

PINE RIDGE

CHENIN BLANC + VIOGNIER



WHITE BLEND

20 | 20

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 wine 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.

Key Facts

- + Something different - Unique marriage of two varietals that would never share the same bottle in their native France
- + Amazing paired with spicy cuisines: Mexican, Chinese, Thai or Indian flavors
- + Naturally low in sugar and alcohol at 11.7%
- + 3rd Party Certified as 100% pesticide free

Viticulture

Grapes for our Chenin Blanc are sourced from the Clarksburg appellation, referred to as the “Gem of the Delta.” It is an appellation that is showing a great affinity for Chenin Blanc. The climate has a moderately long growing season and benefits from the maritime influence of the Sacramento River. The Viognier is sourced from Lodi, which has a classic Mediterranean climate, with warm days and cool nights. Natural air-conditioning is provided by the San Joaquin/Sacramento River Delta breezes and produces grapes with natural acidity. Rhône varieties like Viognier adapt well to this exciting appellation.

Winemaking

This vintage is a blend that is comprised of 80% Chenin Blanc and 20% Viognier. The Chenin Blanc grapes were harvested at low sugar levels to ensure 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. After the grapes were crushed, the press wine was blended with the free run juice to increase palate weight. The juice was inoculated with two special yeast strains to maintain the fruity characters and then was fermented cold. To retain and highlight the fruit freshness of CB+V, the wine was fermented and aged in 100 percent stainless steel.

Vintage

2020 was a drought year that began with gusty winds through the spring and an early but even fruit set. The summer had average to hot temperatures, with a few hot days above 110 degrees Fahrenheit that were tempered by cooler winds off the Sacramento Delta. The long warm hang-time resulted in ripening berries with intense flavors of pear, tropical fruit and melon. Just as we were about to kick-off harvest, there was a heat spike which, coupled with the fact that most of the fruit ripened at the same time, created the need for a quick pick from our vineyard crew. Our teams worked through day and night to pick our crop quickly, preserving fresh notes of florals and the balanced acidity our wine is known for.

Tasting Notes

Crisp, bright, and vivacious, CB+V 2020 is an aromatic white blend boasting a bouquet of honeysuckle, lemon lime, yuzu, and ginger spice. The entry is both crisp and clean, exhibiting refreshing acidity and roundness, opening to flavors of lemon curd, fig, honeysuckle, lemongrass, and ripe melon. This delicious wine has viscosity in the mid-palate and finishes clean and long with a lingering hint of honeydew melon. This versatile wine pairs well with a number of dishes, from light salads to seafood, and most notably with foods with a hint of spiciness—its subtle sweetness provides balance alongside a touch of heat. It's the perfect pour for the start of an evening with appetizers such as goat cheese, radishes, and olives. Also try Chenin Blanc + Viognier with a flavorful Thai curry, a frittata with sweet onions and ricotta, or uku, a Hawaiian snapper, with ginger-scallion sauce.

Analysis

Appellations: California (Clarksburg and Lodi)

Alcohol: 11.7%

pH: 3.50

TA: 6.5 g/L