAU VINEYARD

2022 "EIGHTEEN EIGHTY-FOUR"

Harvested from a dedicated 1-acre échalas hillside block on Rideau Vineyard's estate in the Santa Ynez Valley, *Eighteen Eighty-Four* reflects our unique site's warm days, cool evenings, and coastal influence. Well-drained sandy loam and clay soils stress the vines just enough to concentrate flavor, while sustainable farming preserves purity of fruit and site expression for this small-lot Rhône-style blend.

2022 VINTAGE NOTES

Warm, sunny conditions and below-average rainfall shaped the 2022 season in the Los Olivos District, driving steady ripening. A Labor Day heat spike and light harvest rains required careful timing, preserving balance and freshness. The wines show concentrated fruit, vibrant acidity, and layered spice, with depth and structure reflective of the district's warm days and cool nights.

VINEYARD SOURCE NOTES

Sourced from Rideau Vineyard's estate blocks in the Santa Ynez Valley, these wines reflect warm days, cool nights, and steady coastal influence that promote balanced ripening and natural acidity. Gravelly sandy loam and clay soils provide structure and drainage, while sustainable farming practices preserve fruit purity and site expression.

VINEYARD & HARVEST

Vineyard: Rideau
AVA: Los Olivos District
Soil: Sandy Loam and Clay Loam
Harvest: September 2022
Block: 6A/B/C

TECHNICAL

Brix at Harvest: Avg
pH: 3.63
TA: 5.63g/L
MLF: Partial
Alcohol: 14.5%

AGING & RELEASE

Aging Duration: 22 months
Vessel: French Oak
New Barrels: 19% French Oak
Bottling Date: 07/25/2024
First Release: 10/2025

The 2022 Estate GSM shines alongside braised short ribs, grilled sausages, or Moroccan-spiced chicken. Its depth and structure stand up to smoky barbecue, roasted root vegetables, and rich tomato-based pastas, while its layered fruit and spice notes make it equally compelling with charcuterie and firm, aged cheeses.