

2024 Estate Roussanne

\$52 750 ML

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.

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.

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	Neutral French Oak	BOTTLED	June 2025
AVA	Los Olivos District	MLF	Partial	RELEASED	September 2025
SOIL	Salinas loam	AGING	10 mo. · Neutral Oak	PRODUCTION	248 cases
CLONE	Tablas	ALCOHOL	13.8%	BOTTLE	750 mL · Burgundy
VARIETALS		PH / TA	3.42 / 5.8 g/L		
100%	Roussanne				
HARVEST	September 2024				

PRESS & AWARDS

93 pts

JAMES SUCKLING

92 pts

WINE ENTHUSIAST

91 pts

JEB DUNNUCK

PAIRINGS

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.