

PINE RIDGE

CHENIN BLANC + VIOGNIER



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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 varieties 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.

Vineyards & Winemaking

Grapes for our Chenin Blanc are sourced from the Clarksburg appellation, referred to as the “Gem of the Delta.” It is an appellation that is showing a great affinity for Chenin Blanc. The climate has a moderately long growing season and benefits from the maritime influence of the Sacramento River. The Viognier is sourced from Lodi, which has a classic Mediterranean climate, with warm days and cool nights. Natural air-conditioning is provided by the San Joaquin/Sacramento River Delta breezes and produces grapes with natural acidity. Rhône varieties like Viognier adapt well in this exciting appellation.

The Chenin Blanc grapes were harvested at low sugar levels to ensure 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 the grapes were crushed, the press wine was blended with the free run juice to increase palate weight. The juice was inoculated with two special yeast strains to maintain the fruity characters and then was fermented cold. To retain and highlight the fruit freshness of CB+V, the wine was fermented and aged in 100 percent stainless steel.

Tasting Notes

Crisp, bright, and vivacious, CBV 2016 is an aromatic white blend boasting a bouquet of orange blossom, honeysuckle, tropical fruit, and citrus. The refreshing palate reveals crisp lemon-lime and yuzu joined by luscious flavors of apricot, white peach, nectarine, and exotic tropical flavors of guava, pineapple, and mango. Flint minerality and balanced acidity carry through the clean, lingering finish.

Food Pairings

This versatile wine pairs well with a number of dishes, from light salads to seafood, and most notably with foods with a hint of spiciness—its subtle sweetness provides balance alongside a touch of heat. It's the perfect pour for the start of an evening with appetizers or a platter of salumi. Also try Chenin Blanc + Viognier with a flavorful Thai curry, a frittata with sweet onions and ricotta, or a shrimp and avocado tostada. For a perfect cheese pairing, enjoy CB+V with a dense, lemony goat's milk French Chabichou du Poitou.

Varieties: 80% Chenin Blanc + 20% Viognier

Alcohol: 12.5%

Price: \$16.00

Release Date: May 2017