

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

The newest release of our intriguing blend delights the nose with a charming bouquet of enticing aromas of fresh Meyer lemon, fuzzy peach, ripe honeydew melon and yellow plum, mingled with touches of citrus blossom and white tea. The clean, vibrant palate enters with juicy pomelo, sweet lychee and honeyed tangerine fruits, balanced by vibrant acidity and hints of yellow apple and key lime pie that last through the crisp and refreshing 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: March 2015