

PINE RIDGE

VINEYARDS

2015 DIJON CLONES CHARDONNAY

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 in Carneros typically contribute to a slow and even rate of fruit maturity, leading to optimal balance to produce wines with elegance and crisp acidity and an outstanding intensity of fruit flavors. Closely planted to 3.5-by-6-foot spacing with devigorating rootstock, our estate vineyards feature Chardonnay Dijon clones 76 (origins in Saône-et-Loire), 95 and 96 (both origins in Côte d’Or).

HARVEST AND WINEMAKING Following several years of drought, February delivered much-needed rain to the vines. Budbreak occurred early in 2015 due to warmer than normal temperatures in late winter and early spring. Warm temperatures and abundant sunshine June through October led to good growth the rest of the season, an early harvest, and very high-quality, balanced fruit. Our Chardonnay was hand-harvested at night then quickly sorted and pressed in full cluster. The wine was fermented in 30 percent new French oak barrels, aged for eight 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 In the glass, the color is a vibrant lemon yellow. Enticing aromas of citrus blossoms, lemon thyme and cantaloupe are integrated with spicy pear, toasted oak and vanilla. On the palate, this Chardonnay is both creamy and racy, bursting with flavors of tangerine, lemon squares and, from clone 76, pears, nutmeg, vanilla and toast. The lingering finish continues with oak spice and layers of citrus and ripe fruit.

PAIRING The Dijon Clones Chardonnay will match perfectly with light and delicate foods such as raw fish and cooked shellfish, a vegetable terrine or risotto with spring vegetables. It would also pair well with creamy soups. For the cheese course, try it with Cabot Clothbound Cheddar, whose tangy, savory and nutty, caramelized flavors will complement the bright Chardonnay.

VARIETAL:	100% CHARDONNAY
RELEASE DATE:	JANUARY 2017
AGING POTENTIAL:	2 TO 4 YEARS
APPELLATION:	CARNEROS, NAPA VALLEY
PRICE:	\$38
ALCOHOL:	14.1%
CASE PRODUCTION:	2790