

PINE RIDGE
VINEYARDS

CELEBRATING
[1978-2018] *40* years
in the Stags Leap District



APPELLATION SOCIETY COLLECTORS CLUB

APRIL 2018

CELEBRATING

{1978-2018}

40 years

in the Stags Leap District



Nancy Santiago
WINE CLUB MANAGER

Dear Members,

I'm excited about this month's wine selection. Not only are we releasing the 2015 vintage Howell Mountain Cabernet Sauvignon, but we are introducing one of our smaller-production wines to the club selection lineup — our 2015 Cabernet Franc!

This member favorite is only available from the winery, and along with the new release of our 2015 Petit Verdot, your April selection contains three of the five noble red wine grape varieties of Bordeaux (the other two being Merlot and Malbec).

First gaining fame as blending grapes for Bordeaux wines, Petit Verdot and Cabernet Franc have become increasingly popular as single-variety offerings.

We hope you enjoy this month's selection and the accompanying article on these two wines.

Nancy Santiago



NEXT SELECTION: SEPTEMBER 10TH

2015 FORTIS Cabernet Sauvignon

92-94 POINTS | *ROBERT PARKER'S WINE ADVOCATE*, DECEMBER 29, 2017

2015 Rutherford Cabernet Sauvignon

91 POINTS | *ROBERT PARKER'S WINE ADVOCATE*, OCTOBER 31, 2017

2015 Carneros Merlot



UPDATES FROM OUR TEAM



Michael Beaulac & Michael Conversano

WINEMAKING UPDATE

BY MICHAEL BEAULAC - WINEMAKER, GENERAL MANAGER

We're heading into bottling season, the five weeks or so when most of our red wines are moved from barrel to tank to bottle. This is our last chance to taste—and tweak—the 2016 red wines; it's also when we make the final determination about which barrels we'll order for the 2018 harvest. Although we have cooper and barrel favorites, we do trial experiments each year with all of them, plus a few new ones. Now's the time we decide if all our barrels still make the grade.

CELLAR UPDATE

BY MICHAEL CONVERSANO - ASSISTANT WINEMAKER

As we prepare for bottling, I'm working with our enologist, Colleen FitzGerald, to ensure that all of our corks are TCA free—TCA being the compound that causes wine to taste musty. Our supplier uses new technology that ferrets out corks with TCA, but we test them further to make sure they don't have any secondary aromas at all. We want our corks to be absolutely neutral so they don't impact the finished wine in any way.

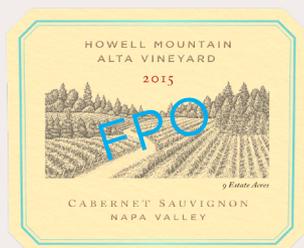
VINEYARD UPDATE

BY GUSTAVO AVIÑA - VINEYARD MANAGER

The new growing season is under way, and while we haven't had as much rain as I'd like, the early March downpours were welcome. I look forward to the rain. It moistens the soil and gives the vines more energy to push out their new growth after budbreak. If we don't get the rain, then we will pull extra shoots off the vines early so that all the energy is concentrated toward the fruit, and not wasted on new growth.

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 Howell Mountain Alta Vineyard Cabernet Sauvignon, Napa Valley

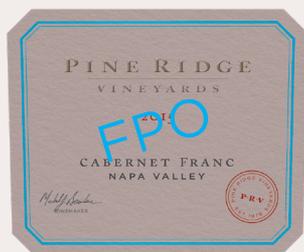
RETAIL - \$150.00 MEMBER - \$120.00

Deep ruby red and fragrant with violets, dark and blue fruits, and sweet oak. Alta, meaning "high," is our highest-altitude vineyard, at nearly 1,800 feet. Howell Mountain is known for producing big, flavorful, complex, and age-worthy wines. A sweet, ripe fruit entry of cherry, plum, and blackberry fruit combines with notes of vanilla cream and cedar spice. Expansive, mouthfilling, and weighty, this wine finishes long and firm with toasted oak. Venison or lamb would pair nicely with this wine.

