

PINE RIDGE

VINEYARDS



APPELLATION SOCIETY  COLLECTORS CLUB
NOVEMBER 2016





In this issue you'll read about the diverse soils in Napa Valley and how that diversity affects the characteristics of the grapes and wines. It also affects how we farm, as grapevines growing in different soil types have disparate needs. This can be true even within one vineyard. For instance, the upper terraces of our Pine Ridge Estate Vineyard in the Stags Leap District have a completely different watering regime than the lower reaches, even though the site is only 25 acres in total. This is what we mean by micro-farming, or farming block by block, and it definitely sets Napa Valley – and Pine Ridge – apart.

Gustavo Avina, Vineyard Manager

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THE WINE ENTHUSIAST

2013 NAPA VALLEY CABERNET SAUVIGNON • 91 POINTS

“A dark, rich color imparts a hearty feel to this wine, which features velvety tannins around integrated oak. Concentrated, yet finessed, it sparks in cedar, dried herb and blackberry-infused chocolate.” *Available only in magnum size (1.5L)*

ROBERT PARKER'S THE WINE ADVOCATE

2013 FORTIS CABERNET SAUVIGNON (BARREL SAMPLE) • 92-94 POINTS

“...a beautiful floral blueberry and black raspberry fruit, a creamy medium to full-bodied texture, brilliancy integrated tannins, enough acidity for vibrancy as well as delineation, and a long finish...”

2013 HOWELL MOUNTAIN CABERNET SAUVIGNON (BARREL SAMPLE) • 90-93+ POINTS

“...a firm tannic structure, more mulberry and dark raspberry fruit. It is a masculine style with a big framework that will beg for patience when it's released.” LIMITED AVAILABILITY!

2013 STAGS LEAP CABERNET SAUVIGNON (BARREL SAMPLE) • 92-94 POINTS

“...shows wonderfully sweet tannins, beautiful floral blueberry and blackcurrant fruit, gorgeous texture, an opulent medium to full-bodied mouthfeel, terrific purity and length. It's going to be a winner...”

2013 OAKVILLE CABERNET SAUVIGNON • 91 POINTS

“...shows more fruitcake, cassis, blackberry and new saddle. The wine is spicy, earthy, ripe, rich and overall impressive...”

WINEMAKING UPDATE



We're just wrapping up harvest, getting the last of our Cabernet Sauvignons through fermentation and transferred to barrels. 2016 is lining up to be an exceptional vintage: We came into spring with a good amount of moisture in the soils, and the summer weather was benign, with relatively few heat spikes. Our fall weather has also been typical: Warm days, cool nights and foggy mornings. Just the combination we like for good flavor, acid and tannin development in the grapes.

A handwritten signature in black ink that reads "Michael Beaulac".

Michael Beaulac, Winemaker, General Manager

CELLAR UPDATE



When we pick the grapes in our Howell Mountain vineyard, we know the end of crush is near. We're pretty happy to see that fruit come in. Once that tank goes dry, we'll pull back from working seven days a week to five, and life will return to normal. Soon our interns will start to peel off. They've got a little time left on their visas and want to see some sites before they leave the U.S. Watch out Las Vegas, here they come!

A handwritten signature in black ink that reads "Michael Conversano".

Michael Conversano, Assistant Winemaker

VINEYARD UPDATE



Harvest is all but finished, and we're already preparing for the season ahead, making amendments to the soils, spreading compost and planting cover crops between the vine rows. We're also in the first stages of replanting four acres in our Rutherford Ridge Vineyard, putting up the trellises and installing the irrigation. In the spring we'll plant rootstock, and the cycle will begin again.

A handwritten signature in black ink that reads "Gustavo Aviña".

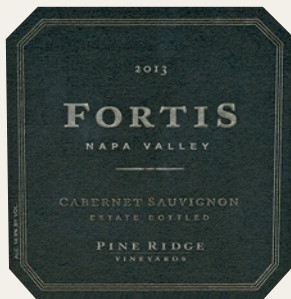
Gustavo Aviña, Vineyard Manager

APPELLATION SOCIETY WINE SELECTIONS

'EARLY, EVEN AND EXCELLENT' IS BEING USED TO DESCRIBE THE 2013 HARVEST WINES. A SEAMLESS YEAR OF STEADY WEATHER AND OPTIMAL RIPENING BROUGHT IN ABOVE AVERAGE YIELDS AND EXCELLENT QUALITY FINE WINE GRAPES.

