

Twenty years ago, 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 Blend

Since the beginning, our blend has only varied slightly over the years, typically...

**80% CHENIN BLANC**  **20% VIOGNIER**

The Chenin Blanc we select for our blend is grown in Clarksburg, while the Viognier is grown in Lodi.



In this proportion, the optimal expression of each varietal complements the other beautifully, creating a refreshingly different white wine.

### The Original



- + In 1995, Pine Ridge created an experimental blend of these two very different varietals, and we were thrilled to discover how delicious our results were.
- + We originally sold the wine in small quantities out of our Tasting Room in Napa, but as more people tried the blend, it became increasingly popular.
- + Today, you can find Chenin Blanc + Viognier at your favorite beverage retailer or on the wine list at your local fine dining restaurant.
- + **CB+V is often imitated, but never duplicated.**

# Chenin Blanc + Viognier

**AROMA PROFILE**

-  honey
-  quince
-  citrus
-  apple

**FLAVOR PROFILE**  
light and refreshing with bright acidity

-  lemon
-  apple
-  grapefruit



Originated in the Loire Valley of France where it is most notably used to produce off-dry white wines in the Vouvray region

- + Versatile, can be made into many different styles of wine, from dry sparkling to sweet dessert
- + Thrives in Clarksburg, a locale where the vines benefit from the maritime influence of California's Sacramento River Delta.



Originated in France's Rhône Valley where it is mainly used to produce full-bodied, aromatic white wines

The Côte-Rôtie region of the Northern Rhone Valley produces red wines made from Syrah which may be co-fermented with up to 20% Viognier for added aromatics

- + Is prized for producing mostly dry white wines with complex aromatics and excellent palate weight
- + Ripens beautifully in Lodi, California, where it benefits from a classic Mediterranean climate during the growing season

**AROMA PROFILE**

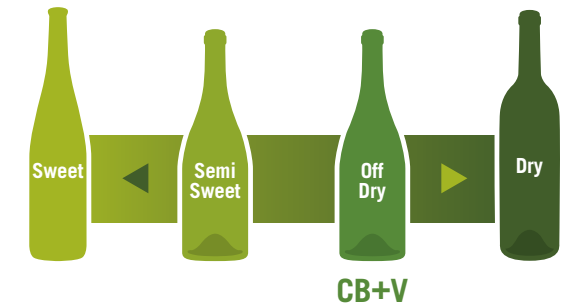
-  floral
-  pear
-  peach
-  lemon

**FLAVOR PROFILE**  
tropical, mineral, soft and full-bodied

-  peach
-  citrus
-  apple
-  pineapple

### Wine Style

But What Does "Off-Dry" Mean?



- + Residual sugar is sugar that remains in the wine when the fermentation process is complete.
- + Wines that have no residual sugar after fermentation are considered dry.
- + Depending on how much residual sugar is left, a wine can be dry, off-dry, semi-sweet or sweet.
- + Chenin Blanc + Viognier is considered off-dry, as it is only very slightly sweet.

### Pairing CB+V?

Chenin Blanc + Viognier makes a great addition to a wide variety of meals, but we have a few favorites. Try CB+V with...



**Sushi + Oysters + Tacos + Ceviche + Pad Thai Fried Rice + Anything Spicy + Your Favorite Meal**

Also pairs well with...

**Friends + Family + Fun**