

PINE RIDGE

VINEYARDS

2016 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 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. A reduced berry set and small clusters provided good-quality grapes. Our Chenin Blanc was fermented in 33 percent new French oak. Stirring occurred weekly, and the wine was aged in barrel for seven months.

TASTING NOTES Our 2016 Chenin Blanc offers enticing aromas of French tart crust, florals, baked apples, citrus, and honeycomb and a hint of baking spice from the new French oak. This is a bone-dry wine showing flavors of lemon curd, brioche, yuzu, lime zest, melon, lemongrass, a. 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 Bright and round, this Chenin Blanc would pair wonderfully with a variety of seafood dishes, such as crab, scallops in a butter chive sauce, or swordfish with olives and roasted peppers. Try it also with chicken satay, a chopped salad, or even roasted-carrot hummus with toasted pita bread. For a cheese course, select soft, creamy cheeses like triple crème brie, herb-cruste d goat cheese, or Gruyère.

VARIETY:	100% CHENIN BLANC
DATE HARVESTED:	SEPTEMBER 10, 2016
BARREL AGING:	7 MONTHS IN 33% NEW FRENCH OAK
RELEASE DATE:	MARCH 2018
AGING POTENTIAL:	RECOMMENDED CONSUMPTION WITHIN THREE YEARS
APPELLATION:	CLARKSBURG, CALIFORNIA
SRP:	\$38
ALCOHOL:	14.2%