2013 FORTIS CABERNET SAUVIGNON, NAPA VALLEY

\$175 | Member Price: \$140

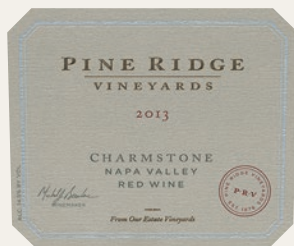


Aromas of sweet plum, blueberry jam and dark black cherry with touches of mocha, allspice, sweet vanilla and sandalwood. Plush flavors of ripe raspberry, blackberry pie and juicy plum, supported by smooth tannins, touches of toasted oak, dark baking cocoa and spun caramel that remain throughout the long, elegant finish. Pair with this month's recipe of Beef Daube Provençal or for a cheese course, try extra-aged Beemster, a nutty, cow's milk cheese from Holland.

VARIETAL: 93% Cabernet Sauvignon, 4% Malbec, 3% Merlot APPELLATION: Napa Valley ALCOHOL: 14.9% BARRELS: 100% new French oak, 18 months AGING POTENTIAL: Up to 15 years

2013 CHARMSTONE RED WINE, NAPA VALLEY

\$65 | Member Price: \$52

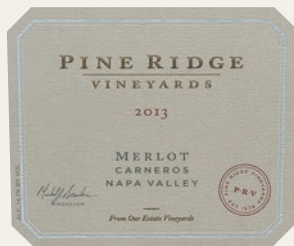


A bouquet of cherry, raspberry coulis and sweet vanilla joined by hints of cinnamon stick, toasted clove and rhubarb pie. Supple, bright flavors lead with sweet red plum, fresh red berries and raspberry cream with notes of spearmint and cocoa powder that linger throughout the velvety finish. A versatile wine, try pairing with grilled steak and ratatouille. For a delightful cheese course, try this wine alongside Cambazola, a creamy, German cow's milk cheese with a nutty finish.

VARIETAL: 81% Cabernet Sauvignon, 12% Cabernet Franc, 4% Malbec, 2% Petit Verdot, 1% Merlot APPELLATION: Napa Valley ALCOHOL: 14.5% BARRELS: 43% new French oak, 18 months AGING POTENTIAL: 7 years

2013 CARNEROS MERLOT, CARNEROS, NAPA VALLEY

\$48 | Member Price: \$38.40

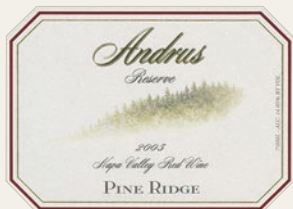


Aromas from bright red cherry and wild strawberry to black pepper, spearmint and red licorice. Lush flavors of red cranberry and currant transitioning to touches of dried sage, coffee bean and briar supported by integrated oak and vibrant acidity that continue throughout the long finish. Pair with a savory dish such as duck crêpinettes, or pork chops with wild mushrooms. For a cheese course, Fiore Sardo, an Italian sheep's milk cheese with nutty, fruity flavors.

VARIETAL: 88% Merlot, 8% Cabernet Sauvignon, 2% Cabernet Franc, 2% Petit Verdot APPELLATION: Carneros, Napa Valley ALCOHOL: 14.7% BARRELS: 50% new French oak, 18 months AGING POTENTIAL: 5 years

COLLECTORS CLUB WINE SELECTIONS

IN ADDITION TO 3 PRE-RELEASE WINES, COLLECTORS CLUB MEMBERS RECEIVE 3 LIBRARY WINES. BEFORE SERVING, PLEASE ALLOW THE BOTTLE TO REST UPRIGHT FOR A MINIMUM OF 48 HOURS FOR ANY SEDIMENT TO SETTLE. AS OLDER CORKS MAY BE BRITTLE, USING AN AH-SO OR TWO-PRONGED PULL IS SUGGESTED.