VARIETAL 95% Cabernet Sauvignon, 5% Petit Verdot

APPELLATION Howell Mountain BARRELS 100% new French oak, 23 months

ALCOHOL 14.9% AGING POTENTIAL Enjoy now or cellar another 8-15 years



2015 Cabernet Franc, Napa Valley

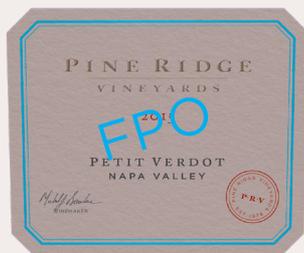
RETAIL - \$75.00 MEMBER - \$60.00

Beautiful deep ruby color opens to raspberry, cherry cola, and cinnamon aromas. The 2015 Cabernet Franc has a plush, round fruit entry showing flavors of cherry pie spice, tart red cherry, candied apple, and coffee notes. An exuberant wine with a pleasing acidity backbone, grippy tannins, and a sweet finish. With its bright red fruit character, we recommend pairing this wine with this month's recipe. Or, on a casual evening, enjoy with pizza Margherita or a chicken cacciatore.

VARIETAL 92% Cabernet Franc, 3% Petit Verdot, 3% Merlot, 2% Cabernet Sauvignon

APPELLATION Napa Valley BARRELS 50% new French oak, 17 months

ALCOHOL 14.7% AGING POTENTIAL Enjoy now or cellar another 8-10 years



2015 Petit Verdot, Napa Valley

RETAIL - \$75.00 MEMBER - \$60.00

Deep purple in the glass, this is a wine you must enjoy with food. It's a big wine with a little name! Petit Verdot is most often a blending variety that provides deep color and structure. Perfumed with violets, blue fruit, berry compote, vanilla, and oak spice, it has a sweet entry and big, bold midpalate showing ripe, sweet blueberries and Oregon olallieberries with a hint of espresso. A very textured wine with firm tannins and a mocha-chocolate finish. Try with prime rib.

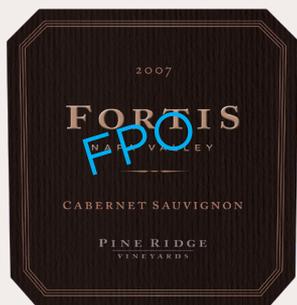
VARIETAL 100% Petit Verdot

APPELLATION Napa Valley BARRELS 76% new French oak, 17 months

ALCOHOL 14.9% AGING POTENTIAL Enjoy now or cellar another 8-10 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.



2007 FORTIS Cabernet Sauvignon, Napa Valley

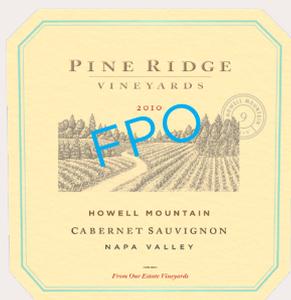
RETAIL - \$290.00 MEMBER - \$232.00

Sourced from our best lots at our estate vineyards, the 2007 FORTIS has a deep purple-ruby color with a garnet rim. Enticing aromas of plum, strawberry-rhubarb pie, sage, mushroom, and briar patch. The entry is sweet with a freshness to the fruit flavors showing bright red cherry-berry and plum jam with vanilla oak notes. While this wine is plump and juicy, the tannins are firm, so decanting is recommended for ultimate enjoyment. Pair with braised short ribs.

VARIETAL 77% Cabernet Sauvignon, 13% Petit Verdot, 8% Malbec, 1% Merlot, 1% Cabernet Franc

APPELLATION Napa Valley BARRELS 65% new French oak, 14 months

ALCOHOL 13.9% AGING POTENTIAL Enjoy now or cellar another 5 years



2010 Howell Mountain Cabernet Sauvignon, Napa Valley

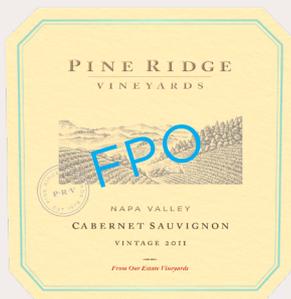
RETAIL - \$190.00 MEMBER - \$152.00

A beautiful dark-colored wine showing classic Cabernet Sauvignon characteristics. Cassis, wild blackberry, porcini mushroom, and pencil lead aromas lead to deliciously ripe fruit flavors. Dark cherry fruit is layered with blackberry, vanilla, licorice, and dried herbs. Juicy acidity keeps this wine fresh and brings you back to the glass. Chewy tannins and a long persistent finish leave a lasting impression. This wine will benefit from decanting prior to serving. Try this wine with porcini-crusted salmon with couscous.

