

2023 Reserve Estate Syrah

\$75 750 ML

This Reserve Estate Syrah comes from a single, carefully selected block where elevation, sun exposure, and soil combine for ideal ripening. After harvest, the stems are dried in the sun among the vines before a portion is reintroduced during fermentation. The result is a structured, layered expression of our nearly 30-year-old Syrah parcel, defined by depth, savory complexity, and natural elegance.

VINTAGE NOTES

Cool, wet winter conditions and a mild spring shaped the 2023 season in the Los Olivos District, leading to slow, even ripening. Moderate summer temperatures and a later-than-average harvest preserved freshness and natural acidity. The wines show bright fruit, refined structure, and layered complexity, reflective of the district’s warm days and cool nights.

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	On skin in bins with 25% dried stem inclusion	BOTTLED	August 2025
AVA	Los Olivos District			RELEASED	September 2026
SOIL	Salinas loam	MLF	Natural	PRODUCTION	200 Cases
CLONE	Tablas	AGING	22 mo. • 50% New French Oak	BOTTLE	750 mL • Burgundy
VARIETALS		ALCOHOL	14.9%		
100%	Syrah	PH / TA	4.0 / 5.1 g/L		
HARVEST	October 2023				

PRESS & AWARDS

95 pts

JAMES SUCKLING

94 pts

JEB DUNNUCK

PAIRINGS

With its layered dark fruit, savory spice, and polished structure, this Reserve Syrah pairs beautifully with rosemary-crusted rack of lamb, peppercorn-rubbed filet mignon, or duck confit. It also complements beef bourguignon, wild mushroom risotto, or truffle-roasted potatoes, while aged cheeses such as Manchego, Comté, and Gruyère make an elegant finishing match.