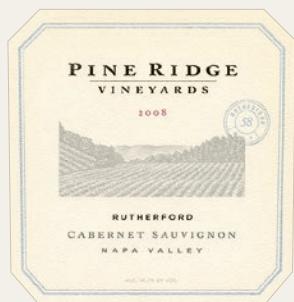


2005 ANDRUS RESERVE CABERNET SAUVIGNON, NAPA VALLEY

\$155 | Member Price: \$124

Dark brick red, this wine leads with sweet scents of preserved plum, fresh mint and stewed black cherry that mingle with hints of ground coffee and olive tapenade. Rich and opulent, the entry is followed by bursts of fresh blackberry and red currant, enhanced by hints of sage, dried herbs and dusty tobacco, supported by bright acidity and firm tannins that linger into the soft, round finish. Pair with rabbit ragu over thick pappardelle pasta.

VARIETAL: 75% Cabernet Sauvignon, 12% Petit Verdot, 8% Malbec, 5% Merlot
APPELLATION: Napa Valley ALCOHOL: 14% BARRELS: 75% new French oak,
16 months AGING POTENTIAL: Enjoy now

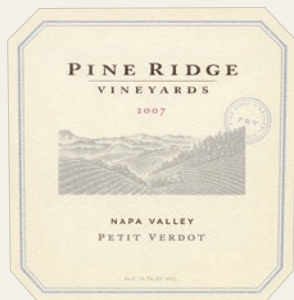


2008 RUTHERFORD CABERNET SAUVIGNON, RUTHERFORD, NAPA VALLEY

\$130 | Member Price: \$104

This deep garnet wine entices with sweet aromas of violet potpourri, mint and crushed sage that play with nuances of cherry cola, star anise and toasted cedar. Vibrant and rich, the bold entry charms the palate with bright red cherry and dried stone fruit, intermingling with hints of toasted oak and white pepper supported by a structure of woody tannins and vibrant acidity that linger throughout the smooth, long finish. Pair with a hearty gumbo.

VARIETAL: 99% Cabernet Sauvignon, 1% Merlot APPELLATION: Rutherford
ALCOHOL: 14.7% BARRELS: 55% new French oak, 17 months AGING POTENTIAL:
Enjoy now



2007 PETIT VERDOT; NAPA VALLEY

\$85 | Member Price: \$68

Deep ruby in color with an alluring bouquet of baked strawberry, crushed red plum and freshly-picked lavender that gives way to touches of briar, dried sage and tobacco. Supple yet intense flavors enter with round notes of sweet red currant and dark plum tart that swirl into flavors of espresso and caramelized brown sugar, supported by dry tannins and a vibrant acidity that lasts through the round, long finish. Pair with veal stuffed portobello mushrooms.

VARIETAL: 82% Petit Verdot, 17% Merlot, 1% Cabernet Sauvignon APPELLATION:
Napa Valley ALCOHOL: 14.7% BARRELS: 55% new French oak, 16 months AGING
POTENTIAL: Enjoy now

EARTH MATTERS: DIVERSITY IN SOIL

Unless you're an avid gardener you probably think of dirt as just, well, dirt.

Something that gets on your hands or dishes or clothes that needs to be washed or laundered away. But in Napa Valley, dirt – or soil, to put it more politely – is highly prized.

“Besides climate, soils are probably the single greatest determinant of vine disposition and therefore grape and wine quality,” says Winemaker Michael Beaulac.

Indeed, one of the reasons Napa Valley is such an ideal place to grow wine grapes is that the soils here are so diverse. Though the valley is one of the world's smallest wine regions – just thirty miles long and a few miles wide -- fifty percent of the world's soil orders can be found within its boundaries. “Whenever I talk to winemakers outside of Napa Valley they're amazed, and a little envious, at how diverse our soils are,” says Michael.

