

RIDEAU VINEYARD

2022 CHÂTEAU DUPLANTIER

This small-lot, age-worthy wine is a bold expression of the four Rhône varietals that define Duplantier. The 2022 opens with dark plum, roasted fig, and black olive layered with cracked pepper, flint, and savory herbs. Concentrated black fruit and grilled meat notes unfold over firm, polished tannins, with a lingering finish of blackberry, graphite, tobacco, and warm spice.

2022 VINTAGE NOTES

A dry winter and mild spring set the stage for 2022 in Santa Barbara County, with even ripening through a temperate summer. An intense Labor Day heat dome and light harvest rains compressed picking, but cool maritime nights preserved acidity and balance. The vintage produced concentrated, lower-yielding wines with vibrant freshness, depth, and structure.

VINEYARD SOURCE NOTES

Sourced from a select group of Santa Barbara County vineyards that share our commitment to thoughtful, sustainable farming, these wines reflect the diverse terroirs that define the region. From cool coastal sites to warmer inland blocks, each grower is chosen for their dedication to balanced viticulture and site expression, ensuring fruit of purity, character, and integrity in every bottle.

VINEYARD & HARVEST

Varietals: 42% Syrah, 21% Petite Sirah, 21% Mourvèdre, 16% Grenache
Vineyard: Various
AVA: Santa Barbara County
Soil: Various
Harvest: September/Oct. 2022

TECHNICAL

Brix at Harvest: 24.7 avg
MLF: Natural
Alcohol: 15.2%

AGING & RELEASE

Aging Duration: 27 months
Vessel: French Oak
New Barrels: 42% French Oak
Bottling Date: 01/2025
First Release: 6/2025

With its bold dark fruit, savory spice, and firm tannins, this Rhône blend pairs beautifully with grilled lamb, braised short ribs, or pepper-crusted ribeye. It also complements hearty beef stew, roasted duck, or aged cheeses like Manchego and sharp cheddar.