

PINE RIDGE

CHENIN BLANC + VIOGNIER



20 | 15

CB+V

In the early 1990s, Pine Ridge crafted this unusual and delectable blend as an experimental bottling, creating one of our most beloved and popular wines. This unique marriage of two varietals that would never share the same bottle in their native France unites the crisp, honeyed fruit of Chenin Blanc with the plush body and juicy stone fruit notes of Viognier, for a wine that is both sophisticated and easy to enjoy.

The Wine

Chenin Blanc has long been the core of this blend and is sourced from the Clarksburg appellation nestled in the Sacramento River Delta. The grapes were harvested at low sugar levels to ensure a bright fruit character and low alcohol in the finished wine. In contrast, the Viognier from Lodi was picked at 24 degrees Brix to capture the floral and spicy nature as well as the viscosity. After crushing and blending the press wine with free run juice to increase palate weight, the juice was inoculated with two special yeast strains selected to maintain the fruity characters and then fermented cold. The wine was bottled without any oak influence to retain the vibrant and refreshing profile.

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POINTS

A HISTORY
OF ACCLAIM

ROBERT PARKER'S
THE WINE ADVOCATE
2014, 2012, 2011, 2010,
2009 & 2007 VINTAGES

Tasting Notes

Bright and enticing, the latest bottling of our exceptional blend offers a lively bouquet of mouthwatering honeydew melon, juicy pomelo and sweet starfruit aromas that dance with hints of soft white florals and spun sugar. The crisp palate leads with ripe fruit flavors of pineapple, lychee, Meyer lemon and fuzzy white peach that linger through the refreshing finish, balanced by vibrant acidity and subtle hints of white tea and clean mineral.

Food Pairings

With its balanced acidity, this versatile wine pairs well with a number of dishes, from light salads to seafood to, most notably, foods with a hint of spiciness—its subtle sweetness provides balance alongside a touch of heat. Try Chenin Blanc + Viognier with a flavorful Thai curry, a sushi dish, such as a spicy tuna roll, or seared halibut.

Varietal: 83% Chenin Blanc + 17% Viognier
Alcohol: 12.5%
SRP: \$15.00
Release Date: March 2016