

# PINE RIDGE

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## VINEYARDS



*Zenon Marin*  
VINEYARD WORKER

APPELLATION SOCIETY COLLECTORS CLUB

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SEPTEMBER 2019

## WINEMAKING UPDATE

INNOVATIONS TO THE WINEMAKER'S TOOLBOX



*Michael Beaulac*  
WINEMAKER & GM

Dear Members,

I have been working in Napa Valley since the mid-1990s, and there have been countless innovations to improve wine quality. Some of the most important ones include identification of rootstocks and clonal selections that are better suited for each vineyard block, harvesting at night to make sure fruit is at the optimum temperature when picked, and the availability of a wide range of fermentation vessels.

These days, winemaking innovations are less about major changes in grapegrowing and winemaking and more about fine-tuning systems we already have in place. One recent innovation is technology that allows us to quickly test the phenolic content in wine as it undergoes fermentation. Phenolic content broadly refers to a large group of chemical compounds that affect taste, color, and mouthfeel. Because these compounds constantly evolve during fermentation, it's important to know a wine's phenolic profile at different points to determine the next steps. For example, do we need to extract more color and tannin? If so, we might increase the frequency of pumpovers. Is the ratio of color to tannin just right? If it is, it might be time to press the wine off the skins. This test used to take several hours, but new technology gives us the answers we need in just five minutes.

Another innovation that contributes to higher wine quality is the automatic pumpover device, which we put on all of our fermentation tanks. In winemaking, pumping over is similar to stirring the ingredients in a stockpot: the more you stir, the more flavor you get from the meat, bones, and vegetables. With red wine, we pump over or "stir" the wine to mix the juice with the skins, intensifying flavor, color, and tannin. Before the invention of these devices (which we can activate with our phones from any location), pumpovers were an extremely labor-intensive, manual process.

The decisions made during fermentation can truly alter a wine's profile. With these innovative tools, we have the ability to understand the exact profile of a wine at any moment and react quickly and appropriately to ensure the highest quality possible.

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



## VINEYARD UPDATE

THE VINEYARD LIFE

To me, there is no work more satisfying than farming a vineyard, and I'm pretty sure the vineyard workers on my team feel the same way. Most of our 12 full-time vineyard employees have worked here for more than 10 years.

What keeps them here? In part, it's because the work is so varied. Our crews work across all of our vineyards, so they're exposed to a variety of beautiful surroundings, appellations, and circumstances that keep the work interesting. The work requires a variety of skills. My team drives tractors, mends trellises, replaces end posts, repairs equipment, and fixes irrigation systems.

The nature of the work changes from season to season. In winter and early spring, we prune vines. In late spring and summer, we thin shoots and leaves, adjust vine canopies, and regulate irrigation regimens. In the fall, we harvest, which is the most exciting time of year, when we literally see the fruits of our labor.

Vineyard work not only is varied, but also is challenging. Most of the year, we work six days a week. The workday can start as early as 6 AM, depending on the time of year, and can last up to 9 ½ hours. During harvest, the schedule switches completely, and we become night owls, starting work at 9 PM or later and working until dawn.

Above all, the longevity of our vineyard crew has everything to do with camaraderie and having pride in what we do. Working together toward an annual goal is extremely satisfying, particularly when we see how much our winemaker and the rest of the winemaking team appreciate the quality of the grapes we bring them.

The best part, of course, is tasting the wines we helped create. That's the ultimate reward.



*Gustavo Aviña*  
VITICULTURE DIRECTOR

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## RECENT ACCOLADES

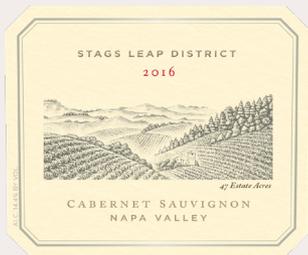
### 94-96+ POINTS 2016 Stags Leap District Cabernet Sauvignon

"A barrel sample, the 2016 Cabernet Sauvignon Stags Leap District is deep purple-black in color and comes bursting forth with showy blackcurrants, black cherries and dried Mediterranean herbs scents with suggestions of cigar box and black soil. Medium-bodied, the palate is singing with energy, with loads of mineral undertones complementing the vibrant black fruits, finishing with great length."

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

# 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.

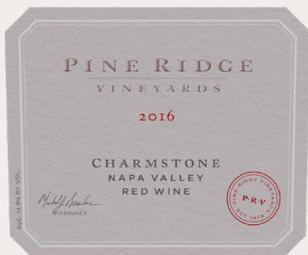


## 2016 Stags Leap District Cabernet Sauvignon, Napa Valley

RETAIL - \$140.00 MEMBER - \$112.00

Pencil shavings, dark plum, coffee, hazelnut, Bing cherry, and cinnamon graham cracker aromas jump from the glass. The sweet, ripe entry reveals toasty oak and rich layered flavors mimicking the aromas. The fruit carries through to the finish, which is long, spicy, and brooding. This is an elegant wine to enjoy now or save and watch it develop further. This deeply colored wine has the firmness and structure to be the highlight of a dinner party. Try pairing with steak Diane smothered in mushrooms, roast leg of lamb, or our featured recipe of radicchio risotto.

