

RIDEAU VINEYARD

2024 ESTATE ROUSSANNE

The 2024 vintage of our iconic Estate Roussanne opens with aromas of pear, baked apple, and orange blossom, layered with notes of honeycomb and chamomile. A silky palate of citrus and mineral carries through to a long, elegant finish.

2024 VINTAGE NOTES

Heavy winter rainfall and a cool, damp spring shaped the 2024 season in the Los Olivos District, leading to a late budbreak and naturally low yields. A warm summer and Labor Day heat spike were tempered by cool nights, preserving freshness and balance. The wines show concentrated fruit, vibrant acidity, and refined structure, reflecting the district's diurnal swings and the vintage's hard-won quality.

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: September, 2024

TECHNICAL

Brix at Harvest: 22.2
MLF: Partial
Fermentation: Neutral French oak
Alcohol: 13.8%

AGING & RELEASE

Aging Duration: 10 months
Vessel: 100% Neutral French oak
Bottling Date: 6/2025
First Release: 9/2025

This rich, aromatic Roussanne pairs beautifully with roasted chicken with herbs, butter-poached lobster, mushroom risotto, or grilled halibut—its silky texture and orchard fruit character complement fuller-flavored seafood, poultry, and creamy dishes alike.