

RhoneWolf is a modern take on Rhône-inspired California wines, rooted in the historical winemaking of the Rhône Valley, but not defined by it. El Dorado was the birthplace of the Rhône Rangers wine movement and RhoneWolf fearlessly continues exploring the potential of Rhône varietals from the Sierra Foothills, bringing them to a new audience.



# RHONEWOLF

## 2025 White Wine

SIERRA FOOTHILLS

### Tasting Notes

This vibrant, crisp, and food-friendly Côtes du Rhône inspired white blend brings together the lush elegance of viognier with the bright freshness chenin blanc. Expressive aromas of honeysuckle, white peach, and orange blossom rise from the glass, layered with fresh citrus, juicy pear, and hints of green apple.

On the palate, a plush, rounded entry from the viognier is balanced by the lively citrus-driven acidity and refreshing character of the chenin blanc. Medium-bodied with a silky texture, the wine delivers flavors of ripe stone fruit, pear, and crisp green apple before finishing clean, zesty, and lingering with vibrant citrus notes.

### Winemaking Notes

This Rhône-inspired white blend of viognier and chenin blanc showcases the character of fruit grown in the warm Sierra Foothills. The two varieties were harvested separately at their optimal ripeness, with the grapes picked early in the morning and brought to the winery while still cool to preserve their freshness. The fruit was then whole-cluster pressed to gently extract the juice, then cool fermented in stainless steel tanks to retain its vibrant fruit character and natural aromatics. After fermentation, the wine was held at cool temperatures and bottled early to capture its bright, fresh style.

### Aging

The lean acid structure in this wine allows it to have at least a few years of ageability in the proper conditions. Drink soon after its release in September of 2026 to enjoy its hints of tropical fruit expression.

### Food Pairing

Refreshing yet richly textured, this versatile white pairs beautifully with summer salads, fresh seafood, roasted chicken, creamy pastas, soft cheeses, and dishes featuring bright herbs or citrus. Try it with Thai or Indian food, or Chicken Tagine with Apricots, as viognier often complements spicy or heavily spiced foods.

### Wholesale Inquiries:

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### Wine Specs

75% Viognier  
25% Chenin Blanc  
13.2% alcohol  
1416 cases produced  
\$28 per bottle

### Accolades

- 92pts, Decanter
- 91pts "Hidden Gem", Wine Enthusiast