

# PINE RIDGE

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## VINEYARDS

### 2014 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** 2014 was a consistently temperate growing season in Napa Valley, with moderate temperatures and minimal rain in September, 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** Gleaming radiant gold, our 2014 Dijon Clones Chardonnay sings from the glass with enticing aromas of lemon peel, fresh white flowers and citrus blossom, interlaced with subtle notes of lemon tart, ground nutmeg and honeyed graham cracker. The wine exhibits a rounded mouthfeel with refreshing acidity, opening with bright flavors of pineapple juice, sweet candied lemon and creamy lemon curd, leading into hints of white nectarine, yellow pear and vanilla bean that linger through the clean, lasting finish.

**PAIRING** Well-rounded and bright, this supple Chardonnay would pair wonderfully with a variety of seafood dishes, such as shrimp fra diavolo or octopus salad with white beans and lemon. This versatile wine would also delight alongside poultry or vegetarian dishes and would make an excellent partner to a cheese course when matched with La Bonaparte, a creamy cow's milk cheese from Quebec.

VARIETAL:	100% CHARDONNAY
RELEASE DATE:	JANUARY 2016
AGING POTENTIAL:	2 TO 4 YEARS
APPELLATION:	CARNEROS, NAPA VALLEY
SRP:	\$36
ALCOHOL:	14.7%