

PINE RIDGE

2023 CHENIN BLANC + VIOGNIER WHITE BLEND

THIS UNIQUE MARRIAGE OF TWO VARIETIES UNITES THE CRISP, HONEYED FRUIT OF CHENIN BLANC WITH THE PLUSH BODY AND JUICY STONE FRUIT NOTES OF VIOGNIER, A DELECTABLE BLEND THAT IS BOTH SOPHISTICATED AND EASY TO ENJOY.

VINTAGE

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.

VITICULTURE & 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 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.

After the grapes were crushed, the pressed 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.

TASTING & PAIRING NOTES

Crisp, bright, and vivacious! The Chenin aromatics bring citrus characters of tangerine, yuzu, pear, orange blossom, and honeydew melon. The Viognier aromatics tend to be a little heavier on stone fruit of peach and mango with hints of honeysuckle. The mouthfeel is clean, crisp with no oak or malolactic fermentation. The slight residual sugar and acid are in balance to add a viscous mouthfeel in the midpalate with a crisp finish.

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 with a flavorful Thai curry, a frittata with sweet onions and ricotta, or a shrimp and avocado tostada.

ANALYSIS

Varietals	Appellations:	pH: 3.47
80% Chenin Blanc	Clarksburg and Lodi	TA: 7.0 g/l
20% Viognier	Alcohol: 12.0%	



KEY BRAND FACTS

- + Something different - the unique marriage of two varietals that would never share the same bottle in their native France.
- + The perfect pairing for spicy flavors, such as Mexican, Chinese, Thai or Indian cuisines.
- + Naturally low in sugar and alcohol at 12%.