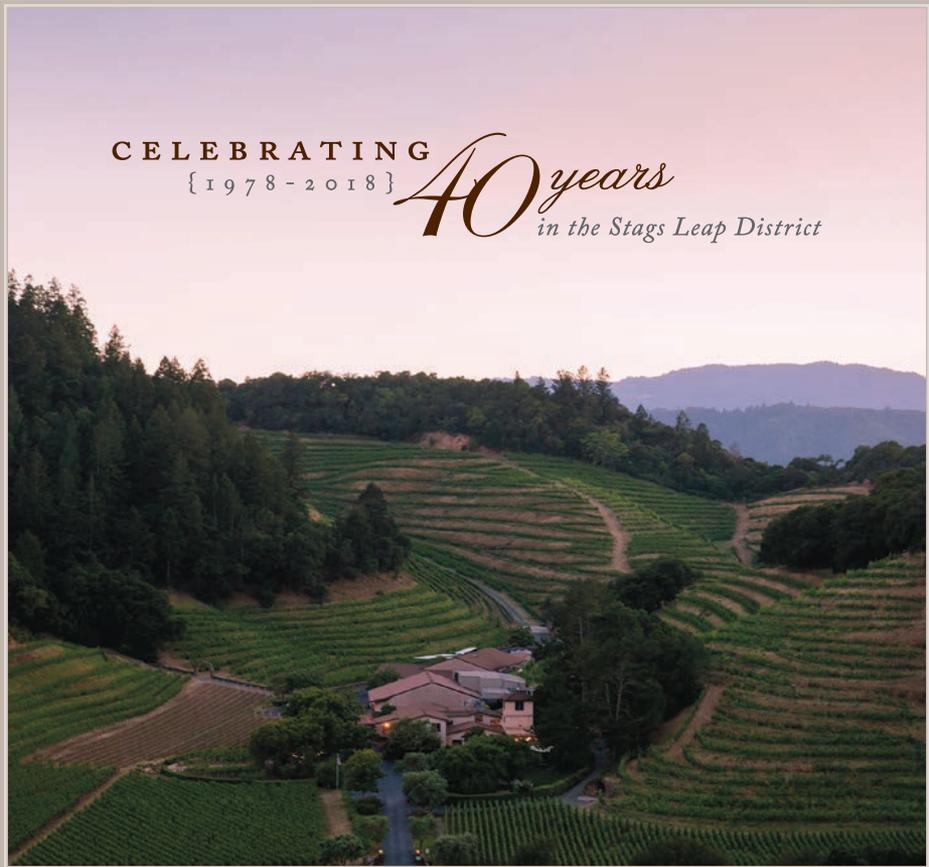


PINE RIDGE
VINEYARDS



CELEBRATING
{1978-2018} *40* years
in the Stags Leap District

APPELLATION SOCIETY COLLECTORS CLUB

FEBRUARY 2018

CELEBRATING
{1978-2018} *40 years*
in the Stags Leap District



Nancy Santiago
WINE CLUB MANAGER

Dear Members,

This year we are celebrating the 40th anniversary of Pine Ridge Vineyards. While compiling this issue, which touches on our history and why our location makes our wine so great, I began to reflect on where we started, where we are today, and the growing excitement of what will be in our future.

As the year unfolds, stay tuned as we celebrate our 40 years through events and special bottlings. If you don't yet follow us on Facebook or Twitter, please join us for the latest videos and posts.

The wines in this month's selection are a mix of staff favorites — the new 2015 vintage releases of Oakville Cabernet Sauvignon, Cave 7 Cabernet Sauvignon, and Tessitura Red Wine. We hope you enjoy them as much as we do!



RECENT ACCOLADES

ROBERT PARKER'S WINE ADVOCATE

91 POINTS 2015 Oakville Cabernet Sauvignon

“Medium to deep garnet-purple, the 2015 Cabernet Sauvignon Oakville opens with dusty earth, dried herbs, olives and cloves, with blackberries and plums at the core. Medium to full-bodied and lively with lovely freshness and expression, it has soft, rounded tannins and good length.”

