

# PINE RIDGE

## CHENIN BLANC + VIOGNIER

2011



### Chenin Blanc + Viognier

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.

### Varietal

79% Chenin Blanc +  
21% Viognier

### Alcohol

12.0%

### SRP

\$14.00

### Release Date

December 2011

### Tasting Notes

The 2011 bottling of this distinctive blend opens with a dazzling spectrum of fruit and floral aromas, from crisp white peach, honeyed pear and sweet mango, to touches of fresh jasmine blossom and white chai tea. Filled with bright and juicy fruits, the palate flaunts flavors of succulent white nectarine, candied pineapple, green fig and subtle grapefruit. The crisp and slightly off-dry flavor profile lasts well through the clean 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.

## A HISTORY OF ACCLAIM

2010  
VINTAGE

90 POINTS

— ROBERT PARKER

2009  
VINTAGE

90 POINTS

— ROBERT PARKER

2008  
VINTAGE

TOP 50 SUPER DOMESTIC  
WINE VALUES

— ROBERT PARKER

2007  
VINTAGE

90 POINTS

— ROBERT PARKER

2006  
VINTAGE

25 BEST WINES OF  
SUMMER

— FOOD & WINE