For more than 20 years, Pine Ridge Vineyards has produced a white wine blend containing Chenin Blanc—a crisp white variety that originated in France’s Loire Valley. Our winemaking team has created a very limited-production lot to showcase this elegant variety, grown in the Clarksburg appellation, home to California’s premier Chenin Blanc grapes.

VINEYARDS Chenin Blanc grapes have high acidity and need plenty of sun to ripen and produce delicious fruit flavors. Cool Delta breezes and warm summer days in Clarksburg contribute to a long, dry growing season with a slow and even rate of fruit maturity, leading to an optimal balance of sugar and acid and an outstanding intensity of fruit flavors.

HARVEST AND WINEMAKING The 2015 vintage experienced continuing drought conditions, with no rainfall in January. Most of the growing season was characterized by warm, dry days combined with cool nights. A reduced berry set and small clusters provided good-quality grapes. Our Chenin Blanc was harvested about a week earlier than normal and was fermented in 50 percent new French oak. Stirring occurred weekly, and the wine was aged in barrel for eight months.

TASTING NOTES Chenin Blanc offers enticing aromas of honeysuckle, cantaloupe, citrus, and honey and a hint of cinnamon from the new French oak. This is a bone-dry wine showing flavors of melon, pear, lemongrass, and Meyer lemon curd and echoes of the honey aroma. The mouthfeel is viscous, a result of weekly lees stirring, and the wine finishes with a bright acidic kick. The clean, refreshing finish makes this a perfect sipping wine and also a versatile wine to pair with food.

PAIRING Vibrant and bright, this Chenin Blanc would pair wonderfully with a variety of seafood dishes, such as crab, scallops in a butter chive sauce, or halibut with ratatouille. Try it also with grilled lemongrass chicken, a salad of farro with spring peas and watercress, or even roasted-carrot hummus with toasted pita bread. For a cheese course, select soft, creamy cheeses like triple crème brie, herb-crusted goat cheese, or Gruyère.

VARIETY: 100% CHENIN BLANC
DATE HARVESTED: AUGUST 16, 2015
BARREL AGING: 8 MONTHS IN 50% NEW FRENCH OAK
RELEASE DATE: MARCH 2017
AGING POTENTIAL: RECOMMENDED CONSUMPTION WITHIN THREE YEARS
APPELLATION: CLARKSBURG, CALIFORNIA
SRP: $38
ALCOHOL: 13.7%