

PINE RIDGE

VINEYARDS



APPELLATION SOCIETY COLLECTORS CLUB

FEBRUARY 2021

WINEMAKING UPDATE

QUINTESSENTIAL 2018 HARVEST



*Colleen FitzGerald
& Mike Conversano*

WINEMAKING TEAM

Dear Members,

In this club release, we are pleased to feature our 2018 Oakville Cabernet Sauvignon, Cave 7 Cabernet Sauvignon, and Cabernet Franc. 2018 delivered an ideal growing season to the Napa Valley, giving us the finest conditions in the last decade. The vintage started with abundant rainfall in February and March, followed by a fairly dry spring. The delayed rains, as opposed to rain in early winter, helped to retain moisture in the soil for longer into the growing season, allowing for delayed irrigation and for our vines to establish a good fruit set.

Our vines began their growth cycle in perfect conditions which lasted throughout the summer months. Days were warm, without any heat spikes and the mild weather

continued into the fall, giving our fruit longer hang time. Flavors evolved steadily, right alongside acidity for optimal balance, and September offered us near-perfect temperatures, not exceeding 90 degrees during the day and dropping to 60 degrees in the evening. Light rain visited the valley on October 2nd which was just enough to rinse off the dust and time for our crew to relax with the harvest progressing at a measured pace.

Determining when grapes are ready for harvest is a team effort. Our team walks the vineyards, tasting grapes as they begin to ripen. In 2018, certain elevated spots in our Oakville vineyards stressed vines into earlier ripening, and these were some of the first grapes we picked. Harvest was relaxed in 2018, beginning on September 13th with Merlot from Oakville and finished October 31st with Cabernet Sauvignon from Carneros. Yes, that's correct; we planted Cabernet Sauvignon in Carneros, an area often considered too cool for Cabernet as it is more heavily influenced by fog, and we cannot be more thrilled with the outcome of this bottling and the acid balance that our Carneros fruit brought to this wine. More on that to come later in the year. As a result of the beautiful weather, the 2018 wines have tremendous color, depth, and purity. And while these wines can be enjoyed now, they will also make lovely additions to cellar and will continue to evolve over the coming years. Our team is delighted to share the fruits of our labor with you.

Cheers,

Winemaking & Viticulture Team

RECENT ACCOLADES

91-93 POINTS 2018 Oakville Cabernet Sauvignon

"Very deep garnet-purple in color, the barrel sample of 2018 Cabernet Sauvignon Oakville gives scents of cassis, ripe plum, boysenberries and mulberries with touches of pencil lead, tree bark and wild sage. The palate is medium to full-bodied, fresh and youthful with firm, grainy tannins and an earthy finish."

LISA PERROTTI-BROWN, NOVEMBER 2019, ROBERT PARKER'S *THE WINE ADVOCATE*

TASTING ROOM UPDATE

NEW FACES AND WAYS TO CONNECT

INTRODUCING OUR MEMBER EXPERIENCE LEAD

We are delighted to introduce to you the newest addition to the wine club team, Vanessa Duarte. Vanessa, born and raised in the Napa Valley, began her career in hospitality within the hotel industry in 2013, and quickly discovered her hospitality heart and passion for service. She loves connecting with members and creating memorable experiences for them.

After taking an introductory course through The Court of Master Sommeliers, she found a new passion: wine! You may have already had the pleasure of interacting with her as Vanessa joined the Pine Ridge Vineyards team as Member Experience Lead in August 2020. Vanessa looks forward to connecting with you and providing excellent service for all of your wine needs.

“My role here has fueled my passion for growth within the industry,” she says. “I’m ecstatic to be here!”



Vanessa Duarte
MEMBER EXPERIENCE LEAD



JOIN US FOR A VIRTUAL TASTING EXPERIENCE

Whether you’re looking to celebrate a birthday, create a fundraiser experience, team building, or just connect with fellow wine-loving friends, Pine Ridge’s virtual tasting experience is the perfect way to connect from the comfort of your own home.

We’ll help you select a Virtual Tasting Package, or create a custom flight for your experience, and our hospitality team will virtually join you online to guide you through your bespoke tasting.

Contact our concierge at Concierge@PineRidgeWine.com or 707-257-4734 for tasting selections, customized experience recommendations, or to answer any questions.

