

PINE RIDGE

SPARKLING

CHENIN BLANC + VIOGNIER



Twenty-five years ago, Pine Ridge crafted an unusual and delectable blend as an experimental bottling, and created one of our most beloved and popular wines. This unique marriage of two varieties 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 still wine version of CB+V has inspired a sparkling wine made from 96 percent Chenin Blanc with a splash of Viognier in the dosage.

VINEYARDS & WINEMAKING

Grapes for our Chenin Blanc are sourced from the Clarksburg appellation, referred to as the “Gem of the Delta.” It is an appellation that shows 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 and Sacramento River Delta breezes and produces grapes with natural acidity. Rhône varieties like Viognier adapt well to this exciting appellation. The sparkling wine was made using 96 percent Chenin Blanc for the base wine.

The Chenin Blanc grapes maintain high acidity throughout the growing season and were harvested at low sugar levels to ensure bright fruit character. The free run juice was fermented cold in 100 percent stainless steel to retain and highlight the fresh fruit typical in the still wine version, followed by the charmat (tank) method to complete the sparkling process, which results in the wine being extra dry. In contrast, the Viognier from Lodi was picked at 24° Brix to capture the floral and spicy nature as well as the viscosity. A small percentage of Viognier was added in the dosage to provide a pop of stone fruit along with floral and fresh aromas to the final blend.

TASTING NOTES

Crisp, bright, and vivacious, Sparkling CB+V is an aromatic wine boasting a bouquet of pear, green apple, and honeydew melon complemented by lime, nectarine, lemongrass, and apricot. The entry is bright and fresh, exhibiting flavors of green apples, lemon, lime, and lychee. The wine has beautifully balanced, crisp acidity, with a refreshing and slightly creamy note on the midpalate. The fine bubbles lift the aromas and flavors and carry them to the finish.

FOOD PAIRINGS

This sparkling wine pairs well with a number of dishes, from appetizers to light salads to seafood, and most notably with foods that have 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, stuffed mushrooms, toasted almonds, even potato chips. Also try this wine with a flavorful Thai curry, fried chicken, quiche, or ham and brie sandwiches.



TECHNICAL FACTS

Varieties: 96% Chenin Blanc + 4% Viognier • **Alcohol:** 12.5%