

RIDEAU VINEYARD

2024 STAINLESS STEEL VIOGNIER

Our classic bright and refreshing stainless steel bottling of Viognier is an annual favorite! This lively vintage offers aromatic notes of jasmine, ripe apricot, and tangerine zest. Crisp acidity carries flavors of white peach, pear, and a hint of fresh ginger across the palate, leading to a clean, mouthwatering 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: Sandy Loam
Harvest: September, 2024

TECHNICAL

Brix at Harvest: 23.1
pH: 3.75
TA: 4.8g/L
MLF: Partial
Alcohol: 14.5%

AGING & RELEASE

Aging Duration: 6 months
Vessel: 100% Stainless Steel
Bottling Date: 03/2025
First Release: 06/2025

This crisp, aromatic Viognier pairs beautifully with seared scallops, coconut-lemongrass shrimp, herb-roasted chicken, or fresh chèvre—its lively acidity and delicate stone fruit notes enhance dishes ranging from light seafood to spiced Asian cuisine.