NEXT APPELLATION SOCIETY SELECTION: APRIL

2018 Rutherford Cabernet Sauvignon

92-94 POINTS, NOVEMBER 2019, ROBERT PARKER'S *THE WINE ADVOCATE*

2018 Sugarloaf Cabernet Sauvignon

2018 Petit Verdot

APPELLATION SOCIETY WINE SELECTIONS

2018 DELIVERED AN IDEAL GROWING SEASON TO THE NAPA VALLEY. THE VINTAGE STARTED WITH ABUNDANT RAIN FOLLOWED BY A FAIRLY DRY SPRING. THE SUMMER WAS MILD AND THE WEATHER CONTINUED TO PERFECT DURING THE FALL, ALLOWING FOR LONGER HANG TIME AND A RELAXED HARVEST. THE 2018 WINES HAVE TREMENDOUS COLOR, DEPTH, AND PURITY.

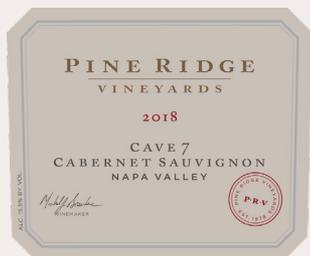


2018 Oakville Cabernet Sauvignon, Napa Valley

RETAIL - \$100.00 MEMBER - \$80.00

The 2018 vintage expresses the true essence of Oakville. Displaying a rich ruby hue, the wine is accompanied by aromas of plum, dark fruit, cola, cherry, and chocolate, with refined notes of cinnamon spice. The approachable palate echoes the aromas influenced with a light presence of oak. Round, medium tannins are united with a finessed red fruit finish. Enjoy with this month's featured recipe of roasted game hens with wild rice and pomegranate.

VARIETIES *100% Cabernet Sauvignon*
APPELLATION *Oakville* BARRELS *70% new French oak, 18 months*
ALCOHOL *15.6%* AGING POTENTIAL *Enjoy now or until 2028*

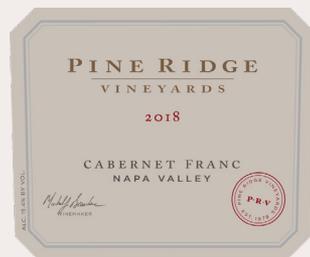


2018 Cave 7 Cabernet Sauvignon, Napa Valley

RETAIL - \$85.00 MEMBER - \$68.00

Cherry, blackberry compote, and raspberry tantalize the nose on this beautiful, robust Cabernet Sauvignon. Barrel aging enhances the aroma with sweet vanilla and toasted oak. The entry boasts textured yet juicy flavors of sweet red fruit leading into ripe tannins, with notes of coffee and dark chocolate on the lengthy finish.

VARIETIES *94% Cabernet Sauvignon, 5% Cabernet Franc, 1% Petit Verdot*
APPELLATION *Napa Valley* BARRELS *50% new French oak, 18 months*
ALCOHOL *15.5%* AGING POTENTIAL *Enjoy now or until 2026*



2018 Cabernet Franc, Napa Valley

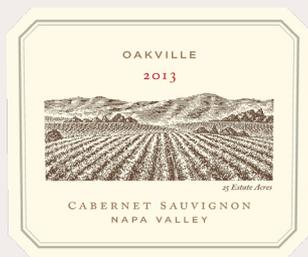
RETAIL - \$75.00 MEMBER - \$60.00

Our Cabernet Franc is grown in our Dos Olivos vineyard in Oakville. While Cabernet Franc is primarily used in blending, our bottling has consistently proven to be a star on its own. The 2018 vintage opens with sweet cherry, vanilla and floral notes with oak inducing a hint of baking spice. Complex on the palate with ripe red fruit to start, followed by juicy acidity, tart red cherry and a lingering, savory finish.

VARIETIES *96% Cabernet Franc, 3% Cabernet Sauvignon, 1% Petit Verdot*
APPELLATION *Oakville* BARRELS *50% new French oak, 18 months*
ALCOHOL *15.4%* AGING POTENTIAL *Enjoy now or until 2026*

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.

