

PINE RIDGE

VINEYARDS

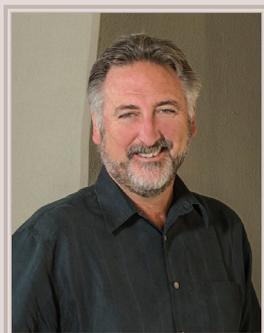


APPELLATION SOCIETY COLLECTORS CLUB

APRIL 2019

WINEMAKING UPDATE

2016 HOWELL MOUNTAIN CABERNET SAUVIGNON



Michael Beaulac
WINEMAKER & GM

Dear Members,

Of the six Napa Valley Cabernet Sauvignons we produce, our Howell Mountain Alta Vineyard is perhaps the most distinct. It starts with the color. After picking and prior to fermentation, we put the grapes through a cold soak to extract color from the skins. While most vineyard lots take four or five days to achieve the desired color intensity, the Howell Mountain Cabernet is black as night within two days.

Howell Mountain always stands out in our tastings. Blindfolded, we'd know it in an instant. Deep, dark, rich, and ripe, Howell Mountain has a pleasing, brooding quality, with abundant black fruit and a seductive streak of sweet pea and chaparral.

It's our most tannic Cabernet, and notably one of the most age-worthy, along with FORTIS and Stags Leap. That's why we include two bottles in your April shipment, one to drink now and one to lay down. This is a spectacular vintage, earning a score of 94–97+ from Robert Parker's *The Wine Advocate*.

I guess it's no wonder this wine is such a standout. As our viticulture director, Gustavo Aviña, will tell you, our high-elevation, 8 ½-acre Alta Vineyard is one of our most dramatic growing sites. It's prone to frost, even in the fall, which is practically unheard of on the valley floor. In the winter, it can actually get cold enough for snow, though it melts quickly and doesn't bother the vines.

We're excited to release the 2016, which is arguably one of the finest vintages of the decade. When Gustavo brought me these grapes, I remember him telling me they were going to make a beautiful wine. Now I know why he was hanging around the winery on bottling day!

A handwritten signature in black ink that reads "Michael Beaulac". The signature is fluid and cursive.

RECENT ACCOLADES

94-97+ POINTS 2016 Howell Mountain Cabernet Sauvignon

"The 2016 Cabernet Sauvignon Howell Mountain (a barrel sample) is deep purple-black and begins a little broody with shy notions of freshly crushed blackberries and black currants plus hints of iron ore, tilled soil, forest floor and truffles. Medium-bodied with a firm frame of ripe, grainy tannins, the palate reveals loads of tightly wound black fruit and earthy layers, finishing on a lingering mineral note."

LISA PERROTTI-BROWN, OCTOBER 2018, ROBERT PARKER'S *THE WINE ADVOCATE*

VINEYARD UPDATE

HOWELL MOUNTAIN: STUNNING AND DISTINCTIVE

It's no secret around the winery that our Howell Mountain vineyard is my favorite. We named it "Alta" (Spanish for "high") for good reason. At an elevation of 1,800 feet, it's the highest vineyard site in our portfolio. Bordered by the Las Posadas forest, it's also one of the most stunning. Even the air is different on Howell Mountain. As soon as I get out of my truck, I feel the cool breeze on my face, and suddenly I'm in a different world.



Gustavo Aviña
VITICULTURE DIRECTOR

Howell Mountain is a fascinating appellation. Located on the northeastern side of Napa Valley, the AVA was established in 1983, but wine grapes have been grown there since the late 1800s. Because it sits well above the fog line, the appellation gets more hours of sunshine than its valley floor counterparts. During winter and spring, temperatures are colder than those in the valley floor, which leads to later than average budbreak. Howell Mountain is the last of our vineyards to go through budbreak and the last to be harvested.

There's another reason I love this vineyard so much: it's the first one I planted for Pine Ridge Vineyards. We put rootstock in the ground in 2006, grafted it to 100 percent Cabernet Sauvignon (Clone 7) in 2007, and harvested our first crop in 2009. The soils here are quite distinct: volcanic, white, and porous, almost like fine sand or powder. I remember when we were driving in the first stakes. The ground was so soft in parts that we would sink up to our knees. That dry, well-drained soil forces vines to struggle for water, resulting in low yields, small clusters, and highly concentrated grapes.