VARIETAL 100% Cabernet Sauvignon

APPELLATION Howell Mountain BARRELS 50% new French oak, 18 months

ALCOHOL 14.1% AGING POTENTIAL Enjoy now or cellar for another 7 years



2011 Napa Valley Cabernet Sauvignon, Napa Valley

RETAIL - \$85.00 MEMBER - \$68.00

This seven-year-old wine is colored garnet with a slight brick rim and is showing old-world character. The wine is a blend of up to 80 different lots, so each vintage is a classic example of Napa Valley Cabernet Sauvignon. Aromas are reminiscent of red fruit intertwined with dried leafy herbs, cigar box, tobacco, and cedar. The blueberry, sweet oak, mocha, and savory meat flavors marry beautifully with mouthwatering acidity and firm tannins. For an interesting pairing, try this wine with *carnitas* tacos.

VARIETAL 90% Cabernet Sauvignon, 8% Petit Verdot, 1% Cabernet Franc, 1% Merlot

APPELLATION Napa Valley BARRELS 35% new French oak, 18 months

ALCOHOL 14.3% AGING POTENTIAL Enjoy now or drink by the end of 2019

CABERNET FRANC AND PETIT VERDOT: THE SUPPORTING CAST

THIS MONTH'S SHIPMENT INCLUDES A SINGLE-VARIETAL CABERNET FRANC AND A SINGLE-VARIETAL PETIT VERDOT, TWO ESTATE-GROWN WINES WE BOTTLE IN VERY SMALL QUANTITIES FOR CLUB MEMBERS ONLY. WE PRODUCE THESE WINES TO GIVE YOU A GLIMPSE INTO WHAT THESE TWO RED BORDEAUX VARIETIES ARE LIKE ON THEIR OWN, AND WHAT THEY ADD TO WINES LIKE FORTIS AND SOME OF OUR OTHER CABERNET SAUVIGNON-BASED WINES.

Although Cabernet Sauvignon plays the lead character in most Pine Ridge Vineyards wines, other varieties, including Cabernet Franc and Petit Verdot, perform significant supporting roles. "Whether for color, aroma, flavor, or texture, Cabernet Franc and Petit Verdot are tools we use to bring nuance and complexity to our wines," says Winemaker Michael Beaulac. "We use them primarily as blending wines, but they also make fascinating stand-alone bottlings."

Cabernet Franc and Petit Verdot are two of the five noble Bordeaux red varieties (Cabernet Sauvignon, Merlot, and Malbec being the other three)—so called because of their history and contributions to the classic blended red Bordeaux wines of France. Cabernet Franc was first planted in the 1600s in France's Loire Valley, where the grape is still grown today. By the 1700s, it had become widely planted in Bordeaux as well, primarily in the region's Right Bank. Petit Verdot also became prevalent in Bordeaux in the 1700s, though due to the vine disease phylloxera in the late 1800s and ongoing difficulty with getting the grape fully ripe it is not as widely planted there today. Both varieties were introduced to California—primarily Napa Valley and Sonoma County—in the mid-20th century, though both are far outnumbered in acreage by Cabernet Sauvignon and Merlot.

FRAGRANT AND FLORAL: CABERNET FRANC

"I think of Cabernet Franc as the female version of Cabernet Sauvignon," says Assistant Winemaker Mike Conversano. "Cabernet Sauvignon is bold and tannic;

Cabernet Franc is more graceful, less of a powerhouse." One interesting fact about Cabernet Franc is that it shares DNA with Cabernet Sauvignon. In 1997 researchers using DNA fingerprinting techniques determined that Cabernet Sauvignon is a cross between Cabernet Franc and the white grape Sauvignon Blanc.



