

PINE RIDGE

CHENIN BLANC + VIOGNIER

CB+V

COLLEEN FITZGERALD

Assistant Winemaker

Colleen FitzGerald is the assistant winemaker for the Chenin Blanc + Viognier program at Pine Ridge Vineyards. In addition to seeing this wine through fermentation and blending, Colleen works with winegrowers in the Clarksburg American Viticultural Area in the Sacramento Delta region to make decisions about pruning and vine management as well as harvest timing, which is crucial with Chenin Blanc.

Colleen 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.

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.



"I love working with **Chenin Blanc** because it has distinctive acidity and vibrant lemon-lime characters that complement the weight and floral notes of **Viognier**. It's a unique, food-friendly, unpretentious wine. I like it with curry, barbecue, anything spicy."

-Colleen FitzGerald