



PINE RIDGE

VINEYARDS

COLLEEN FITZGERALD

ENOLOGIST

COLLEEN FITZGERALD was raised in Pleasanton, California, and headed off to California Polytechnic State University (Cal Poly), San Luis Obispo to major in biochemistry. After graduating, she landed her first harvest internship in Paso Robles and immediately fell in love with winemaking. She was enchanted by the perfect balance of chemistry and art and also by the many opportunities to travel. She has experienced harvests in New Zealand, Paso Robles, and Napa.

In 2015, Colleen became a full-time enologist at Pine Ridge Vineyards, where she provides all the necessary information—including analyses and trials—for tastings and preparing the team to make the best possible decisions for the wines. Colleen also manages a lab technician, tastes wine fermenting tanks, helps make blending decisions, and monitors the overall health of the wine.

“I really enjoy the seasonal aspect of enology,” says Colleen. “There’s always something different to do depending on the time of year, whether it’s harvest, bottling, or blending season. It’s rewarding to work as a team—problem solving, innovating, and bringing out the best in each of our great estate vineyards.”

In 2018, Colleen was named assistant winemaker for the Chenin Blanc + Viognier program. She works with growers in the Clarksburg AVA to make decisions about pruning, vine management, and harvest timing; in the cellar, she sees this wine through fermentation and blending.

“I love working with our Clarksburg growers,” says Colleen. “When you balance the acidity and lemon-lime aromas of Chenin Blanc with the weight and floral character of Viognier, they complement each other for a unique, very food-friendly wine.”

When she’s not on the job, Colleen can be found outdoors. She enjoys hiking around Point Reyes, checking out new food spots, and traveling—most recently to France and Italy.