

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 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 Wine

Chenin Blanc has long been the core of this blend and is sourced from the Clarksburg appellation nestled in the Sacramento River Delta. The grapes were harvested at low sugar levels to ensure a 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 of this grape. After crushing and blending the press wine with free run juice to increase palate weight, the juice was inoculated with two special yeast strains selected to maintain the fruity characters and then fermented cold. The wine was bottled without any oak influence to retain the vibrant and refreshing profile.

A History of Acclaim

2012 VINTAGE
90 POINTS | ROBERT PARKER

2011 VINTAGE
90 POINTS | ROBERT PARKER

2010 VINTAGE
90 POINTS | ROBERT PARKER

2009 VINTAGE
90 POINTS | ROBERT PARKER

2008 VINTAGE
SUPER DOMESTIC WINE VALUES
TOP 50 | ROBERT PARKER

2007 VINTAGE
90 POINTS | ROBERT PARKER

Tasting Notes

Brilliant and refreshing, this bottling of our remarkable blend bursts with an array of delightful aromas, opening with fresh lemon, juicy honeydew melon, pomelo and sweet mango, complemented by soft orange blossom and carnation floral notes. The palate is crisp and mouth-watering, leading with luscious papaya, yellow pear and ruby grapefruit flavors that are balanced by hints of sweet tangerine and white tea. The juicy fruit flavors linger through the clean and lively finish.

Food Pairings

With its balanced acidity, this versatile wine pairs well with a number of dishes, from light salads to seafood to, most notably, foods with a hint of spiciness—its subtle sweetness provides balance alongside a touch of heat. Try Chenin Blanc + Viognier with a flavorful Thai curry, a sushi dish, such as a spicy tuna roll, or seared halibut.

Varietal: 80% Chenin Blanc + 20% Viognier

Alcohol: 12.5%

SRP: \$15.00

Release Date: January 2014