

2023 Estate Viognier

\$52 750 ML

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.

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

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		CELLAR		RELEASE	
VINEYARD	Rideau Vineyard	FERMENTATION	In French oak barrel	BOTTLED	July 2024
AVA	Los Olivos District	MLF	Natural	RELEASED	November 2024
SOIL	Salinas loam	AGING	8 mo. • Neutral French oak & Acacia	PRODUCTION	750 Cases
CLONE	Tablas	ALCOHOL	14.8%	BOTTLE	750 mL • Burgundy
VARIETALS		PH / TA	3.83 / 3.9 g/L		
100%	Viognier				
HARVEST	September 2023				

PRESS & AWARDS

92 pts
JAMES SUCKLING

91 pts
JEB DUNNUCK

PAIRINGS

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.