

# PINE RIDGE

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## VINEYARDS



APPELLATION SOCIETY   COLLECTORS CLUB

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APRIL 2021

## VINEYARD UPDATE

FROM GUSTAVO AVIÑA - VITICULTURE DIRECTOR



We finished pruning our vineyards in mid-March, an undertaking that took approximately two months. We began with the vineyards that have frost protection (i.e. wind machines) or a low risk of frost, because vines that have been pruned tend to go through bud break earlier. We want to make sure that the new green growth doesn't get "nipped in the bud" by a frost event come early spring.

Now we've turned our attention to the cover crops we planted after harvest last year. In vineyard blocks with poor, dry soils where the vines struggle for nutrients, we use a nitrogen-rich cover crop (peas, clovers, legumes), and in spring we mow and till it into the soil to fix the nitrogen for the plants' use. In areas with richer soils that hold moisture, where vines tend to produce a lot of vigorous green growth, we plant grasses which compete with the vines for water. It's all about finding the right balance: giving the vines just enough nutrients and water but never too much.

Our team is also doing soil preparation and beginning trellis work on eight new acres of Cabernet Sauvignon in the Carneros AVA. If you'd told me twenty years ago we'd be planting Cabernet in Carneros, one of the coolest Napa Valley AVAs, I wouldn't have believed you. I would have said it was too cold to ripen Cabernet. But several years ago we decided to experiment, grafting over 500 vines from Merlot to Cabernet Sauvignon. We liked the results of the trial so much we planted another 3.5 acres, from which we'll get the first full vintage this year.

Now we're putting in another eight acres. We've found that if you plant in the right pocket of land with rootstocks and clones to match, Cabernet Sauvignon ripens beautifully and uniformly in Carneros. While you'd think it would be some of the last fruit to come in, it actually gets picked right in the middle of harvest. We love the characteristics of our Carneros Cabernet and are excited for inaugural limited release of the 2018 vintage.

Although my mind is on the 2021 growing season, I'm excited for you to experience the 2018 vintage wines in your shipment. 2018 was one of those years that guys like me dream about: long and steady with uniform budbreak and flowering, a moderate summer with no significant heat spikes and a nice, evenly-paced harvest.

ENJOY!

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### RECENT ACCOLADE FROM THE WINE ADVOCATE

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#### **92-94 POINTS** 2018 Rutherford Cabernet Sauvignon

*"The 2018 Cabernet Sauvignon Rutherford is a barrel-sample blend of 95% Cabernet Sauvignon, 3% Malbec and 2% Petit Verdot. It has a very deep garnet-purple color and aromas of blackberries, black raspberries, kirsch and fresh blackcurrants with hints of garrigue, olives, underbrush and pencil shavings. The palate is medium to full-bodied, firm and grainy with tightly wound fruit and a wonderfully pure finish."* LISA PERROTTI-BROWN, NOVEMBER 2019

## WINE CLUB EXPERIENCES

### CHEESE & WINE PAIRINGS

Pine Ridge Vineyards is partnering with Janet Fletcher, publisher of the *Planet Cheese* blog. Janet will be pairing various cheeses with all of the new 2018 vintage club releases for 2021.

Members will have access to Janet's YouTube channel to view videos of each wine and suggested cheese pairings, along with an invitation to a live virtual September club release cheese pairing in October. Stay tuned for more information.



### NEXT APPELLATION SOCIETY — SEPTEMBER 2021

2018 Stags Leap District Cabernet Sauvignon  
2018 Malbec Napa Valley

### 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.

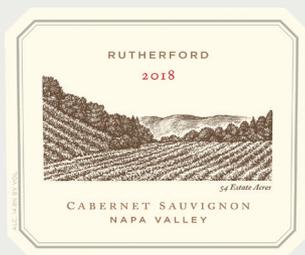
We'll help you select a Virtual Tasting Package, or create a custom flight for your experience, and our hospitality team will virtually join you online to guide you through your bespoke tasting.

CONTACT OUR CONCIERGE at [Concierge@PineRidgeWine.com](mailto:Concierge@PineRidgeWine.com) or 707.257.4734 for tasting selections, customized experience recommendations, or to answer any questions.



# 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 Rutherford Cabernet Sauvignon, Napa Valley

RETAIL - \$100.00      MEMBER - \$80.00

Our 2018 Rutherford Cabernet Sauvignon is a ruby-hued blend of Cabernet Sauvignon, Malbec and Petit Verdot, offering arresting aromas of blackberry, strawberry and cherry with baking spices and a hint of black licorice. Similar flavors pick up on the palate which shows well-integrated oak accents as well as fresh acidity. This is a medium-bodied red with supple tannins and notes of coffee and baking spice on the finish. Delicious now, the wine will offer pleasure for at least ten years. Pair with this month's featured recipe of spring roast leg of lamb.

