

# RIDEAU VINEYARD

## 2023 ESTATE RESERVE VIOGNIER

Twenty-four hours of skin contact, followed by neutral barrel fermentation and full malolactic conversion, give this Viognier rounded richness. Aromas of apricot and orange blossom lift from the glass, while the palate shows ripe citrus and pear through a soft, creamy finish. Balanced and expressive, it marries freshness with depth.

### 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:** Salinas loam  
**Harvest:** August 2023

### TECHNICAL

**Brix at Harvest:** 23  
**MLF:** Natural  
**Alcohol:** 14.6%

### AGING & RELEASE

**Aging Duration:** 11 months  
**Vessel:** French & Acacia  
**Barrels:** 100% Neutral Oak  
**Bottling Date:** 07/25/2024  
**First Release:** 5/2025

*This Reserve Viognier shines alongside richly textured dishes that echo its depth and lift. Pair with butter-poached lobster, roasted chicken with herbs, or a creamy wild mushroom risotto to complement its layered fruit and supple finish. It also plays beautifully with mild curries or triple-cream cheeses, where its freshness balances richness and its aromatics enhance every bite.*