LISA PERROTTI-BROWN, OCTOBER 31, 2017



UPDATES FROM OUR TEAM



WINEMAKING UPDATE

BY MICHAEL BEAULAC - WINEMAKER, GENERAL MANAGER

Although the 2017 harvest presented its challenges, the silver lining is that most of our fruit — including all of our Stags Leap District grapes — was in the winery before the wildfires began. I know we'll have some stunning wines from 2017. Still, as we head into our annual blending season, we'll scrutinize each and every lot. I suspect we'll make smaller quantities from the vintage, selecting only those lots where quality is 100 percent up to our standards, but that's a trade-off we're willing to make.

CELLAR UPDATE

BY MICHAEL CONVERSANO - ASSISTANT WINEMAKER

To me, blending is one of the skills that sets great winemakers apart from simply good winemakers. Understanding at an early phase how a wine will evolve and what characteristics it will display months and years from now — and how to combine distinct lots for the best possible outcome — is an expertise acquired over many years. Michael Beaulac has always impressed me as a master blender, and as we begin blending, I'm more grateful than ever for his experience and wise judgment.

VINEYARD UPDATE

BY GUSTAVO AVIÑA - VINEYARD MANAGER

The vineyards are in dormancy now, and our crew is busy pruning the vines in preparation for the growing season. We work on the vineyards least susceptible to frost first, because pruning is like a signal to the vine to get ready for budbreak. In other words, we delay pruning — and thus budbreak — in vineyards at greater risk for frost. It's a game we play with Mother Nature, but when it comes to frost, which can destroy a crop, you can't take any chances.

APPELLATION SOCIETY WINE SELECTIONS

THE 2015 GROWING SEASON BEGAN WITH WARM TEMPERATURES, WHICH RESULTED IN EARLY BUDBREAK AND ALSO THE EARLIEST HARVEST DATE ON RECORD. THE CROP SIZE WAS SMALL, AND OPTICAL SORTING ENSURED ONLY THE BEST-QUALITY GRAPES WERE PICKED AND CRUSHED.

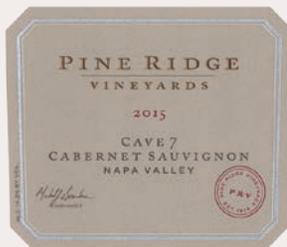


2015 Oakville Cabernet Sauvignon, Napa Valley

RETAIL - \$100.00 MEMBER - \$80.00

Our Oakville Cabernet Sauvignon shows a deep ruby color that leads to enticing aromas of red fruit, such as cherry and cranberry, with notes of dried herbs. Aging in French oak barrels contributes aromas of vanilla, sandalwood, and allspice. The entry is ripe with fresh red fruit, cinnamon, and a touch of green olive. Juicy acidity, silky texture, and polished tannins contribute to a delicious finish. Pair with pasta with a Bolognese sauce.

VARIETAL 91% Cabernet Sauvignon, 9% Petit Verdot
 APPELLATION Oakville BARRELS 62% new French oak, 17 months
 ALCOHOL 14.9% AGING POTENTIAL Enjoy now or cellar 7 - 12 years

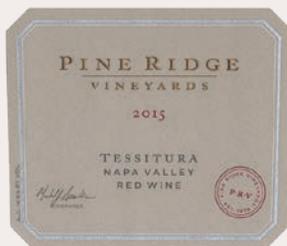


2015 Cave 7 Cabernet Sauvignon, Napa Valley

RETAIL - \$85.00 MEMBER - \$68.00

The deep, dark ruby color is brooding, but the aromas are inviting. Toasted nuts and sweet vanilla from oak aging, pie crust, and cinnamon are layered with dark ripe cherries. On the palate, the fresh ripe red fruit flavors combine with caramel, brown sugar, and a hint of white pepper. Complex and layered, the Cave 7 is a well-integrated wine with velvety tannins, mouthwatering acidity, and a lasting sweet finish. Try pairing with this month's recipe.