VARIETAL 94% Cabernet Sauvignon, 5% Petit Verdot, 1% Malbec  
APPELLATION Stags Leap District BARRELS 100% new French oak, 27 months  
ALCOHOL 14.4% AGING POTENTIAL Will continue to improve over the next 10 years

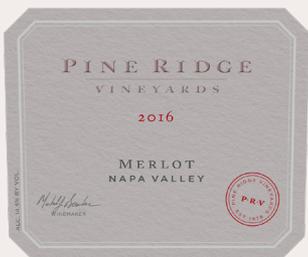


## 2016 Charmstone, Napa Valley

RETAIL - \$65.00 MEMBER - \$52.00

Inviting aromas of red fruit, raspberry, blueberry, fresh thyme, wet stone, and oak spice immediately open from the glass. A soft entry leads to flavors of raspberry, sour cherry, and a hint of cherry cola. Flavors are carried through the lengthy finish with added flavors of toasted oak and black pepper. Charmstone's elegant and supple texture will make a perfect accompaniment for grilled sausages, mac and cheese, or a ratatouille.

VARIETAL 96% Cabernet Sauvignon, 2% Petit Verdot, 1% Tannat, 1% Cabernet Franc  
APPELLATION Napa Valley BARRELS 50% new French oak, 18 months  
ALCOHOL 14.9% AGING POTENTIAL Drink now and over the next seven years



## 2016 Merlot, Napa Valley

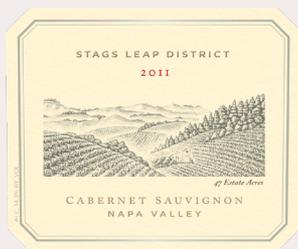
RETAIL - \$65.00 MEMBER - \$52.00

Aromas open with dark fruit and dried leaves, pencil lead, milk chocolate, and tobacco with floral notes. A viscous mouthfeel welcomes fruit flavors of blackberry, blueberry, and chocolate and continues to the long finish revealing a bit of burned butter. This is a mouth-filling and pleasing wine to savor. Ripe and elegant, this Merlot would pair excellently with a savory dish, such as roasted duck breast or roasted eggplant moussaka. Additionally, it would make for a fantastic cheese course when matched with a dry Asiago.

VARIETAL 94% Merlot, 5% Cabernet Sauvignon, 1% Petit Verdot  
APPELLATION Napa Valley BARRELS 65% new French oak, 18 months  
ALCOHOL 14.5% AGING POTENTIAL Drink now and over the next five years

## 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 Stags Leap District Cabernet Sauvignon, Napa Valley

RETAIL - \$190.00      MEMBER - \$152.00

Bordeaux-style nose expressing dark cassis, pencil lead, tobacco, cedar, damp earth, red cherry, and dark chocolate with vanilla notes. This wine is opulent with a round, creamy entry and flavors that mimic the aromas, with the addition of raspberry, blackberry, black licorice, anise, and hints of dried fruit. The mouth-watering acidity and fully integrated tannins lead to a long, pleasing finish.

VARIETAL 95% Cabernet Sauvignon, 3% Petit Verdot, 2% Cabernet Franc  
APPELLATION Stags Leap District    BARRELS 60% new French oak, 18 months  
ALCOHOL 14.3%    AGING POTENTIAL Enjoy now and over the next 5 years



### 2011 Charmstone, 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 90% and the remainder from Lake Country 10%. It opens with aromas of mature dark fruit, dried leaves, wet stone, graham cracker, and vanilla. The entry is ripe, jammy, and juicy showing flavors of espresso, plum, dark chocolate, and toast. Chewy tannins complement the fruit all the way through the finish.

VARIETAL 81% Cabernet Sauvignon, 18% Merlot, 0.5% Tannat, 0.5% Syrah  
APPELLATION Napa Valley    BARRELS 60% new French oak, 18 months  
ALCOHOL 14.5%    AGING POTENTIAL Enjoy now

## NEXT APPELLATION SOCIETY SELECTION: NOVEMBER

### 2016 Fortis Cabernet Sauvignon

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

### 2016 Rutherford Cabernet Sauvignon

**90-93+ POINTS** | ROBERT PARKER'S *THE WINE ADVOCATE*, OCTOBER 29, 2018

### 2016 Petit Verdot

# RADICCHIO RISOTTO

PAIR WITH 2016 STAGS LEAP DISTRICT CABERNET SAUVIGNON

*“This sophisticated risotto, with its pancetta and red-wine foundation, deserves a wine of refinement and stature. Our Stags Leap District Cabernet Sauvignon exhibits the appellation’s characteristic silky tannins and elegance, matching the risotto in intensity and blending seamlessly with the bittersweet balsamic vinegar.”*

