

RIDEAU VINEYARD

2023 STAINLESS STEEL VIOGNIER

Our classic bright and refreshing stainless steel bottling of Viognier is an annual favorite! This lively vintage bursts with vibrant aromas of honeysuckle, peach, and a hint of citrus blossom. Crisp acidity carries flavors of lychee, melon, and a touch of green apple across the palate, leading to a refreshing, clean finish. Perfect alongside spicy Thai dishes or a creamy lemon tart for a light summer treat.

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 Vineyard
AVA: Los Olivos District
Soil: Sandy Loam
Harvest: October, 2022

TECHNICAL

Brix at Harvest: 23
pH: 3.74
TA: 4.8g/L
MLF: Partial
Alcohol: 13.79%

AGING & RELEASE

Aging Duration: 6 months
Vessel: 100% Stainless Steel
Bottling Date: 03/25/2024
First Release: 01/2025

This crisp, aromatic Viognier pairs beautifully with grilled shellfish, spicy Thai green curry, roasted chicken with lemon-thyme, or fresh goat cheese—its lively acidity and subtle fruit enhance a range of dishes from seafood to light poultry fare.