VARIETAL 100% Cabernet Sauvignon
 APPELLATION Napa Valley BARRELS 50% new French oak, 17 months
 ALCOHOL 14.8% AGING POTENTIAL Enjoy now or cellar 7 - 12 years



2015 Tessitura Red Wine, Napa Valley

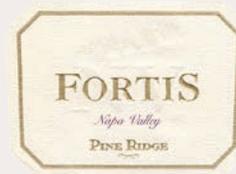
RETAIL - \$65.00 MEMBER - \$52.00

The Tessitura Red Wine has an opaque, deep, dark ruby color that opens to aromas of ripe plum and berries with an enchanting forest, clove, anise, and vanilla medley. On the palate, delicious flavors of blackberry pie emphasize dark berry fruit and spice notes combined with brown sugar. Rich and creamy with layered complexity and mouthwatering acidity, this wine has a long, sweet, cherry-cola finish. Enjoy with an oily fish like black bass.

VARIETAL 100% Cabernet Sauvignon
 APPELLATION Napa Valley BARRELS 50% new French oak, 17 months
 ALCOHOL 14.7% AGING POTENTIAL Enjoy now or cellar 5 - 7 years

COLLECTORS CLUB WINE SELECTIONS

COLLECTORS CLUB MEMBERS ALSO RECEIVE THREE LIBRARY WINES. BEFORE SERVING, REST THE BOTTLE UPRIGHT FOR 48 HOURS FOR ANY SEDIMENT TO SETTLE. WE SUGGEST USING AN AH-SO OR TWO-PRONGED PULL FOR OLDER, BRITTLE CORKS.

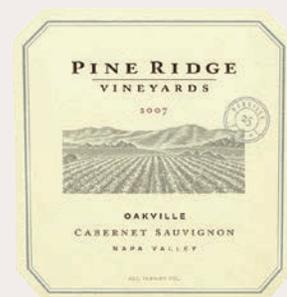
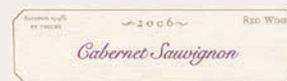


2006 FORTIS Cabernet Sauvignon, Napa Valley

RETAIL - \$290.00 MEMBER - \$232.00

Deep ruby with a garnet-brickish edge indicates this wine is maturing. Rich red and dark fruit aromas jump from the glass, complemented by toffee, dark chocolate, ground coffee, vanilla, and dried mushroom from 100 percent French oak aging. Flavors are complex and intriguing, with dark cherry, fresh persimmon, chocolate, dried cranberries, and a hint of mint. This is a full-bodied, weighty wine with supple tannins and a long, persistent finish. Enjoy with a hard aged cheese like Fiscalini cheddar.

VARIETAL 97% Cabernet Sauvignon, 2% Malbec, 1% Merlot
 APPELLATION Napa Valley BARRELS 75% new French oak, 14 months
 ALCOHOL 13.9% AGING POTENTIAL Enjoy now or cellar another 10 years

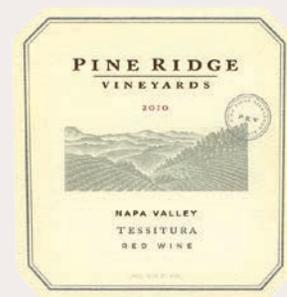


2007 Oakville Cabernet Sauvignon, Napa Valley

RETAIL - \$130.00 MEMBER - \$104.00

The 2007 Oakville Cabernet Sauvignon shows deep garnet with a brickish rim. At 10 years old, this wine is expressing secondary aromas of molasses, brown sugar, dried mushrooms, and fruitcake. Flavors of dried fruit, plum pudding, espresso, and black licorice lead to chewy, broad tannins and a moderate finish. This is a very dry wine that wants to be paired with aged cheeses like Gouda or pecorino, or try with braised short ribs.

VARIETAL 91% Cabernet Sauvignon, 5% Merlot, 4% Malbec
 APPELLATION Oakville BARRELS 40% new French oak, 13 months
 ALCOHOL 13.9% AGING POTENTIAL Enjoy now



2010 Tessitura Red Wine, Napa Valley

RETAIL - \$85.00 MEMBER - \$68.00

Ruby red with a brickish edge, this seven-year-old wine shows tertiary aromas of dried mushrooms, sage, dried fruit, and a touch of mint. Blended to magnify their individual contributions, Merlot, Cabernet Sauvignon, and Petit Verdot express mature red and black fruit and strawberry preserves coupled with dried herbs. The finish is moderate with light tannins and a hint of rhubarb. Pair with a Brunswick stew or beets with balsamic vinegar and goat cheese.