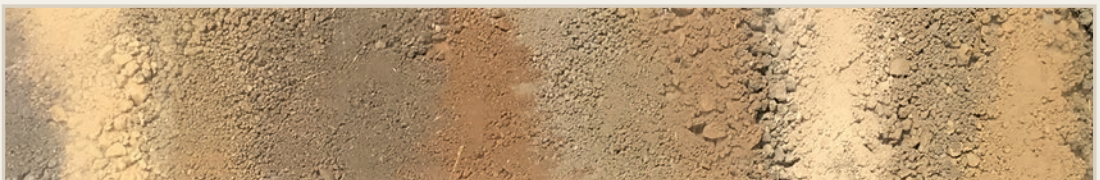
How did this diversity come to be? Well, you have to go back about 150 million years – a blink of any eye in geologic terms – to a time when the west coast of California was formed through a series of earthquakes and volcanoes caused by shifting tectonic plates. Napa's coastal mountains, including the Vaca and Mayacamas ranges to the

east and west, lifted up from the ocean floor during that period, and over the subsequent millennia the jumbled bedrock material eroded into the many different soil types we see today.



Napa Valley geological history contributes to various soil types present today.

Napa Valley's soil diversity means that many different grape varieties can grow successfully here, but perhaps more importantly, it means that the same variety – Cabernet Sauvignon most notably -- grown in different soil types produces different styles of wine, resulting in a wonderful variety of flavor and structural profiles.



Soil samples from Pine Ridge's various Estate vineyards.

“Each soil has had its own history. Like a river, a mountain, a forest, or any natural thing, its present condition is due to the influences of many things and events of the past.”

–Charles Kellogg

“Soils are one of the main reasons our appellation Cabernets are so different and distinct,” explains Michael. For instance, Howell Mountain, like other mountain appellations, tends to have thin rocky soils that force vines to struggle for survival. “This results in sparse clusters with small berries; the wines are dense and full-bodied with black fruit flavors,” says Michael. The Stags Leap District, on the other hand, features alluvial soils which are deeper, with more loam and clay, but also with exposed volcanic rock. “Stags Leap Cabs have a different signature: wines that balance power and elegance and display more red fruit flavors such as cherries and currants.”

But as Vineyard Manager Gustavo Avina knows, within one appellation, and often even within one vineyard, there can be soil differences that greatly impact how a site is farmed, and certainly how a vineyard is planted in the first place. “Soils are the first thing we look at when planting or replanting,” he says. “They drive our decisions about rootstocks, blocks, row orientation, trellising and irrigation.” As advantageous as they are, the diversity of Napa Valley’s soils comes with a price: the need for micro-attention to detail when it comes to planting and farming the vines. For wines as complex and delicious as those from Napa Valley, however, it’s a price we’ll gladly pay!

PINE RIDGE AVA'S & SOIL CHARACTERISTICS			
AVA	SOIL	VARIETY	CHARACTERISTICS
HOWELL MOUNTAIN	<i>Predominantly volcanic, drainage is high.</i>	<i>Cabernet Sauvignon</i>	<i>Powerful, firm, blackberry-currant flavors and often richly tannic, with excellent acidity for aging.</i>
LOS CARNEROS	<i>Clay dominated, with more loam and hillside alluvials in the northern section.</i>	<i>Chardonnay, Merlot</i>	<i>Chardonnay: Minerally pear-apple and spice flavors. Merlot: Sinewy and lightly herbal, with fine tannins and sleek structure.</i>
OAKVILLE	<i>Primarily sedimentary gravelly alluvial loams on the western side, with more volcanic but heavier soils on the eastern side.</i>	<i>Cabernet Sauvignon</i>	<i>Ripe currant and mint flavors, rich texture and full, firm structure tempered by rich fruit.</i>
RUTHERFORD	<i>Western benchland is sedimentary, gravelly-sandy and alluvial. The eastern side has more volcanic soils.</i>	<i>Cabernet Sauvignon</i>	<i>Quite intense cherry and mineral, almost earthy aromas. Flavors are full, ripe, and notably currant with firm, but supple tannins for extended aging.</i>
STAGS LEAP DISTRICT	<i>Volcanic gravel-loams on the floor of the valley, with rocky hillsides</i>	<i>Cabernet Sauvignon</i>	<i>Lush, velvety textures and fine perfumed cherry and red berry flavors, supported by soft tannins.</i>

TERROIR: A SENSE OF PLACE

Terroir (pronounced tare-wahr) is one of those words that gets bandied about a lot in wine circles. Derived from the French word “terre,” which means “land,” there is no direct correlation for the word in the English language, which means that wine lovers and even winemakers don’t always agree on how precisely to define it.