Cabernet Franc produces graceful, red fruit aromas and flavors.

That doesn't surprise Vineyard Manager Gustavo Aviña, who says Cabernet Franc generally likes the same growing conditions as Cabernet Sauvignon. "Cabernet Franc does well in warmer regions, especially since it usually ripens later than Cabernet Sauvignon," notes Gustavo. "Our Cabernet Franc out of Oakville is one of the last varieties we harvest each year."

"Whether for color, aroma, flavor or texture, Cabernet Franc and Petit Verdot are tools we use to bring nuance and complexity to our wines."

— *Michael Beaulac* WINEMAKER



Big and bold, Petit Verdot exhibits blue fruit and spice aromas and flavors.

For Michael Beaulac, it's the aromatics that make Cabernet Franc so appealing. "I use it to pop the nose on a blend. It has a lovely floral character and sometimes a subtle note of tomato leaf that adds interest to the wine." Although Cabernet Franc's soft, round texture means it can be enjoyed on its own, Michael recommends herb-crusted lamb as an ideal match for the variety. "Delicious!"

COLOR AND BRAWN: PETIT VERDOT

Although petit in French means "small," make no mistake: Petit Verdot is not a small wine. In the vineyard, the vines are notoriously vigorous. "They produce four clusters per shoot, twice as much as Cabernet Franc and Cabernet Sauvignon," says Gustavo. "We drop nearly 60 percent of the fruit each year to make sure the remainder will ripen properly."

In the winery, Petit Verdot grapes are appreciated for their dark color and black fruit characteristics. "I love using them as a blender," says Michael. "It's a dense, brooding wine, with dark cherry, blackberry, and brambly characteristics and a signature note of white pepper." But Michael notes you have to be careful with Petit Verdot, as a little can go a long way. "Even 2 [Percent always a figure.] percent in a blend can change the character of a wine." Mike Conversano agrees. "Petit Verdot is a

muscular wine, great for adding color and tannin. But it's powerful; if you over-extract it in the cellar, the wine becomes too tannic."

When handled properly, however, Petit Verdot as a single-varietal wine can be a heady experience, although this wine, unlike Cabernet Franc, practically begs to be served with food. "I love it with a good rib-eye steak. The fat in the meat tames the tannins," says Michael. "But it's also great with lamb chops, venison, or any roasted meat."

STARS IN THEIR OWN RIGHT

While Cabernet Franc and Petit Verdot are most often used as blending wines, each variety has enough character to be enjoyed and appreciated on its own. As Mike Conversano notes, we're lucky in Napa Valley, as we have a warm climate which enables us to ripen each grape variety to its fullest. In France, single varieties, particularly Petit Verdot, are rare, as the cooler climate sometimes doesn't allow each grape variety to reach full maturity.

"These are distinctive wines, and when the grapes are planted in the right location they're very compelling," says Mike. "We love being able to share these wines with our club members, to help them get acquainted with Bordeaux component wines and how they contribute to the blends."

THE VINES' SUPPORT SYSTEM

ONE OF THE MANY DECISIONS A VINEYARD MANAGER MAKES WHEN PLANTING A VINEYARD IS WHICH TYPE OF TRELLISING SYSTEM TO USE. TRELLIS SYSTEMS—THE WOOD OR METAL FRAMEWORK THAT SUPPORTS THE GRAPEVINES—COME IN A WIDE RANGE OF STYLES, AND CHOOSING ONE MEANS TAKING INTO ACCOUNT A SITE'S CLIMATE AND SOILS AS WELL AS THE VINES' ROOTSTOCKS. ALL THESE FACTORS AFFECT THE HEALTH AND VIGOR OF THE VINES.

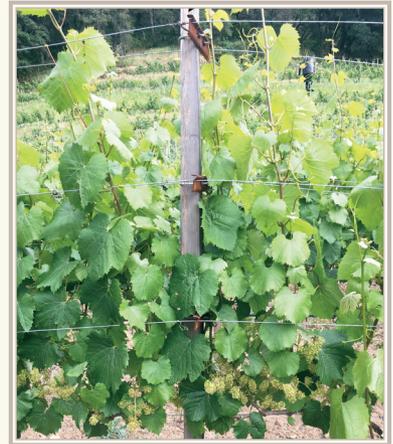


Trimming excess foliage to allow air flow and sunlight.

