



Pine Ridge

A radiant white blend that captures the elegance of Chenin Blanc and the lush aromatics of Viognier in a zesty, fruit-forward expression tailored for modern palates.

Chenin Blanc - Viognier 2021

California, USA

PINE RIDGE
VINEYARDS

Region and Vineyards

This cuvée draws its character from two dynamic Californian appellations, each contributing distinct structural and aromatic elements. The **Chenin Blanc**, which comprises 80% of the blend, is sourced from **Clarksburg**, a lesser-known gem of the Sacramento River Delta. This area benefits from a moderately long growing season and a unique marine influence. The cooling breezes from the Delta help retain the natural acidity in the grapes, fostering a crisp profile with vivid citrus and orchard fruit notes. Clarksburg has increasingly earned a reputation for **expressive Chenin Blanc**, and its contribution here underscores the variety's adaptability to warm, temperate climates.

The **Viognier** portion, sourced from **Lodi**, brings a plush, aromatic contrast. This inland region experiences warm days and cool nights thanks to Delta breezes, allowing Viognier to ripen fully while retaining freshness. Known for its **Mediterranean climate**, Lodi is ideally suited to Rhône varieties, with Viognier showing remarkable floral depth and stone fruit ripeness. Together, these regions provide the yin and yang of the blend: vibrant acidity from Clarksburg and aromatic opulence from Lodi.

Winemaking

The Chenin Blanc grapes were harvested at low sugar levels to preserve freshness, vibrancy, and moderate alcohol. In contrast, the Viognier was picked riper, at 24° Brix, to maximize aromatic complexity, texture, and its hallmark floral character. After gentle pressing, the free-run juice was blended with a portion of press wine to enhance mid-palate weight and texture.

Fermentation was conducted in **stainless steel tanks** using two specific yeast strains selected to enhance varietal aromatics and preserve purity of fruit. The wine underwent cold fermentation to protect its lively aromatics and vivid fruit profile. There was no malolactic fermentation or oak aging, in order to maintain crispness and the **wine's vibrant, fruit-driven personality**. The result is a blend that is both fresh and aromatic, retaining natural acidity with a round and balanced finish.

92
James
Suckling



Alcohol :12,00 %

Composition: 80% Chenin Blanc,
20% Viognier



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Tasting Notes

- **Color:** Pale straw with glints of green, shimmering and youthful in the glass.
- **Aroma:** Bright and highly expressive with notes of **honeysuckle, orange blossom, white peach, nectarine**, and a subtle ginger spice.
- **Palate:** Lively and refreshing with juicy flavors of **tangerine, lemon curd, lime zest**, and **lemongrass**, supported by crisp acidity and a rounded mid-palate. Hints of **green apple** and **stone fruit** lead to a long, clean finish accented by lingering citrus.

Did you know?

This blend defies French convention by uniting Chenin Blanc and Viognier—two grapes that, while geographically close in their native France, would never share the same bottle. Pine Ridge's innovation in bringing them together has made CB+V one of California's most beloved and widely distributed aromatic white blends, earning a cult following for its versatility and aromatic charm.

Wine Pairing Ideas

- **Thai green curry with shrimp:** The wine's slight sweetness and vibrant acidity balance the heat and coconut richness of the dish.
- **Goat cheese, radish, and olive tartines:** A playful pairing that highlights the wine's citrus and floral notes while cutting through the creamy texture.
- **Frittata with caramelized onions and ricotta:** The richness of the eggs and cheese finds lift in the wine's bright acidity.
- **Shrimp and avocado tostadas:** Accentuates the wine's tropical and citrus tones while complementing the dish's freshness.

James Suckling (JS) : 92 Points (2021)



A bright and fresh blend of 80% chenin and 20% viognier, offering white peach and hints of candied lemon. Lightly steely with bitter-lemon notes. Just slightly off-dry.

Decanter (DCT) : 90 Points (2019)



This fun, fresh and incredibly aromatic off-dry white blend showcases fruit-forward notes of juicy melon, Anjou pear, crisp apple and a lots of tangy citrus. Delightful floral nuances and a delicious, round profile give this wine a lot of versatility and crowd-pleasing appeal.



Chenin Blanc - Viognier 2021



Wine Enthusiast (WE) : 90 Points (2018)

Medium-bodied wine tastes vivid and tangy but also boasts rich, ripe and round characteristics that broaden the flavors and lead to a lingering finish. It shows an abundance of ripe pear, apple and citrus flavors that really wake up the taste buds. Editors' Choice

