

RIDEAU VINEYARD

2023 ZOTOVICH VINEYARD CHARDONNAY

Fresh aromas of Meyer lemon, golden apple, and honeysuckle lead into subtle accents of ripe pear and toasted almond. The palate is bright yet creamy, with a gentle touch of vanilla and brioche from oak aging. A vibrant acidity carries the wine through a long, polished finish—refined and beautifully balanced.

2023 VINTAGE NOTES

A cool, extended 2023 growing season in Sta. Rita Hills followed heavy winter rains and a late budbreak, leading to slow, gradual ripening that pushed harvest into October. Persistent coastal fog and mild temperatures preserved natural acidity while allowing the fruit to develop depth and phenolic balance. The vintage produced wines with vibrant freshness, concentration, and structure that clearly reflect the region's cool-climate character.

VINEYARD SOURCE NOTES

Zotovich Vineyard benefits from a cool, coastal-influenced microclimate and sandy loam soils over ancient riverbed cobbles. The site's consistent marine layer, breezy afternoons, and excellent drainage create ideal conditions for slow, even ripening. Careful vineyard practices and low yields produce fruit with vivid concentration, balanced acidity, and a distinctly mineral-driven profile across the varieties grown here.

VINEYARD & HARVEST

Vineyard: Zotovich
AVA: Sta Rita Hills
Soil: Sandy Loam Over Riverbed Cobble
Harvest: 9/2023

TECHNICAL

Brix at harvest: 22.3
MLF: Natural
Alcohol: 14.6%

AGING & RELEASE

Aging Duration: 20 months
Bottling Date: 07/2024
Oak Type: 32% New French
First Release: 12/2024

This Chardonnay pairs beautifully with roast chicken with lemon and thyme, butter-poached lobster, or pan-seared sea bass. Its bright acidity and creamy texture also complement mushroom risotto, crab cakes, or soft cheeses like Brie and Camembert.