“At the most elemental level terroir simply means ‘sense of place,’” says Winemaker Michael Beaulac.

“It is the connection between the wine and the place where the grapes are grown, the effect that particular place has on the composition and taste of the wine.” This is a definition most everyone can agree on. The climate or even micro-climate of a particular site, the soil or soils, the way the light falls on the vines throughout the day, the terrain and surrounding vegetation – all of these natural, physical characteristics have a direct impact on the vines, grapes, and ultimately the wines.

What is less clear when talking about terroir is what other factors should be considered, particularly human influences in the vineyard

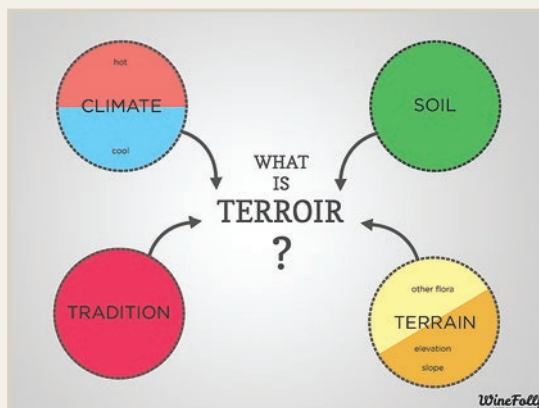
“It is the connection between the wine and the place where the grapes are grown, the effect that particular place has on the composition and taste of the wine.”

such as the ways the vines are trellised, pruned, irrigated, and more. Some argue that these techniques do indeed contribute to a wine’s sense of place, others are not so sure. Sometimes even a wine region’s tradition gets factored into the

meaning of terroir, especially if it is an ancient region with ingrained winemaking techniques.

For Assistant Winemaker Mike Conversano, however, terroir comes down to something you can taste. “It is what the appellation or vineyard offers up year after year in spite of the vintage - the underlying characteristic in the wine that is always there, always identifiable.”

“Terroir is responsible for the different characteristics of our appellation Cabernet Sauvignons as well as for the consistency of those differences,” adds Michael. “In our blind wine tastings we always know, ‘that wine is from the Oakville District – the Stags Leap District or the Howell Mountain District.’ The wines have place-driven characteristics that just do not change and that, is terroir.”



2017 WINE CLUB SHIPMENT SCHEDULE

APPELLATION SOCIETY

3 NEW VINTAGE WINES

COLLECTORS CLUB

3 NEW VINTAGE WINES (LEFT COLUMN), PLUS 3 LIBRARY WINES.

FEBRUARY 20

2014 Oakville Cabernet Sauvignon
2014 Cave 7 Cabernet Sauvignon
2014 Tessitura Red Wine

2007 Oakville Cabernet Sauvignon
2008 Cave 7 Cabernet Sauvignon
2009 Tessitura Red Wine

MAY 15

2014 Howell Mountain Cabernet Sauvignon
2015 Contemplate Red Wine
2014 Onyx Red Wine

2009 Howell Mountain Cabernet Sauvignon
2007 Petit Verdot
2009 Onyx Red Wine

SEPTEMBER 18

2014 FORTIS Cabernet Sauvignon
2014 Rutherford Cabernet Sauvignon
2014 Carneros Merlot

2005 FORTIS Cabernet Sauvignon
2009 Rutherford Cabernet Sauvignon
2009 Carneros Merlot

NOVEMBER 13

2014 Stags Leap District Cabernet Sauvignon
2014 Petit Verdot
2014 Charmstone Red Wine

2009 Stags Leap District Cabernet Sauvignon
2008 Oakville Cabernet Sauvignon
2009 Oakville Cabernet Sauvignon

WINES AND SHIPMENTS DATES ARE SUBJECT TO CHANGE.