VARIETIES 95% Cabernet Sauvignon, 3% Malbec, 2% Petit Verdot  
APPELLATION Rutherford BARRELS 100% new French oak, 18 months  
ALCOHOL 14.8% AGING POTENTIAL Enjoy now or until 2028

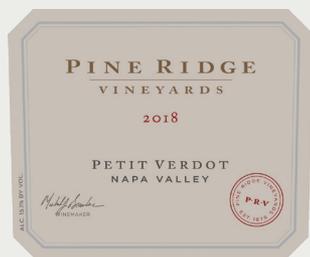


## 2018 Sugarloaf Cabernet Sauvignon, Napa Valley

RETAIL - \$100.00      MEMBER - \$80.00

The 2018 Sugarloaf Cabernet Sauvignon is sourced from a single vineyard in southern Napa, where the cooler climate preserves acidity, enhances color, and yields milder tannins. This deep red/purple wine, a blend of Cabernet Sauvignon and Petit Verdot, shows bright aromas of cherry, blueberry and red licorice with notes of coffee, mocha and vanilla. In the mouth, plum and mixed berries mingle with chocolate, gliding across the medium-weight palate with a nice balance of acid and tannin. Finishing with hints of dark chocolate and toasted oak, this wine will easily age for twelve years.

VARIETIES 99% Cabernet Sauvignon, 1% Petit Verdot  
APPELLATION Napa Valley BARRELS 100% new French oak, 18 months  
ALCOHOL 15.6% AGING POTENTIAL Enjoy now or until 2030



## 2018 Petit Verdot, Napa Valley

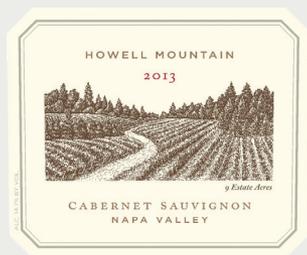
RETAIL - \$75.00      MEMBER - \$60.00

This complex deep purple wine, opens with a spectrum of aromas including blackberry, floral, dried herbs, and hints of pastry dough and roasted meat. In the mouth, dark plum and cherry cream pie flavors are layered with notes of coffee, fig and cocoa powder. Rich, round tannins give the wine nice weight and presence, and the finish is punctuated by bright acidity. Our 2018 Petit Verdot may be cellared and enjoyed for up to fifteen years.

VARIETIES 90.5% Petit Verdot, 5.5% Cabernet Sauvignon, 4% Merlot  
APPELLATION Napa Valley BARRELS 50% new French oak, 18 months  
ALCOHOL 15.1% AGING POTENTIAL Enjoy now or until 2033

## 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 Howell Mountain Cabernet Sauvignon, Napa Valley

RETAIL - \$185.00      MEMBER - \$148.00

Our 2013 Howell Mountain Cabernet Sauvignon still qualifies as a youngster, with its primary fruit aromas of blackberry, plum and dried blueberry joined by tomato leaf, wet stone, roasted coffee and well-integrated toasty oak. There's a floral sweetness to the wine in the mouth, with lovely flavors of mocha, cranberry and espresso. This is a full-bodied red with a rich, deep mid-palate and powerful tannins that create a long-lasting finish. It easily has ten more years to go and would be lovely with an earthy mushroom risotto.

VARIETIES *100% Cabernet Sauvignon*

APPELLATION *Howell Mountain* BARRELS *90% new French oak, 24 months*

ALCOHOL *15.2%* AGING POTENTIAL *Enjoy now or until 2031*



### 2013 Onyx, Napa Valley

RETAIL - \$85.00      MEMBER - \$68.00

This fascinating blend of Merlot, Tannat, Malbec, Cabernet Sauvignon, and Petit Verdot is hitting its stride with scents of mint, dried herbs, vanilla, olive and cocoa powder. There's plenty of deep, dark rich fruit on the palate, with a hint of sweetness up front and a powerful finish that swoops in with notes of cranberry, chocolate, caramel and toasted oak. This red can be enjoyed for up to three more years and would be an excellent match for roast vegetable chili.

VARIETIES *48% Merlot, 28% Tannat, 20% Malbec, 3% Cabernet Sauvignon,*

*1% Petit Verdot* APPELLATION *Napa Valley* BARRELS *30% new French oak,*

*18 months* ALCOHOL *14.7%* AGING POTENTIAL *Enjoy now or until 2024*



### 2013 Contemplate, Napa Valley

RETAIL - \$95.00      MEMBER - \$76.00

Ready for enjoyment now, our brick-red 2013 Contemplate brings together Petit Verdot, Cabernet Franc, Merlot, and a touch of Cabernet Sauvignon. On the nose cherry and strawberry mingle with dried sage, vanilla, pie crust and cinnamon, giving way to flavors of cranberry, plum, graham cracker and fig. This is medium-bodied wine with a nice mid-palate and slightly dusty tannins that bring it to a close. The 2013 Contemplate is drinking easily now and would be tasty paired with a roasted butternut squash soup.