“Left to its own devices, a typical grapevine wouldn’t produce very good fruit. That’s one of the reasons we train the vine using a trellis system,” says Winemaker Michael Beaulac. “Like pruning and canopy management, the trellis gives us control over annual growth of the vine and ultimately influences the quantity and quality of the grape crop.”

Once established, a trellis system can’t easily be altered, so it’s important to choose the right system at the onset of planting. Ideally, trellis systems allow just the right amount of sunlight to reach developing grape clusters so they ripen fully and evenly. They also encourage air flow around the clusters to mitigate mold and mildew. In cool growing regions, growers may choose a system that exposes more of the fruit to sunshine and air; in warmer regions, conversely, systems that shield the grapes from direct sunlight while also letting air flow around the clusters may be preferable.

Like many Napa Valley wineries, Pine Ridge Vineyards uses a system known as VSP, which stands for vertical shoot position. As they grow, vine shoots are trained upward between several levels of catch wires to form a narrow, vertical curtain (or canopy) of leaves with the grape clusters hanging below. “Fruit can sunburn, just like people,” says Mike, “especially the side of the clusters exposed to the hottest afternoon sun.” To address this, Vineyard Manager Gustavo Aviña and his team have modified Pine Ridge’s VSP system with cross arms attached to the stakes that hold the catch wires. The cross arms are placed every four or five vines, a modification that spreads the leaf canopy horizontally as well as vertically, so that the light reaching the grape clusters is dappled instead of direct.



VSP trellis style uses cross bar which separates the wires to train the vines vertically.

“The VSP system prevents the fruit from being too tight or compact, and the cross arms let us control the amount of sunlight that reaches the grapes,” says Gustavo. “When we go through and remove leaves, we make a tunnel underneath the canopy. That way there’s still plenty of air flow but also enough leaves to protect the grapes from sunburn.”

A NEW BEGINNING



THE SUREST SIGN OF SPRING IN WINE COUNTRY IS BUDBREAK, WHEN TINY GREEN BUDS BEGIN TO APPEAR ON THE GRAPEVINES, SIGNALING THE VINEYARDS' EMERGENCE FROM DORMANCY. IT HAPPENS WHEN DAYTIME TEMPERATURES ARE CONSISTENTLY HIGH ENOUGH TO WARM THE SOIL, AND FOR ASSISTANT WINEMAKER MIKE CONVERSANO IT MEANS ONE THING: HARVEST IS ONLY 180 DAYS AWAY.

"We start counting down once budbreak occurs. We only have so many weeks to order barrels, tanks, and any other equipment we'll need once harvest hits. So for us, it's go time!" says Mike.

For Vineyard Manager Gustavo Aviña, budbreak means something else: frost protection. Once the buds emerge, they're highly susceptible to frost damage. One frost event, in which the temperature dips below freezing (32°F) for several hours, can kill buds and severely reduce the size of the crop. Fortunately we have techniques to address frost events, including wind machines, which stir up the air around the vines.

"Cold air settles at the ground level. By stirring up the air, wind machines force warmer currents down to the vines' level,"

says Gustavo. "It sounds dramatic, but warming the air even a degree or two can make the difference between life or death for the bud."

Until late spring when the threat of frost is past, Gustavo and his team monitor the weather 24/7, with alarms and beepers that sound off as soon as the temperature starts to dip. Since the temperature is lowest in the wee hours of the night, the vineyard team experiences quite a few sleep-deprived evenings during frost season. Gustavo takes all this in stride, however. He knows there's a long growing season ahead, and at least frost is an issue the team can address.

"Budbreak is just the first part of the season," he says. "The vines have a lot more to weather through."

SPRING ROAST LEG OF LAMB

PAIR WITH 2015 CABERNET FRANC - SERVES 6 GENEROUSLY

“The herbaceous salsa verde echoes some of the Cabernet Franc’s aromatics, and the garlicky lamb mellows the wine’s firm tannic structure.”