VARIETAL 84% Merlot, 12% Cabernet Sauvignon, 4% Petit Verdot
 APPELLATION Napa Valley BARRELS 30% new French oak, 18 months
 ALCOHOL 14.1% AGING POTENTIAL Enjoy now

40 YEARS PRODUCING CABERNET SAUVIGNON 200 MILLION YEARS IN THE MAKING

CELEBRATING
{ 1978 - 2018 } *40 years*
in the Stags Leap District

*When the early settlers came along, they saw these majestic animals
and named the region Stags Leap. We call it home.*



Pine Ridge Vineyards 40 years ago

*“It’s a combination of power and elegance that is a
mark of wines from this region.”*

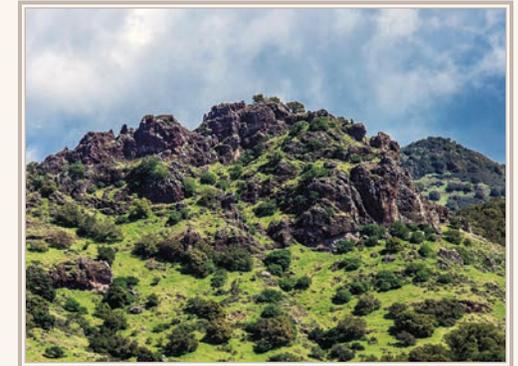
— *Michael Beaulac* WINEMAKER, GENERAL MANAGER

PINE RIDGE VINEYARDS TURNS 40 IN 2018, AND TO MARK THE OCCASION WE’RE SHINING
A SPOTLIGHT ON OUR HOME, THE STAGS LEAP DISTRICT IN NAPA VALLEY.
WHILE WE OWN AND SOURCE FROM VINEYARDS IN MANY OTHER PARTS OF THE VALLEY,
THE PEAKS, SLOPES, CAVERNS, AND RIDGES OF THE STAGS LEAP DISTRICT ARE AT THE
CORE OF WHO WE ARE AT PINE RIDGE VINEYARDS. THIS PLACE DEFINES US.
EXPRESSING ITS UNIQUE CHARACTERISTICS THROUGH OUR WINES IS OUR MISSION.

What makes a wine compelling? Not simply pleasurable or satisfying, but truly compelling? “When you take a sip, put the glass down, and instantly want to taste it again—that’s a compelling wine,” says Winemaker Michael Beaulac. And it is this intrigue—this captivation that pulls you back for another sip—that defines the finest Stags Leap District Cabernet Sauvignons.

EARTHQUAKES AND VOLCANOES

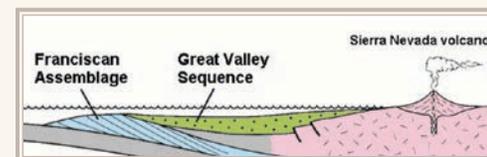
You can’t understand what makes the Stags Leap District special without taking a quick dive into the geology of Napa Valley. Ed Bortugno, a geologist who worked for the California Geological Survey and the California Governor’s Office of Emergency Services, has studied geology in Napa Valley and surrounding areas for many years. “On the macro level you have three major formations or rock types that come together in Napa Valley: the Franciscan Complex to the west, the Great Valley Sequence to the east, and the volcanic ash falls to the north,” he explains. Formed over 200 million, 150 million, and 3 million years ago, respectively, these formations, over time, have experienced earthquakes, erosion, and eruptions, giving birth to the coastal mountain ranges and interior valleys that make up Napa Valley, including the Vaca Mountains and Stags Leap Palisades that border the Stags Leap District. On the micro level, the evolution of these rock formations also led to an incredible array of soil types.



