

# PINE RIDGE

---

## VINEYARDS

## 2015 CHENIN BLANC

---

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-cruste 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%