2017 SPECIAL DATES TO REMEMBER

JANUARY 25

FEBRUARY 8

FEB 17 - MARCH 19

CHECK YOUR EMAIL FOR THE FEBRUARY PRESHIPMENT NOTIFICATION

DEADLINE DATE FOR CHANGES TO YOUR FEBRUARY SHIPMENT

WILL-CALL WINDOW TO PICK UP YOUR FEBRUARY WINES

APRIL 19

MAY 3

MAY 12 - JUNE 11

CHECK YOUR EMAIL FOR THE MAY PRESHIPMENT NOTIFICATION

DEADLINE DATE FOR CHANGES TO YOUR MAY SHIPMENT

WILL-CALL WINDOW TO PICK UP YOUR MAY WINES

AUGUST 23

SEPTEMBER 6

SEPT 15 - OCT 15

CHECK YOUR EMAIL FOR THE SEPTEMBER PRESHIPMENT NOTIFICATION

DEADLINE DATE FOR CHANGES TO YOUR SEPTEMBER SHIPMENT

WILL-CALL WINDOW TO PICK UP YOUR SEPTEMBER WINES

OCTOBER 18

NOVEMBER 1

NOV 10 - DEC 10

CHECK YOUR EMAIL FOR THE NOVEMBER PRESHIPMENT NOTIFICATION

DEADLINE DATE FOR CHANGES TO YOUR NOVEMBER SHIPMENT

WILL-CALL WINDOW TO PICK UP YOUR NOVEMBER WINES



BEEF DAUBE PROVENÇAL

A PAIRING FOR PINE RIDGE VINEYARDS 2013 FORTIS CABERNET SAUVIGNON • SERVES 4-6

CURL UP BY THE FIRE ON A COLD EVENING AND ENJOY THE BEAUTIFUL PAIRING OF THIS HEARTY DISH WITH THE FORTIS CABERNET SAUVIGNON. - SUSAN LASSALETTE, WINERY CHEF

INGREDIENTS

3-4 lbs boneless beef stew meat
2 onions, ½" slice
2 carrots, peeled and cut in half
4 garlic cloves, smashed
Herb bouquet (see below)
3 cups red wine
¼ cup red wine vinegar
Salt, to taste
½ cup flour
Olive oil
6 oz. slab or thick-sliced bacon, cut into lardons ½" wide
2 cups chopped tomato, drained of juice
3 strips orange zest, 1" x 3"
1½ cups black olives, pitted
2-3 cups beef stock
Salt & pepper to taste

Herbed Bouquet:
In a cheese cloth, add:
Rosemary sprig
Thyme sprig
1 Bay leaf
8 Black peppercorns
3 whole cloves
1 teaspoon fennel seeds

Tie cheesecloth with string to enclose ingredients

DIRECTIONS

TO MARINATE: In a large, non-reactive container, place the beef, onions, carrots, garlic, herb bouquet, wine and vinegar. Cover and refrigerate for 24 hours, turning the meat occasionally.

TO PREPARE: Remove the beef, reserving the marinade, vegetables and herb bouquet. Pat the meat dry with paper towels, salt and sprinkle with flour, shaking off the excess.

TO COOK: In a large, heavy fry pan, heat a couple of tablespoons of olive oil over medium heat, sauté the bacon lardons and remove with a slotted spoon to a heavy bottom casserole with a tight fitting lid. In the fry pan, turn the heat up to medium high and brown the beef in batches, adding to the casserole as you go.

When the meat has been browned, pour the excess fat from the pan into the casserole, scraping up the bits of fond from the bottom. Add the marinade to the casserole along with the tomatoes, orange zest and black olives and stir. Add enough beef stock to just cover the meat.

Bring the stew to a simmer, covered, either on stovetop or in a 325° oven. Keep the stew at a low simmer, gently stirring several times until the meat is fork tender, approximately 2-3 hours.

TO FINISH: Pour into a colander set over a clean sauce pan. Remove and discard the carrot, orange rind and herb bouquet. Wipe out the casserole and add the stew mixture back to the pot. Degrease the braising liquid and taste for seasoning. Reduce the liquid quickly if you feel the sauce needs to be more concentrated or thicker. Pour the braising liquid over the meat and gently warm.

TO SERVE: Spoon over buttered noodles or serve in shallow soup bowls with crusty bread.

CURRENT RELEASE WINES

TO PLACE YOUR ORDER, CONTACT US AT AT (800) 400-6647 OR WINECLUB@PINERIDGEWINE.COM.