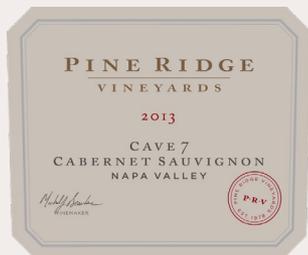


2013 Oakville Cabernet Sauvignon, Napa Valley

RETAIL - \$130.00 MEMBER - \$104.00

Our 2013 Oakville Cabernet Sauvignon opens with aromas of red cherry, brier, forest floor, and red licorice. Flavors include red cherry and plum, intertwined with notes of mushroom and truffle. The tannins are mature and balanced with the acidity of this fine wine, resulting in a round and supple mouthfeel. This wine is beautifully balanced and ready to enjoy now, and will keep for another three years. Enjoy pairing this wine with pepper steak with mushrooms and *lardons*.

VARIETIES 97% Cabernet Sauvignon, 2% Petit Verdot, 1% Cabernet Franc
APPELLATION Oakville BARRELS 60% new French oak, 18 months
ALCOHOL 14.9% AGING POTENTIAL Enjoy now or until 2024



2013 Cave 7 Cabernet Sauvignon, Napa Valley

RETAIL - \$110.00 MEMBER - \$88.00

The wine has been aging perfectly for eight years and is exuding aromas of raspberry, vanilla bean, dried herbs and tobacco from French oak aging. The entry opens with strawberry, dark berries and coffee, followed by a layered mid-palate of cocoa and dark cherry. The wine is well balanced with great acidity throughout and a lingering tart cherry and dark chocolate finish. Pair with a flavorful pork roast.

VARIETIES 95% Cabernet Sauvignon, 2% Petit Verdot, 2% Cabernet Franc, 1% Merlot
APPELLATION Napa Valley BARRELS 40% new French oak, 18 months
ALCOHOL 14.5% AGING POTENTIAL Enjoy now or until 2024



2013 Tessitura Red Wine, Napa Valley

RETAIL - \$85.00 MEMBER - \$68.00

This wine radiates bright cherry and blackberry aromas surrounded by notes of espresso and baking spices. The traits of each variety in Tessitura's blend are represented beautifully in this Bordeaux style wine. When combined, the Cabernet Sauvignon, Merlot, Petit Verdot and Cabernet Franc exhibit black cherry, boysenberry, dark chocolate and mocha flavors with hearty tannins and a bright finish. Pair this wine with braised oxtails.

VARIETY 63% Cabernet Sauvignon, 33% Merlot, 3% Petit Verdot, 1% Cabernet Franc
APPELLATION Napa Valley BARRELS 40% new French oak, 18 months
ALCOHOL 14.7% AGING POTENTIAL Enjoy now or until 2024

ROASTED GAME HENS WITH WILD RICE

PAIR WITH 2018 OAKVILLE CABERNET SAUVIGNON

SERVES 4

Roasted game hen, Cabernet Sauvignon, and cold winter nights; a combination that will embed warmth into your soul. The baking spices and bright red fruit of the 2018 Oakville Cabernet Sauvignon pair beautifully with the roasted flavor of the game hen, making a perfect pairing to be shared with those close to you.



GAME HENS

3 oz. unsalted butter

2 oz. honey

¾ teaspoon cinnamon

¼ teaspoon ground ginger

¼ teaspoon turmeric

4 Cornish game hens, approx 1 lb each

Salt to taste

WILD RICE

2 tablespoons olive oil

3 cups cooked wild rice

4 cups Brussel sprout leaves

¼ cup scallions, thinly sliced

2 teaspoons chopped thyme

1 cup butternut squash, medium dice, roasted until tender

1 cup parsnip, medium dice, roasted until tender

POMEGRANATE VINAIGRETTE

3 tablespoons minced shallot

2 tablespoons orange juice

2 tablespoon pomegranate molasses

⅓ cup olive oil

¾ cup pomegranate seeds

¼ cup currants

2 tablespoons chopped Italian parsley

DIRECTIONS

In a small sauce pan, melt the butter and stir in the honey, cinnamon, ground ginger, and turmeric. Season to taste with salt, set aside.

Preheat the oven to 425 degrees. Place the hens on a rack in a shallow roasting pan. Brush the hens with some of the basting butter and sprinkle generously with salt inside and out.