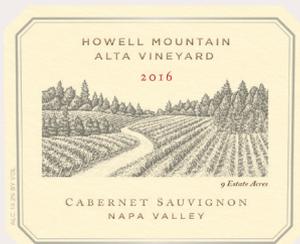
That brings me to the number one reason this vineyard is my favorite: the wine. To me it's simply one of the best in our portfolio, a deep, rich, supremely well-balanced Cabernet that reflects a remote, beautiful vineyard. Howell Mountain is my celebration wine, the one I open at graduations, weddings, birthdays, and whenever I want to impress my friends, which it always does.

A handwritten signature in black ink, which appears to read "Gustavo Aviña".



APPELLATION SOCIETY WINE SELECTIONS

THE 2016 HARVEST MARKS THE FIFTH GREAT VINTAGE IN A ROW. ANOTHER DROUGHT YEAR STARTED OUT HOT, THEN BECAME COLD, THEN TURNED HOT AGAIN, AND OCTOBER BROUGHT MUCH NEEDED RAIN TO THE REGION.

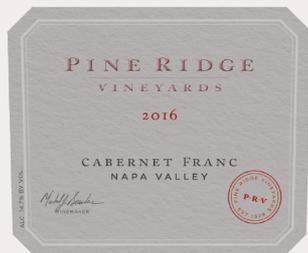


2016 Howell Mountain Cabernet Sauvignon, Napa Valley

RETAIL - \$150.00 MEMBER - \$120.00

Our nine-acre Alta Vineyard sits at an elevation of 1,800 feet. It is always the last vineyard we harvest. The 2016 Howell Mountain Cabernet Sauvignon is a mineral-driven wine with juicy, dark fruit and muscular tannins. This is a big wine showing some floral aromas, integrated spices, graham cracker, pencil lead, and vanilla and flavors of dark berries, cassis, and mocha. This brooding wine has a thick structure with chewy tannins. If you acquire two bottles, you can enjoy one now and cellar the other.

VARIETAL 98% Cabernet Sauvignon, 1% Merlot, 1% Petit Verdot
APPELLATION Howell Mountain BARRELS 100% new French oak, 27 months
ALCOHOL 14.2% AGING POTENTIAL Enjoy now or cellar up to 10 years



2016 Cabernet Franc, Napa Valley

RETAIL - \$75.00 MEMBER - \$60.00

The fruit for our 2016 Cabernet Franc comes from our estate vineyard in the Oakville appellation. The berries on these vines are small and have great fruit intensity. This deep ruby wine has a pleasing aroma of black cherry, sweet oak, and vanilla. The palate is complex, showing a briary character, red plum, savory ginger-soy, and red licorice. The structure has a medium body weight with dusty tannins and finishes with a sweet caramel vanilla note.

VARIETAL 92% Cabernet Franc, 8% Cabernet Sauvignon
APPELLATION Napa Valley BARRELS 50% new French oak, 18 months
ALCOHOL 14.7% AGING POTENTIAL Enjoy now or cellar another 5-10 years

NEXT APPELLATION SOCIETY SELECTION: SEPTEMBER

2016 Stags Leap District Cabernet Sauvignon

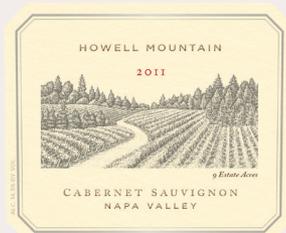
94-96+ POINTS | ROBERT PARKER'S THE WINE ADVOCATE, OCTOBER 29, 2018

2016 Charmstone Red Wine

2016 Merlot

COLLECTORS CLUB WINE SELECTIONS

COLLECTORS CLUB MEMBERS RECEIVE A SELECTION OF 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. DECANTING THE WINE WILL ENHANCE YOUR ENJOYMENT.



2011 Howell Mountain Cabernet Sauvignon, Napa Valley

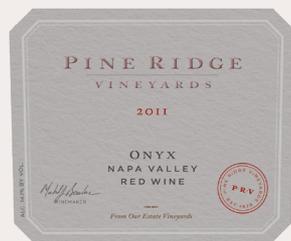
RETAIL - \$190.00 MEMBER - \$152.00

Howell Mountain is our highest-elevation vineyard. The rocky, well-drained volcanic soils cause the vines to dig deep for water and nutrients and, as a result, to produce small, intensely flavored berries. Aromas of blueberries, cinnamon, cedar, pencil lead, and vanilla lead to fresh, bright red fruit, black currant, ripe cherry, and vanilla. This wine is multilayered, with a sweet entry, cocoa powder on the midpalate, and long, silky tannins. Graceful, concentrated, and full-bodied, this wine is drinking beautifully now.