— Susan Lassalette  
WINERY CHEF

## INGREDIENTS

*1 tablespoon olive oil*

*2 ounces pancetta or bacon, cut into ¼-inch lardons\**

*1 pound radicchio di Chioggia or radicchio rosso di Treviso, cored and cut into ½-inch chiffonade*

*2–3 tablespoons balsamic vinegar*

*2 teaspoons chopped fresh thyme*

*4 tablespoons unsalted butter*

*¼ cup diced shallots*

*Sea or kosher salt*

*½ cups Carnaroli or Arborio rice*

*2/3 cup red wine*

*6–7 cups chicken stock, heated\**

*½ cup grated Parmigiano-Reggiano*

*Freshly cracked black pepper*



## DIRECTIONS

In a large, heavy sauté pan over medium-low heat, warm the olive oil. Add the pancetta and cook until golden brown. Remove to a paper towel to drain. Raise the heat to medium and add the radicchio to the pan. Quickly sauté the radicchio until it starts to wilt. Add the balsamic vinegar and thyme and continue cooking until the vinegar has evaporated. Remove the radicchio to a bowl, add the pancetta, and set aside.

Wipe out the sauté pan, return to medium heat, and add half of the butter. When the butter begins to sizzle, add the shallots and a pinch of salt, and sauté until the shallots are soft but without color. Add the rice, stir to coat the grains with the butter, and cook until the grains are translucent. Add the red wine and cook, stirring frequently, until all the wine has been absorbed.

Add a ladleful or two of the hot chicken stock, just enough to cover the rice. Reduce the heat and simmer gently, stirring often, until the stock is nearly absorbed. Stir in another ladleful or two of stock and continue to cook the risotto, adding stock as needed, until the rice is tender but still al dente.

Add one more ladleful of stock and the radicchio mixture and continue cooking until the stock is absorbed. Remove from the heat and stir in the remaining butter and half of the Parmigiano-Reggiano. Taste and adjust with salt.

Ladle the risotto into shallow bowls. Sprinkle Parmigiano-Reggiano and cracked black pepper over each portion and serve immediately.

*\*For a vegetarian option, omit the pancetta and use vegetable stock.*

## 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
2018 Sauvignon Blanc	38.00	30.40
2016 Carneros Collines Chardonnay <b>90 POINTS</b>	48.00	38.40
2016 Napa Valley Cabernet Sauvignon <b>91 POINTS</b>	65.00	52.00
2014 Black Diamond Port, 375 mL	65.00	52.00
2016 Napa Valley Merlot	65.00	52.00
2016 Tessitura	65.00	52.00
2015 Petit Verdot	75.00	60.00
2016 Cabernet Franc	75.00	60.00
2016 Cave 7 Cabernet Sauvignon	85.00	68.00
2015 Rutherford Cabernet Sauvignon <b>91+ POINTS</b>	100.00	80.00
2016 Oakville Cabernet Sauvignon <b>92 POINTS</b>	100.00	80.00
2015 Stags Leap District Cabernet Sauvignon <b>93 POINTS</b>	140.00	112.00
2016 Stags Leap District Cabernet Sauvignon <b>94-96+ POINTS</b>	140.00	112.00
2016 Howell Mountain Cabernet Sauvignon <b>94-97+ POINTS</b>	150.00	120.00
2014 FORTIS Cabernet Sauvignon <b>92 POINTS</b>	225.00	180.00
2015 FORTIS Cabernet Sauvignon <b>93 POINTS</b>	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

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

With harvest in full swing, visit the Napa Valley and taste the newly released vintage of our signature Stags Leap District Cabernet Sauvignon, one of the most popular wines in our portfolio. With live music as a backdrop, enjoy a variety of other estate wines, each paired with delicious bites, and share in the fun with fellow club members and wine enthusiasts.

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

Enjoy selected library wines and current releases when the winemaking team hosts this annual event inside our Cabernet Caves. Celebrate the end of harvest, hear firsthand what happened during the 2019 growing season, and join the winemaking team for a savory, multi-course wine dinner.

NOVEMBER WINE CLUB PICKUP EVENT  
SATURDAY, NOVEMBER 9 *from 5:00 PM TO 7:00 PM*  
**TWO COMPLIMENTARY TICKETS PER CLUB MEMBERSHIP**  
**\$45 PER PERSON, GUESTS** (*two per membership*)

In our inviting Cabernet Caves, taste our 2016 stars: Petit Verdot, Rutherford Cabernet Sauvignon, and flagship FORTIS Cabernet Sauvignon. Winery Chef Susan Lassalette will be on hand to craft her signature, specialty bites to savor and accompany these new-release wines. Enjoy special pricing on day-of purchases.

*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](http://WWW.PINERIDGEVINEYARDS.COM/EVENTS)