



Signature Flight -35

- **2023 Estate Viognier 91JD** \$52/btl.
100% Viognier from Rideau Vineyard | 10 Months in Neutral French Oak
Honeysuckle and orange peel explode on this beautiful vintage of our Viognier, imbued with a chalky minerality from our mineral-rich riverbed soils.
- **2024 Rosé** \$40/btl.
45% Syrah, 24% Grenache, 23% Mourvèdre, 5% Cinsault, 3% Carignane
An extremely refreshing Rhône Rosé blend, with juicy notes of ripe raspberry and creamy strawberry, alongside a silky, mouthwatering acidity.
- **2020 "La Encantada" Pinot Noir** \$62/btl.
100% Pinot Noir from La Encantada | 17 months in 46% New French Oak
Red currant, cured meats, and a complex array of hard spices integrate with elegant, age-worthy tannins accenting the terroir of the Sta. Rita Hills.
- **2021 Eighteen Eighty-Four** \$67/btl.
44% Grenache, 40% Mourvèdre, 16% Syrah
20 Months in 18% New French Oak
Our estate GSM is an elegant, age-worthy expression of three Rhône varietals.
- **2021 Château Duplantier 93JD** \$67/btl.
32% Petite Sirah, 26% Syrah, 21% Mourvèdre, 21% Grenache
27 Months in 15% New French Oak
Our signature red blend. Showstopping structure & fruit in glorious balance.

Adobe Flight -30

- **2023 Stainless Steel Estate Viognier** \$52/btl.
100% Viognier from Rideau Vineyard | 100% Stainless Steel
A gorgeous, vibrant stainless steel expression of our estate fruit, with aromatics of honeydew melon, white chocolate, and dusty limestone.
- **2022 Enchevêtré Blanc** \$50/btl.
34% Marsanne, 30% Roussanne, 20% Grenache Blanc, 16% Viognier
This lovely blend of four Rhône white varietals has a rich, creamy texture with hints of rosewater, beeswax, and grilled tropical fruit.
- **2022 'Zotovitch' Pinot Noir** \$62/btl.
100% Pinot Noir from Zotovich Vineyard | 18 Months in 28% New French Oak
Sandy soils and misty mornings at the iconic Zotovich site make for an elegant, spicy Pinot with black cherry, graphite, and fine-grained tannic structure.
- **2021 Cinsault** \$58/btl.
100% Cinsault from Nolan Vineyard | 22 Months in 25% New French Oak
The inaugural vintage of our 100% Cinsault features a velvety, elegant texture with fruit-forward tannins and a bright acidity.
- **2023 Sangiovese** \$55/btl.
100% Sangiovese from Camp 4 Vineyard | 22 Months in 60% New French Oak
Gorgeous on the palate, with deep, rich cherry notes, fruit-forward fleshy tannins, and a bright pop of acidity. We call it an "Italian garden in a glass."

One tasting fee waived for every three bottles purchased

- **WI-FI**
 - **Network:** rideauguest
 - **Password:** enjoyrideau
- **JD** Jeb Dunnuck
- **WE** Wine Enthusiast Magazine
- **Organically or sustainably grown**

R I D E A U V I N E Y A R D

Kitchen Menu

Charcuterie Platter - \$25

brie, smoked gouda, goat cheese, prosciutto, salame, fresh seasonal fruit, dried figs, cornichon pickles and olive tapenade, rideau wine jam, fresh toasted bread

Vegan Platter - \$25

hummus, guacamole, house-made olive tapenade, mixed nuts and marcona almonds, various pickles, fresh seasonal fruit, dried figs, rideau wine jam, carrots, pita bread

Handcrafted Pizza - \$20

Margherita
tomatoes, basil, mozzarella

Prosciutto
prosciutto, arugula, olive oil, mozzarella

Mediterranean
olives, artichokes, tomatoes, mozzarella, feta, mushrooms

Calabrese
Calabrese style salame, mushrooms, olives, mozzarella, feta, crushed red pepper flakes

Smash Burger - \$20

buttered brioche bun, ground beef, cheddar, caramelized onions, mushrooms, bacon, hamburger sauce, mixed green salad with lemon vinaigrette, potato chips
(saturday and sunday only)

Lobster Roll - \$24

lemon and herb seasoned lobster served on baguette bread
(thursday through sunday only)

French Plate - \$8 (1) / \$15 (2)

2 savory crème puffs,
1 chocolate - salt caramel tart

*additional chocolate tart - \$3.00