WINES (750ML)	RETAIL BOTTLE PRICE	MEMBER BOTTLE PRICE
2015 Chenin Blanc + Viognier	\$ 15.00	\$ 12.00
2014 Dijon Clones Chardonnay	\$ 38.00	\$ 30.40
2014 Le Petit Clos Chardonnay	\$ 75.00	\$ 60.00
2013 Carneros Merlot	\$ 48.00	\$ 38.40
2014 Napa Valley Cabernet Sauvignon	\$ 64.00	\$ 51.20
2013 Petit Verdot	\$ 65.00	\$ 52.00
2013 Charmstone Red Wine	\$ 65.00	\$ 52.00
2014 Contemplate Red Wine	\$ 75.00	\$ 60.00
2013 Rutherford Cabernet Sauvignon	\$ 100.00	\$ 80.00
90 POINTS		
2013 Oakville Cabernet Sauvignon	\$ 85.00	\$ 68.00
91+ POINTS		
2013 Stags Leap District Cabernet Sauvignon	\$ 125.00	\$ 100.00
92-94 POINTS (BARREL SAMPLE)		
2013 Howell Mountain Cabernet Sauvignon	\$ 125.00	\$ 100.00
90-93+ POINTS (BARREL SAMPLE)		
2013 FORTIS Cabernet Sauvignon	\$ 175.00	\$ 140.00
92-94 POINTS (BARREL SAMPLE)		
2012 Epitome Cabernet Sauvignon	\$ 250.00	\$ 250.00*
2010 Black Diamond Port	\$ 65.00	\$ 52.00
2013 Napa Valley Cabernet Sauvignon (1.5L)	\$ 130.00	\$ 104.00
91 POINTS		

**No discount due to limited availability*

PRICES AND VINTAGE SUBJECT TO CHANGE. SOME VINTAGES ARE ONLY AVAILABLE THROUGH THE WINE CLUB AND NOT AVAILABLE IN THE TASTING ROOM OR ON THE WEBSITE.

APPELLATION 6-BOTTLE AND 12-BOTTLE AS WELL AS COLLECTORS CLUB MEMBERS RECEIVE 50% SAVINGS ON SHIPPING WHEN PURCHASING A MINIMUM OF 6 BOTTLES (PER ADDRESS).

THE WINE CLUB STAFF WILL BE HAPPY TO TAKE YOUR WINE ORDER, ANSWER ANY QUESTIONS, OR SET UP A COMPLIMENTARY TASTING AT ONE OF OUR SISTER PROPERTIES; WHERE YOU MAY ENJOY 15% SAVINGS ON YOUR DAY-OF-VISIT PURCHASES.

SEGHEISIO VINEYARDS IN HEALDSBURG, CA. • CHAMISAL VINEYARDS IN SAN LUIS OBISPO, CA. • ARCHERY SUMMIT WINERY IN DAYTON, OR. • SEVEN HILLS WINERY IN WALLA WALLA, WA. • THE ESTATES WINE ROOM, SEATTLE, WA.

CONTACT US:
(800) 400-6647 • WINECLUB@PINERIDGEWINE.COM

UPCOMING WINE CLUB EVENTS

FEBRUARY SELECTION PICKUP & TASTING EVENT

SATURDAY, FEBRUARY 18 | 5:00 TO 7:00 PM
COMPLIMENTARY FOR 2 MEMBERS | \$45 PER PERSON, GUESTS, LIMIT 2

Take a self-guided walk through the cave's corridors, making set stops along the way. Each stop will include a taste of wine from your February selection (2014 Oakville Cabernet Sauvignon; 2014 Cave 7 Cabernet Sauvignon; 2014 Tessitura Red Wine), perfectly paired with a small bite.

'Tickets' to the February Selection Pickup and Tasting Event will be available online beginning January 9, 2017.

Limited to 250 people, place your reservations early!

TO VIEW UPCOMING EVENTS:

WWW.PINERIDGEVINEYARDS.COM/VISIT-US/UPCOMING_EVENTS

STAY TUNED FOR THE 2017 EVENT SCHEDULE!