

# RIDEAU VINEYARD

## 2023 "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.

### 2023 VINTAGE NOTES

Cool, wet winter conditions and a mild spring shaped the 2023 season in the Los Olivos District, leading to slow, even ripening. Moderate summer temperatures and a later-than-average harvest preserved freshness and natural acidity. The wines show bright fruit, refined structure, and layered complexity, 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 2023  
**Block:** 6A/B/C

### TECHNICAL

**Brix at Harvest:** Avg  
**pH:** 3.61  
**TA:** 5.62g/L  
**MLF:** Partial  
**Alcohol:** 13.2%

### AGING & RELEASE

**Aging Duration:** 23 months  
**Vessel:** French Oak  
**New Barrels:** 19% French Oak  
**Bottling Date:** 08/04/2025  
**First Release:** 3/2026

*The 2023 Estate GSM pairs beautifully with grilled lamb, rosemary-rubbed tri-tip, or duck with cherry reduction. Its bright fruit and savory spice complement wood-fired pizza, ratatouille, and aged cheeses, while balanced acidity and supple tannins make it a versatile partner for hearty, herb-driven dishes.*