— Susan Lassalette WINERY CHEF

INGREDIENTS

1 whole bone-in spring leg of lamb, 4–6 pounds

3 large garlic cloves, peeled and cut into 12 slivers

¼ cup olive oil

Sea or kosher salt

Freshly ground pepper

1 tablespoon each chopped fresh savory, thyme, and rosemary

Glass of white wine



SPRING GARLIC SALSA VERDE

¼ cup minced spring garlic

3 anchovy fillets, minced

¼ cup chopped capers

Grated zest of 2 lemons

¼ cup chopped fresh Italian parsley

2 tablespoons chopped fresh chives

2 tablespoons chopped fresh thyme

2 tablespoons chopped fresh tarragon

¼ cup chopped fresh mint

1 cup olive oil

Sea or kosher salt

DIRECTIONS

TO PREPARE: Trim off the excess fat from the lamb, leaving a thin layer of fat. Make about 12 incisions around the thickest parts of the leg and insert the garlic slivers. Rub the meat with the olive oil, then generously season with salt and pepper.

Massage the herbs into the meat. Loosely cover the meat with plastic wrap and refrigerate overnight. Remove from the refrigerator 2 to 3 hours before roasting.

Place a rack in the middle of the oven and preheat to 450°F.

TO COOK: Place the lamb on a rack in a large roasting pan, thicker side down, and roast until browned all over, 25 to 30 minutes. Remove the lamb from the oven and reduce the temperature to 350°F.

Flip the leg over, with the thick side up, pour the white wine in the bottom of the pan, and return to the oven. Roast the lamb, basting with the pan juices every 20 minutes, until the internal temperature reaches 130°F to 135°F for medium-rare. Remove the lamb to a carving board, loosely cover with foil, and let rest for 20 minutes.

TO SERVE: Slice the meat against the grain and serve with the Spring Garlic Salsa Verde.

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 Carneros Collines Chardonnay	48.00	33.60
2015 Napa Valley Cabernet Sauvignon 90 POINTS	65.00	52.00
2015 Tessitura Red Wine	65.00	52.00
2015 Petit Verdot	75.00	60.00
2015 Cabernet Franc	75.00	60.00
2015 Cave 7 Cabernet Sauvignon	85.00	68.00
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 93 POINTS	140.00	112.00
2014 Howell Mountain Cabernet Sauvignon 95 POINTS	150.00	120.00
2015 Howell Mountain Cabernet Sauvignon 90-93 POINTS	150.00	120.00
2013 FORTIS Cabernet Sauvignon 98 POINTS	225.00	180.00
2014 FORTIS Cabernet Sauvignon 92 POINTS	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).

The wine club staff will be happy to set up a complimentary tasting at one of our sister properties, where you may enjoy 15 percent savings on your day-of-visit purchases.

SEGHEGIO 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

Contact us: (800) 400-6647 | WineClub@PineRidgeWine.com

UPCOMING EVENTS

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

40TH ANNIVERSARY CELEBRATION

SATURDAY, JUNE 23 *from 4:00 TO 7:00 PM*

\$45 PER PERSON, CLUB MEMBERS (2 per membership)

\$55 PER PERSON, GUESTS

Join us for an afternoon marking our 40th Anniversary Celebration. Pine Ridge Vineyards was a pioneer in establishing Stags Leap District as an American Viticultural Area during a booming time in the California wine industry. Bring your friends and enjoy inspired food stations, current release Pine Ridge Vineyards wines, and live music in our estate garden.



SUMMER CABERNET DINNER

SATURDAY, JULY 28 *from 6:00 TO 9:30 PM*

\$225 PER PERSON, CLUB MEMBERS (2 per membership)

– \$250 PER PERSON, GUESTS

Dine under the stars, Stags Leap style. Our winery chef will prepare a four-course meal featuring local ingredients and juicy Niman Ranch steak—all paired with Pine Ridge Vineyards Cabernet Sauvignons. A live band will keep feet tapping into the night.



Note: Sales tax will be added to above ticket prices.

To view the details of our 2018 events, including ticket release dates, please visit our website

WWW.PINERIDGEVINEYARDS.COM/EVENTS

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