VARIETAL *95% Cabernet Sauvignon, 5% Petit Verdot*

APPELLATION *Howell Mountain* BARRELS *60% new French oak, 18 months*

ALCOHOL *14.3%* AGING POTENTIAL *Enjoy now and over the next 3 years*



2011 Onyx Red Wine, Napa Valley

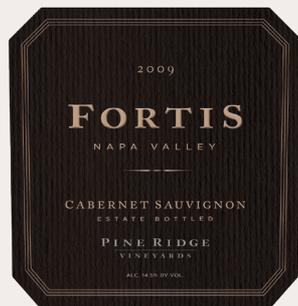
RETAIL - \$85.00 MEMBER - \$68.00

The fruit for this wine was selected from a collection of our estate vineyards throughout the Napa Valley, mainly Carneros, Rutherford, and Stags Leap District. It opens with sweet, ripe red fruit, mushroom, tobacco, cedar, earthy forest floor, oak spice, and vanilla aromas. The structure expresses a medium-weight wine with balanced acidity and soft, dusty tannins. The flavors are predominantly red fruits, which carry through to the juicy finish.

VARIETAL *50% Merlot, 31% Tannat, 12% Malbec, 6% Cabernet Sauvignon, 1% Petit Verdot*

APPELLATION *Napa Valley* BARRELS *30% new French oak, 18 months*

ALCOHOL *14.1%* AGING POTENTIAL *Enjoy now*



2009 Fortis Cabernet Sauvignon, Napa Valley

RETAIL - \$310.00 MEMBER - \$248.00

The finest blocks from our estate vineyards throughout the Napa Valley were selected for the 2009 Fortis. This wine opens with aromas of earth, wet stone, dried herbs, and dark fruit. Black fruit dominates the palate along with nuances of plum, black olive, tobacco, and red berries. This wine is showing some maturity but is drinking fine with a layered complexity of savory notes and ripe fruit. A long finish ends with notes of vanilla and mocha.

VARIETAL *100% Cabernet Sauvignon*

APPELLATION *Napa Valley* BARRELS *60% new French oak, 18 months*

ALCOHOL *14.1%* AGING POTENTIAL *Enjoy now and over the next 5 years*

SPRING RACK OF LAMB WITH FLAGEOLETS

PAIR WITH 2016 HOWELL MOUNTAIN CABERNET SAUVIGNON

“Roast lamb loves Cabernet Sauvignon, especially when the seasonings are as robust as they are in this dish. The mustard, garlic and herbes de Provence topping calls for the intensity of our Howell Mountain Cabernet Sauvignon, always one of our most concentrated and voluptuous reds.”

— Susan Lassalette
WINERY CHEF

INGREDIENTS

Kosher salt

2 cups green flageolets, picked over and rinsed

5 to 6 cups vegetable stock

½ onion, peeled

1 carrot, peeled and cut into thirds

1 celery stalk, cut into thirds

2 rosemary sprigs, 2 thyme sprigs, and 2 sage sprigs, tied together with kitchen twine to make a bouquet garni

2 tablespoons olive oil

3 garlic cloves, minced

1 tablespoon herbes de Provence, lightly crushed

½ cup Dijon mustard

2 racks of lamb, 1 to 1 ¼ pounds each, frenched

2 tablespoons minced spring garlic



DIRECTIONS

The day before cooking the beans, in a large bowl, dissolve 3 tablespoons kosher salt in 1 gallon room-temperature water. Add the beans and let soak overnight.

When you are ready to cook the beans, rinse and drain them thoroughly. Transfer them to a dutch oven or heavy-bottomed pot. Add the stock and bring to a simmer. Add the onion, carrot, celery, bouquet garni, and about one tablespoon olive oil. Cut a round of parchment paper to fit inside the pot and press the paper gently onto the liquid. Turn down the heat to a very gentle simmer and cook the beans until tender, stirring occasionally. Check beans after 30 minutes and when the beans are done, remove the onion, carrot, celery, and bouquet garni. Season the beans with salt and let cool in their broth. Refrigerate if not using immediately. The beans may be made a day in advance.

To prepare the lamb, in a small bowl, combine the garlic, herbes de Provence, Dijon mustard, and enough olive oil to make a loose paste. Set aside.

Rub the lamb with a little olive oil and season generously with salt. Sear the racks, meat side down, in a cast iron pan or heavy-bottomed sauté pan. Place the lamb, fat side up, in a roasting pan or on sheet pan. Coat the meat with the mustard mixture. Allow to stand for 1 hour at room temperature.

Preheat the oven to 450°F and place a rack in the middle of the oven. If necessary, remove the flageolets from the refrigerator.

