Chenin Blanc

Flavor Profile

- versatile, can be made into many different styles of wine, from dry sparkling to sweet dessert
- thrives in Clarksburg, a locale where the vines benefit from the maritime influence of California's Sacramento River Delta.

The Chenin Blanc we select for our blend is grown in Clarksburg, while the Viognier is grown in Lodi.

- is prized for producing mostly dry white wines with complex aromatics and excellent palate weight
- ripens beautifully in Lodi, California, where it benefits from a classic Mediterranean climate during the growing season
- residual sugar is sugar that remains in the wine when the fermentation process is complete.
- wines that have no residual sugar after fermentation are considered dry.
- depending on how much residual sugar is left, a wine can be dry, off-dry, semi-sweet or sweet.
- Chenin Blanc + Viognier is considered off-dry, as it is only very slightly sweet.

Viognier

Flavor Profile

- citrus apple
- pineapple
- floral
- honey quince
- grapefruit
- lemon
- citrus
- light and refreshing with bright acidity
- tropical, mineral, soft and full-bodied

The Blend

Since the beginning, our blend has only varied slightly over the years, typically...

It's all about the proportion of each varietal in the final blend.

But What Does “Off-Dry” Mean?

The Original

Pairing CB+V?

Chenin Blanc + Viognier makes a great addition to a wide variety of meals, but we have a few favorites. Try CB+V with...

Also pairs well with...

Friends + Family + Fun