

2023 Enchevêtré Blanc

\$50 750 ML

This elegant blend of four Rhône white varietals balances richness with restraint. Aromas of white flowers and honeysuckle rise from the glass, layered with passion fruit and delicate stone fruit. Fermentation and aging in neutral French oak create a supple, creamy texture without overt oak influence, allowing the vibrant fruit and natural acidity to shine. Beautifully balanced and gently rounded, the palate carries through to a long, polished finish.

VINTAGE NOTES

Abundant winter rainfall replenished soils across Santa Barbara County, while a cool spring and summer delayed budbreak and slowed ripening. Harvest arrived roughly a month later than in 2022, with welcome autumn warmth helping bring the fruit to maturity. The long, mild season produced wines with vivid color and flavor, vibrant acidity, freshness, depth, and exceptional balance.

VINEYARD SOURCE

Sourced from a select group of Santa Barbara County vineyards that share our commitment to thoughtful, sustainable farming, these wines reflect the diverse terroirs that define the region. From cool coastal sites to warmer inland blocks, each grower is chosen for their dedication to balanced viticulture and site expression, ensuring fruit of purity, character, and integrity in every bottle.

VINEYARD & HARVEST		CELLAR		RELEASE	
VINEYARD	Rideau Vineyard, Camp 4	FERMENTATION	Neutral French Oak	BOTTLED	July 2024
AVA	Santa Barbara County	MLF	Partial	RELEASED	September 2024
SOIL	Various	AGING	10 mo. • Neutral Oak	PRODUCTION	270 cases
CLONE	Various	ALCOHOL	14.5%	BOTTLE	750 mL • Burgundy
VARIETALS		PH / TA	3.5 / 5.7 g/L		
34%	Marsanne				
30%	Roussanne				
20%	Grenache Blanc				
16%	Viognier				
HARVEST	September 2023				

PAIRINGS

With its floral aromatics, stone fruit, creamy texture, and bright acidity, this white Rhône blend pairs beautifully with roasted chicken, grilled shrimp, or seared scallops. It also complements creamy pasta, herb-roasted pork tenderloin, or vegetable risotto, while soft cheeses such as Brie, Camembert, and fresh goat cheese make an equally elegant match.