Basalt rocks make up the Stags Leap Palisades

VINE ROOTS LIKE THE BREADTH OF A HAIR

Napa Valley lays claim to 33 soil series, more than half the world’s total, and Ed estimates that the Stags Leap District has almost half of these within its borders. “For such a small area—about one mile wide by three miles long—it’s astounding,” he says. And yet, while the soils are diverse, they hold two things in common: good drainage and limited nutrition. These are the characteristics needed for growing exceptional wine grapes, particularly Cabernet Sauvignon. Grapevines struggle in this region, their roots reaching deep into rocky and sandy loam soils searching for water. “In some cases the roots go so deep they become as small as a strand of hair,” says Ed. The result: Vines put their energy into producing routinely low yields of small clusters with intense and richly flavored grapes.



To view more information on Soils and Geology, visit [YouTube.com](https://www.youtube.com) and search Napa Valley Rocks - Geology.

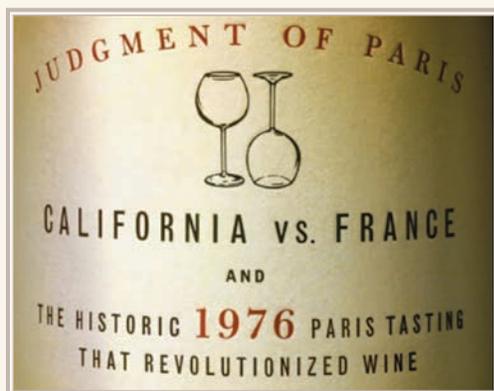
40 YEARS PRODUCING CABERNET SAUVIGNON 200 MILLION YEARS IN THE MAKING *(cont'd)*

AN “EXTREME” CLIMATE

If you stand on a Stags Leap District hillside on a summer afternoon, this is what’s guaranteed to happen: a strong breeze comes up out of the south, sending waves of warm air through the region’s vineyards. “As the sun descends, it hits the west-facing rocks of the Palisades and heats up the air, which then gets funneled through the valley by winds off San Pablo Bay. It’s a signature of the area,” says Chris Purdy, Pine Ridge Vineyards wine educator. “Then at night the cool air rushes in, dropping the temperature by as much as 50 degrees.” This extreme temperature difference lengthens the growing season, which is ideal for thick-skinned Cabernet Sauvignon according to Chris. “It allows the grapes to ripen slowly while holding on to the acid that gives wines their structure.” The climate may also account for the texture commonly found in Stags Leap District Cabernet Sauvignons. Says Michael Beaulac, “The tannins are quite firm and yet the wines finish soft. It’s a combination of power and elegance that is a mark of wines from this region.”

THE ROAD TO FAME

Wine grapes have been cultivated in the Stags Leap District since the mid-1800s, but it wasn’t until the 1960s and ’70s that the region became recognized for its Cabernet Sauvignon. “When Nathan Fay planted Cabernet Sauvignon here in the 1960s, people said it was too cold for the variety,” says Michael Beaulac about the grower credited with planting some of the first Cabernet Sauvignon vines in the Stags Leap District. “But when the wines were released, they changed their minds fast.” And when a Stags Leap District Cabernet Sauvignon bested a well-known Bordeaux in the famous Paris Tasting of 1976, the area’s reputation was sealed. Still, it wasn’t until 1989 that the Stags Leap District was recognized as an American Viticultural Area. By that time,



The tasting that proved California wine could rival French wine

much of the available land — including the site where the Pine Ridge Vineyards estate stands today — had been claimed.

It is the estate vineyard in Stags Leap District... that continues to define us.

A BOWL SCOOPED OUT OF A HILLSIDE

“There weren’t a lot of hillsides available in the Stags Leap District when Gary and Nancy Andrus, the founders of Pine Ridge Vineyards, decided to purchase this parcel,” notes Chris Purdy. It was 1978, and the Andruses were looking for land that could produce wines similar to those they’d admired from France, especially Bordeaux and Burgundy. “It’s hard to say if they looked at Stags Leap District because of the Paris Tasting, but it’s entirely possible,” says Chris. But there’s little doubt that the gravelly soils of the site reminded them of some of the great vineyards of France and perhaps Italy, places known for producing dark, rich, concentrated red wines.

