

RIDEAU VINEYARD

2022 ESTATE MOURVEDRE

Bold and savory, the 2022 Estate Mourvèdre reveals notes of dark plum, black tea, and dried herbs. Firm tannins and balanced acidity provide structure, while hints of smoked spice and earth carry through a long, layered finish.

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: October 2022
Block: 3

TECHNICAL

Brix at Harvest: 24
pH: 3.96
TA: 4.8g/L
MLF: Natural
Alcohol: 14.04%

AGING & RELEASE

Aging Duration: 26 months
Vessel: French Oak
New Barrels: 33% French Oak
Bottling Date: 01/22/2024
First Release: 5/2024

With its savory, spice-laced profile and polished tannins, this Mourvèdre stands up beautifully to grilled lamb, roasted game, or beef short ribs. It also complements mushroom ragù, aged Manchego, or herb-roasted root vegetables—with thyme, rosemary, and smoked paprika enhancing its complexity.