Place the flageolets in a casserole. Add the minced spring garlic and enough of the cooking broth to moisten the beans. Cover and set in the oven to warm through.

Roast the lamb for 10 minutes. Reduce the temperature to 350°F, rotate the pan, and continue cooking for 10 to 15 minutes, or until the meat reaches an internal temperature of 130°F for medium rare. Remove from the oven, transfer the meat to a warm platter, and let rest for 10 minutes.

Slice the lamb between the bones and place on a serving platter. Serve the flageolets alongside.

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
2017 Chenin Blanc + Viognier 90 POINTS	16.00	12.80
2016 Carneros Collines Chardonnay 90 POINTS	48.00	38.40
2015 Napa Valley Cabernet Sauvignon 90 POINTS	65.00	52.00
2014 Black Diamond Port, 375 mL	65.00	52.00
2015 Petit Verdot	75.00	60.00
2016 Cabernet Franc	75.00	60.00
2016 Tessitura	65.00	52.00
2016 Cave 7 Cabernet Sauvignon	85.00	68.00
2015 Rutherford Cabernet Sauvignon 91+ POINTS	100.00	80.00
2015 Oakville Cabernet Sauvignon 91 POINTS	100.00	80.00
2016 Oakville Cabernet Sauvignon 92 POINTS	100.00	80.00
2015 Stags Leap District Cabernet Sauvignon 93 POINTS	140.00	112.00
2015 Howell Mountain Cabernet Sauvignon 90-93 POINTS	150.00	120.00
2016 Howell Mountain Cabernet Sauvignon 94-97+ POINTS	150.00	120.00
2014 FORTIS Cabernet Sauvignon 92 POINTS	225.00	180.00
2015 FORTIS Cabernet Sauvignon 93 POINTS	225.00	180.00

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 10 percent savings on your day-of-visit purchases.

SEGHESSIO FAMILY VINEYARDS IN HEALDSBURG, CALIFORNIA

CHAMISAL VINEYARDS IN SAN LUIS OBISPO, CALIFORNIA

MALENE WINES IN SAN LUIS OBISPO, CALIFORNIA

ARCHERY SUMMIT IN DAYTON, OREGON

SEVEN HILLS WINERY IN WALLA WALLA, WASHINGTON

DOUBLE CANYON IN WEST RICHLAND, WASHINGTON

THE ESTATES WINE ROOM IN SEATTLE, WASHINGTON

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

UPCOMING EVENTS

HIKE IN THE VINEYARDS

SATURDAY, MAY 4 *from 9:00 AM TO 1:00 PM*
\$60 PER PERSON, CLUB MEMBERS *(two per membership)*
\$75 PER PERSON, GUESTS

Lace up your hiking shoes and join us for a unique grape-to-glass experience as you learn about our sustainable farming practices and diverse ecosystems. This moderately challenging hike along our terraced, hillside vineyard will be hosted by our viticultural director and assistant winemaker, and includes wine tasting and a casual lunch.

SUMMER CABERNET DINNER

SATURDAY, JULY 20 *from 6:00 PM TO 9:30 PM*
\$240 PER PERSON, CLUB MEMBERS *(two per membership)*
\$265 PER PERSON, GUESTS

Relax under the stars during a magical, outdoor Cabernet dinner featuring a multicourse summer menu prepared by Winery Chef Susan Lasalette. Courses are paired with one of our estate Cabernet Sauvignons, showcasing the diversity and complexity of wines from Napa's top grape-growing regions. Live music adds to the ambience.

STAGS LEAP RELEASE PARTY

SATURDAY, SEPTEMBER 21 *from 4:00 PM TO 6:00 PM*
\$65 PER PERSON, CLUB MEMBERS *(two per membership)*
\$80 PER PERSON, GUESTS

Celebrate harvest and the release of our newest vintage of Stags Leap District Cabernet Sauvignon, one of the most popular wines in our portfolio. You'll also taste a variety of other estate wines, paired with delicious bites, live music, and lots of fun!

HARVEST DINNER

SATURDAY, OCTOBER 19 *from 6:00 PM TO 9:30 PM*
\$225 PER PERSON, CLUB MEMBERS ONLY *(two per membership)*

Our winemaking team hosts this annual event inside our Cabernet caves to celebrate the end of harvest. Hear firsthand what happened during the 2019 harvest and join the winemaking team for a multicourse dinner paired with current and library releases.

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

To view the details of our 2019 events, including ticket release dates, please visit our website

WWW.PINERIDGEVINEYARDS.COM/EVENTS

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