Over the next 20 years, Gary and Nancy built a winery, dug caves, and carved 25 acres of vineyards out of the forest of pines that stretches up to the ridgeline on the

western side of the property. “The site has its own unique micro climate,” says Assistant Winemaker Mike Conversano. “It’s a tight little cove, like a bowl scooped out of the hillside.” Distinguished by steep, terraced hillsides offering varying aspects as well as some flat land, the estate vineyard accommodates several Bordeaux varieties, though it is predominantly planted to Cabernet Sauvignon.

Since the founding of Pine Ridge Vineyards in 1978, the winery has acquired and planted vineyards in other AVAs in Napa Valley, including Howell Mountain, Oakville, Rutherford, and Carneros. But it is the estate vineyard in Stags Leap District — as well as three smaller estate sites in the AVA — that continues to define us. “This is the region that gives us our finest fruit, the grapes that form the basis of Fortis and our Stags Leap District Cabernet Sauvignon,” says Michael Beaulac. “These are the wines with the most forceful personalities, the compelling wines — wines that oblige another taste.”

THE LEGEND OF THE STAG

Every winery in the Stags Leap District has its own version of how the area got its name; some tour guides will even point to an exact cliff where the fabled stag supposedly leapt to elude its Native American pursuers. Pine Ridge Vineyards Wine Educator Chris Purdy has another theory, however. “Native Americans were smart, and they relied on the deer population for sustenance,” says Chris. “They left the big stags alone to preserve the gene pool. When the early settlers came along, they saw these majestic animals and named the region Stags Leap.” We call it home.



Our property surrounded by hills on three sides



Pine Ridge Vineyards’ first planting

BEEF CHEEKS BOURGUIGNON

PAIR WITH 2015 CAVE 7 CABERNET SAUVIGNON - SERVES 4 - 6

"The vanilla and spice components of this wine paired with the earthiness of this recipe, beg for cozy fireside dining."

— Susan Lassalette WINERY CHEF

INGREDIENTS

3-4 lbs beef cheeks, trimmed of fat and sinew

3 cloves garlic, smashed

3 sprigs fresh thyme

2 sprigs fresh rosemary

1 bay leaf

3 cups dry red wine

1 yellow onion, sliced

1 rib celery, cut into 1" pieces

2 carrots, peeled and cut into 1" rounds

Kosher salt and freshly ground black pepper

1 cup all-purpose flour

3 tablespoons olive oil

3-4 cups beef stock

8 oz brown mushrooms, stemmed, halved, lightly sautéed

6 oz thick-cut bacon, cut into 1/4" lardons and cooked until crispy

8 oz red pearl onions, peeled and cooked until tender

2 tablespoons minced flat-leaf parsley, for garnish



DIRECTIONS

TO PREPARE: Cut beef cheeks in half if they are very large. Put the beef cheeks, garlic, herbs, wine, yellow onion, celery, and carrots in a nonreactive bowl; cover and refrigerate 24 hours.

Preheat oven to 325°F. Transfer beef cheeks to a plate, reserving marinade, vegetables, and herbs. Pat beef cheeks dry, season with salt and pepper, and toss in the flour, shaking off any excess.

TO COOK: Heat oil in a Dutch oven over medium heat. A few at a time, brown beef cheeks on all sides. Transfer to a plate. Wipe out pot and return to heat. Add reserved marinade, vegetables, herbs and stock; bring to a boil for a few minutes.

Place seared beef cheeks in the liquid and cover them with a sheet of parchment paper cut to fit the inside of the pot. Cover pot, transfer to the oven, and cook, turning beef cheeks occasionally, until tender, 3-4 hours.

Using a slotted spoon, gently transfer beef cheeks to a plate. Skim the fat from braising liquid. Set a fine-mesh strainer over a saucepan and strain braising liquid, pressing down on the vegetables to extract all the juices. Discard solids. Bring braising liquid to a boil over high heat and reduce to thicken slightly.

Transfer beef cheeks to a clean Dutch oven. Pour sauce over beef cheeks and add mushrooms, bacon, and pearl onions. Cover pot and bake until vegetables and beef are warmed through, about 10 minutes.

TO SERVE: Garnish with parsley and serve over potato purée.

