

# RIDEAU VINEYARD

## 2023 RESERVE ESTATE SYRAH

This reserve Estate Syrah comes from a single, carefully selected block where sun exposure, elevation, and soil create ideal ripening conditions. After harvest, stems are dried in the sun among the vines before a portion is reintroduced during fermentation. The result is a structured, layered expression of our nearly 30-year-old Syrah parcel, capturing its depth, savory complexity, and natural elegance.

### 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:** Chemise sandy loam  
**Harvest:** October 2023  
**Clone:** Tablas 99

### TECHNICAL

**Brix at Harvest:** 24.5  
**MLF:** Natural  
**Alcohol:** 14.9%

### AGING & RELEASE

**Aging Duration:** 27 months  
**Vessel:** French Oak  
**New Barrels:** 50% French Oak  
**Bottling Date:** 01/22/2025  
**First Release:** 12/2025

*With its layered structure, savory depth, and refined tannins, this Reserve Estate Syrah pairs seamlessly with grilled ribeye, slow-braised short ribs, or rosemary-crusted lamb. It also shines alongside wild mushroom dishes, black pepper-crusted pork tenderloin, or aged Gouda—where its spice and earthy nuance are beautifully amplified.*