

Pine Ridge,
Clarksburg Chenin Blanc/Viognier 2024
Napa Valley, California, USA

PINE RIDGE
VINEYARDS



Grape Varieties	80% Chenin Blanc
Winemaker	Colleen FitzGerald
Closure	Screwcap
ABV	11.5%
Residual Sugar	5.5g/L
Acidity	6.75g/L
Wine pH	3.6
Bottle Sizes	75cl
Notes	Vegetarian, Vegan

PRODUCER

This 80-hectare estate was founded in 1978 when Gary Andrus planted the property's original vineyard in Stags Leap on a terraced hillside flanked by a ridge of pine trees. They now have vineyards across five sub-zones in Napa: four in the Stags Leap District, three in Rutherford, three in Carneros and one each in Howell Mountain and Oakville. This diversity gives winemaker Josh Widaman many different blending options from which to choose each year, the results of which can be seen in the stunningly high quality of the wines they produce.

VINEYARDS

The Chenin Blanc grapes are sourced from the Clarksburg appellation, referred to as the "Gem of the Delta." It is an appellation which shows a great affinity for Chenin Blanc. The climate has a moderately long growing season and benefits from the maritime influence of the Sacramento River. The Viognier is sourced from Lodi, which has a classic Mediterranean climate, with warm days and cool nights. Natural air-conditioning is provided by the San Joaquin/Sacramento River Delta breezes and produces grapes with natural acidity.

VINTAGE

The 2024 growing season in Clarksburg AVA was characterized by moderate summer temperatures and the region's signature Delta Breeze cooling effect, creating optimal diurnal temperature variation with warm days reaching 35°C and cool evenings dropping to approximately 10°C. Balanced spring moisture levels provided adequate soil reserves, while the cooling maritime influence from San Francisco Bay preserved natural acidity throughout the ripening period. White grape harvest commenced in late August under favourable conditions, with extended hang time allowing concentrated flavour development while maintaining a bright fruit character.

VINIFICATION

After the grapes were crushed, they were cold pressed for two days ahead of blending with the free run juice to increase palate weight. The juice was inoculated with two special yeast strains to maintain the fruity characters and then was fermented cold for three weeks. To retain and highlight the fruit freshness of Chenin Blanc and Viognier, the wine did not undergo malolactic fermentation and was fermented and aged in 100% stainless steel.

TASTING NOTES

A bright and expressive nose, the Chenin Blanc brings aromatics of citrus characters of lime, orange blossom, honeysuckle, ginger, and melon. The Viognier component reveals ripe stone fruit and delicate white floral tones. On the palate it is clean and crisp, with notes of white peach lingering on the finish.