Roast the hens for 20 minutes at 425. Turn the temperature down to 375, rotate the pan and baste the birds. Continue to roast the game hens, basting occasionally for another 25 minutes, until the thermometer reads 165 in the thickest part of the thigh and the juices run clear. Remove from oven and let rest for 10 minutes.

Meanwhile, prepare the wild rice. Heat the olive oil in a large skillet or sauté pan over medium high heat. Add wild rice, stirring often until rice is warm. Add Brussel sprout leaves in two batches, stirring until the leaves begin to soften before adding the next batch. Stir in scallions, thyme and roasted vegetables, cooking until the vegetables are warmed through. Adjust with salt to taste.

To make the pomegranate vinaigrette, place the shallots, orange juice and a pinch of salt in a non-reactive bowl, and let macerate for 10-15 minutes. Whisk in pomegranate molasses and olive oil. Stir in pomegranate seeds, currants and parsley, and adjust for seasoning.

Serve the game hens on a bed of wild rice, garnished with pomegranate vinaigrette.

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
NV Chenin Blanc + Viognier Sparkling	18.00	14.40
2019 Sauvignon Blanc	38.00	30.40
2017 Carneros Collines Vineyard Chardonnay	48.00	38.40
2017 Napa Valley Cabernet Sauvignon 90 POINTS	65.00	52.00
2017 Charmstone	65.00	52.00
2017 Malbec	65.00	52.00
2017 Napa Valley Merlot	65.00	52.00
2017 Tessitura	70.00	56.00
2017 Petit Verdot	75.00	60.00
2017 Cabernet Franc	75.00	60.00
2018 Cabernet Franc	75.00	60.00
2018 Cave 7 Cabernet Sauvignon	85.00	68.00
2017 Rutherford Cabernet Sauvignon 90 POINTS	100.00	80.00
2018 Oakville Cabernet Sauvignon 91-93 POINTS	100.00	80.00
2017 Knollside Cabernet Sauvignon	125.00	100.00
2015 Stags Leap District Cabernet Sauvignon 93 POINTS	140.00	112.00
2016 Stags Leap District Cabernet Sauvignon 93+ POINTS	140.00	112.00
2016 FORTIS Cabernet Sauvignon 95 POINTS	225.00	180.00
2017 FORTIS Cabernet Sauvignon 93-95+ 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 team 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

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

2021 WINE CLUB SHIPMENT SCHEDULE

Note: wines and shipment dates are subject to change

APPELLATION SOCIETY

NEW RELEASES

2018 Oakville Cabernet Sauvignon
2018 Cave 7 Cabernet Sauvignon
2018 Cabernet Franc

COLLECTORS CLUB

NEW RELEASES, PLUS 3 LIBRARY WINES

2013 Oakville Cabernet Sauvignon
2013 Cave 7 Cabernet Sauvignon
2013 Tessitura Red Wine

FEBRUARY 9

APRIL 12

2018 Rutherford Cabernet Sauvignon
2018 Sugarloaf Cabernet Sauvignon
2018 Petit Verdot

2013 Howell Mountain Cabernet Sauvignon
2013 Onyx Red Wine
2013 Contemplate Red Wine

SEPTEMBER 13

2018 Stags Leap District Cabernet Sauvignon
2018 Stags Leap District Cabernet Sauvignon
2018 Malbec

2013 Stags Leap District Cabernet Sauvignon
2013 Petit Verdot
2013 Charmstone Red Wine

NOVEMBER 8

2018 FORTIS Cabernet Sauvignon
2018 Charmstone Red Wine
2018 Napa Valley Merlot

2013 FORTIS Cabernet Sauvignon
2013 Rutherford Cabernet Sauvignon
2013 Carneros Merlot

SAVE THE DATE

Jan 19	Check your email for the February pre-release notification
Jan 29	Last day for account changes and customizations
Feb 5 to Mar 7	Will call window to pickup your February releases
Mar 19	Check your email for the April pre-release notification
Mar 29	Last day for account changes and customizations
Apr 1 to May 2	Will call window to pickup your April releases
Aug 17	Check your email for the September pre-release notification
Aug 30	Last day for account changes and customizations
Sep 1 to Oct 3	Will call window to pickup your September releases
Oct 15	Check your email for the November pre-release notification
Oct 29	Last day for account changes and customizations
Nov 1 to Dec 5	Will call window to pickup your November releases