CURRENT RELEASE WINES

TO PLACE YOUR ORDER, CONTACT US DIRECTLY AT 800.400.6647 OR WINECLUB@PINERIDGEWINE.COM. TO ORDER ONLINE WITH YOUR CLUB DISCOUNT, PLEASE LOGIN TO YOUR ACCOUNT WITH YOUR ID AND PASSWORD.

WINES (750ML)	RETAIL BOTTLE PRICE	MEMBER BOTTLE PRICE
2016 Chenin Blanc + Viognier	16.00	12.80
2015 Dijon Clones Chardonnay 91 POINTS	38.00	30.40
2015 Napa Valley Cabernet Sauvignon 90 POINTS	64.00	51.20
2014 Charmstone Red Wine	65.00	52.00
2014 Petit Verdot	75.00	60.00
2014 Rutherford Cabernet Sauvignon 95 POINTS	100.00	80.00
2015 Oakville Cabernet Sauvignon 91 POINTS	100.00	80.00
2014 Stags Leap District Cabernet Sauvignon 91+ POINTS	140.00	112.00
2013 Howell Mountain Cabernet Sauvignon 94+ POINTS	150.00	120.00
2014 Howell Mountain Cabernet Sauvignon 95 POINTS	150.00	120.00
2013 FORTIS Cabernet Sauvignon 98 POINTS	225.00	180.00
2014 FORTIS Cabernet Sauvignon	225.00	180.00
2012 Epitome Cabernet Sauvignon	250.00	250.00*

*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).

To schedule a visit to one of our sister properties, where you may enjoy complimentary tasting for 4 and 15% savings on your day-of-visit purchases, contact us at 800.400.6647 or WineClub@PineRidgeWine.com

SEGHEISIO FAMILY VINEYARDS IN HEALDSBURG, CALIFORNIA
ARCHERY SUMMIT IN DAYTON, OREGON
CHAMISAL VINEYARDS IN SAN LUIS OBISPO, CALIFORNIA
SEVEN HILLS WINERY IN WALLA WALLA, WASHINGTON
THE ESTATES WINE ROOM IN SEATTLE, WASHINGTON

2018 WINE CLUB SHIPMENT SCHEDULE

Note: Wines and shipment dates are subject to change.

APPELLATION SOCIETY

THREE NEW VINTAGE WINES

COLLECTORS CLUB

THREE NEW PLUS THREE LIBRARY WINES

FEBRUARY 12

2015 Oakville Cabernet Sauvignon
2015 Cave 7 Cabernet Sauvignon
2015 Tessitura Red Wine

2006 FORTIS Cabernet Sauvignon
2007 Oakville Cabernet Sauvignon
2010 Tessitura Red Wine

APRIL 23

2015 Howell Mountain Cabernet Sauvignon
2015 Cabernet Franc
2015 Petit Verdot

2007 FORTIS Cabernet Sauvignon
2010 Howell Mountain Cabernet Sauvignon
2011 Napa Valley Cabernet Sauvignon

SEPTEMBER 10

2015 FORTIS Cabernet Sauvignon
2015 Rutherford Cabernet Sauvignon
2015 Carneros Merlot

2008 FORTIS Cabernet Sauvignon
2010 Rutherford Cabernet Sauvignon
2008 Oakville Cabernet Sauvignon

NOVEMBER 12

2015 Stags Leap District Cabernet Sauvignon
2015 Stags Leap District Cabernet Sauvignon
2015 Charmstone Red Wine

2010 Stags Leap District Cabernet Sauvignon
2010 Oakville Cabernet Sauvignon
2012 Napa Valley Cabernet Sauvignon

IMPORTANT DATES TO REMEMBER

JAN 22	Check your email for the February Preshipment Notification
FEB 1	Deadline date for account changes
FEB 9 - MAR 11	Will-Call window to pick up your February wines
MAR 30	Check your email for the April Preshipment Notification
APR 12	Deadline date for account changes
APR 20 - MAY 27	Will-Call window to pick up your April wines
AUG 20	Check your email for the September Preshipment Notification
AUG 30	Deadline date for account changes
SEPT 7 - OCT 7	Will-Call window to pick up your September wines
OCT 22	Check your email for the November Preshipment Notification
NOV 1	Deadline date for account changes
NOV 9 - DEC 9	Will-Call window to pick up your November wines