VARIETY *42% Petit Verdot, 33% Cabernet Franc, 23% Merlot, 2% Cabernet Sauvignon*

APPELLATION *Napa Valley* BARRELS *43% new French oak, 18 months*

ALCOHOL *14.7%* AGING POTENTIAL *Enjoy now or until 2024*

# SPRING ROAST LEG OF LAMB

PAIR WITH 2018 RUTHERFORD CABERNET SAUVIGNON  
SERVES 6 GENEROUSLY

*The 2018 Rutherford Cabernet Sauvignon is an ideal pairing with the spring roast leg of lamb.*

*The herbaceous salsa verde echoes some of the wine's aromatics, and the garlicky lamb intertwines with the lush tannins and balanced acidity.*



## INGREDIENTS

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

*3 large garlic cloves, peeled and cut into  
12 slivers*

*1/4 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

*1/4 cup minced spring garlic*

*3 anchovy fillets, minced*

*1/4 cup chopped capers*

*Grated zest of 2 lemons*

*1/4 cup chopped fresh Italian parsley*

*2 tablespoons chopped fresh chives*

*2 tablespoons chopped fresh thyme*

*2 tablespoons chopped fresh tarragon*

*1/4 cup chopped fresh mint*

*1 cup olive oil*

*Sea or kosher salt to taste*

## DIRECTIONS

**Spring Garlic Salsa:** Combine all ingredients except the salt in a small bowl. Adjust for salt, cover and set aside. *The salsa verde may be made several hours in advance.*

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. 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. 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
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 <b>90 POINTS</b>	65.00	52.00
2017 Charmstone	65.00	52.00
2017 Malbec	65.00	52.00
2017 Carneros Merlot	65.00	52.00
2017 Tessitura	70.00	56.00
2017 Petit Verdot	75.00	60.00
2018 Petit Verdot	75.00	60.00
2018 Cabernet Franc	75.00	60.00
2018 Cave 7 Cabernet Sauvignon	85.00	68.00
2018 Rutherford Cabernet Sauvignon <b>92-94 POINTS</b>	100.00	80.00
2018 Sugarloaf Cabernet Sauvignon	100.00	80.00
2018 Oakville Cabernet Sauvignon <b>91-93 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>93+ POINTS</b>	140.00	112.00
2016 FORTIS Cabernet Sauvignon <b>95 POINTS</b>	225.00	180.00
2017 FORTIS Cabernet Sauvignon <b>93-95+ 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 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

## UPCOMING EVENTS

### CURBSIDE PICKUP & ESTATE TASTING

We are excited to share that we are open by reservation for our Estate Tasting and curbside pickup. Our team encourages you to view our website for availability as we continue to navigate the evolving protocols. We look forward to seeing you, soon.

[WWW.PINERIDGEVINEYARDS.COM/VISIT/](http://WWW.PINERIDGEVINEYARDS.COM/VISIT/)

### WINE & VINE VIRTUAL SERIES

This spring, we're welcoming guests to a digital wine series featuring friendly tastings, educational context and cameos from our winegrowing team. Visit our website for availability.

[WWW.PINERIDGEVINEYARDS.COM/VISIT/VIRTUAL-AT-HOME-WINE-TASTING/](http://WWW.PINERIDGEVINEYARDS.COM/VISIT/VIRTUAL-AT-HOME-WINE-TASTING/)

#### *Cabernet Sauvignon Tasting Kits*

THURSDAY, APRIL 22 AT 4:00 PM PDT

\$75 | \$60 CLUB

Join Pine Ridge Vineyards viticulture director Gustavo Aviña as he discusses the farming side of the industry and the many effects soil and climate have on the resulting wines. Participants will be outfitted with custom tasting kits made up of wines from four distinctive American Viticultural Areas (AVAs).

*Admission includes the tasting kit of four Cabernet Sauvignons and the virtual experience. Appreciate our wines and learn about how they come together in the vineyard from the safety of home.*

#### *Barrel Comparison*

THURSDAY, MAY 20 AT 4:00 PM PDT

\$320 | \$259 CLUB

The final event in our three-part Wine & Vine series spotlights Pine Ridge Vineyards assistant winemaker Mike Conversano. Taste along as he talks cellar philosophy and about the various barrels we use to age our work and how the different styles of wood impact the wines. Conversano will walk guests through three specific wines aged in three different barrel types. The oak-centric guided tasting will reveal the importance of a barrel's grain, build and more and offer a behind-the-scenes look at the estate.

*Admission includes three bottles of wine that best demonstrate the dynamic influence barrels have, the virtual experience, and ground shipping.*