

2024 Stainless Estate Viognier

\$52 750 ML

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.

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

VINEYARD	Rideau Vineyard
AVA	Los Olivos District
SOIL	Salinas loam
CLONE	Tablas
VARIETALS	
100%	Viognier
HARVEST	September 2024

CELLAR

FERMENTATION	In stainless steel tank
MLF	Partial
AGING	6 mo. • Stainless Steel
ALCOHOL	14.5%
PH / TA	3.83 / 4.05 g/L

RELEASE

BOTTLED	March 2025
RELEASED	September 2025
PRODUCTION	400 Cases
BOTTLE	750 mL • Burgundy

PAIRINGS

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.