

# PINE RIDGE

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## VINEYARDS

### 2013 DIJON CLONES CHARDONNAY

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PINE RIDGE WAS ONE OF THE FIRST WINERIES TO PAIR FRENCH DIJON CLONES WITH THE COOL CARNEROS TERROIR. OUR ESTATE VINEYARDS IN THIS FOG-SHROUDED REGION ENJOY A LONG GROWING SEASON, ALLOWING THE DEVELOPMENT OF INTENSE TROPICAL FRUIT AND CITRUS FLAVORS. THE RESULT IS A CALIFORNIA CHARDONNAY THAT IS STYLISTICALLY ORIGINAL, A PERFECT MARRIAGE OF BOTH FRENCH AND CALIFORNIA WINEMAKING TECHNIQUES.



**VINEYARDS** Overcast mornings and cool afternoon breezes contribute to a slow and even rate of fruit maturity, leading to an optimal balance of sugar and acid and an outstanding intensity of fruit flavors. Closely planted to 3.5'x 6' spacing with devigorating rootstock, our Carneros estate vineyards feature Dijon Chardonnay clones 76, 95 and 96.

**HARVEST AND WINEMAKING** 2013 was an ideal season in Napa Valley, with dry conditions and a long, sunny summer, allowing even ripening and yielding exquisite, balanced fruit. Our Chardonnay was hand-harvested at night at an optimal level of ripeness in mid-September, then quickly sorted and pressed in full cluster. The wine was fermented in 35% new French oak barrels, aged for seven months sur lie and stirred occasionally to promote complexity. In order to preserve bright acidity and citrus notes, malolactic fermentation was not allowed to occur.

**TASTING NOTES** Light gold in color, our 2013 Dijon Clones Chardonnay bursts with alluring aromas of grapefruit, lemon thyme and honeysuckle, interlaced with subtle notes of lemon bar, buttery biscuit, brioche and cinnamon. The wine presents a juicy mouthfeel with refreshing acidity, opening with bright flavors of lemon juice, sweet lemon candy and white flowers, leading into hints of nectarine, honeyed pear and vanilla pudding that linger through the lengthy finish.

**PAIRING** This bright, supple Chardonnay would pair excellently with a variety of seafood dishes, such as grilled spicy calamari with lemon chickpea salad or tuna stuffed cherry peppers with caper aioli. This versatile wine would also partner well alongside poultry or vegetarian dishes and would beautifully complete a cheese course when matched with Appalachian, a nutty cow's milk cheese.

VARIETAL:	100% CHARDONNAY
RELEASE DATE:	NOVEMBER 1, 2014
AGING POTENTIAL:	2 TO 4 YEARS
APPELLATION:	CARNEROS, NAPA VALLEY
SRP:	\$34
ALCOHOL:	14.3%