

# RIDEAU VINEYARD

## 2023 ESTATE VIOGNIER

Bright and aromatic, this vintage of Viognier bursts with white peach and jasmine, balanced by a refreshing mineral edge. Its subtle neutral oak aging lends a creamy texture, enhancing its layered profile and lively, mouthwatering finish.

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

### TECHNICAL

**Brix:** 23.0  
**MLF:** Partial  
**Fermentation:** Neutral French oak  
**Alcohol:** 14.8%

### AGING & RELEASE

**Aging Duration:** 10 months  
**Vessel:** 100% Neutral French Oak  
**Bottling Date:** 07/2024  
**First Release:** 12/2024

*This rich, textured Viognier pairs beautifully with roasted chicken, seared scallops, crab cakes, or creamy pasta dishes—its rounded mouthfeel and stone fruit character bring out the best in fuller-flavored seafood and richer poultry fare.*