

PINE RIDGE

VINEYARDS

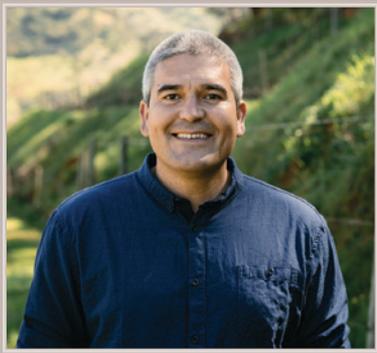


APPELLATION SOCIETY COLLECTORS CLUB

FEBRUARY 2022

HARVEST 2021 Q&A

WITH ESTATE WINEMAKER JOSH WIDAMAN



With the 2021 harvest wrapped up and sealed with a bow, our team checked in with Estate Winemaker, Josh Widaman and Viticulture Director, Gustavo Aviña, to ask them about their first harvest together at Pine Ridge Vineyards. In this Q&A, we excerpt three of their most memorable responses to our questions.

Q: How was your first harvest as Pine Ridge Vineyards winemaker?

A: How great was the 2021 vintage?! Let me count the ways. While the threat of fires and smoke hung

over every decision that we made, this was miraculously not a feature of this harvest. In addition, the overall cool growing season guaranteed bright fruit expressions and powerful tannin structures, two of my favorite qualities of world-renowned Cabernet Sauvignon. Last, and most importantly, I found myself working with a highly engaged, educated and very experienced team from the vineyards to the cellar. Overall, it was the embodiment of a dream first vintage for me here at my new home.

Q: What do you find to be the most challenging part of harvest? The most rewarding?

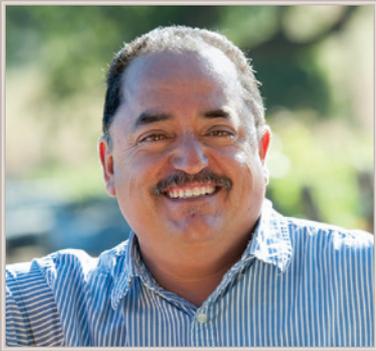
A: The most challenging part of harvest for me is the amount of time that harvest takes away from my family. Having done this for over half of my life, I feel a gravitational pull to the vineyards and cellar each and every harvest season. Luckily, I have a wife and two kids that understand this important part of my being and support my efforts and focus fully. In fact, some of my family's favorite pastimes are vineyard sampling together and sipping unfermented grape juice with pancakes on Sunday mornings. The most rewarding part of harvest is the culmination of our efforts from the entire growing season, in addition to the fast-paced activity that accompanies fruit arrival and fermentation. Year after year, Gustavo and his team painstakingly belabor details about how to get the peak of quality in the fruit coming off each vine. Once that pick date is set, it is up to us in the cellar to honor and protect that wine as it journeys from grape to barrel. The single most invigorating part of harvest is the understanding of how every decision has a butterfly effect that will define what the wine will show like out of bottle 40 years from now. With high stakes like that, you can't help but be thoroughly invested in the entire process!

Q: Are there any harvest traditions that you have for your team?

A: My single favorite harvest tradition is the blessing of the grapes. I feel that it is the best way to honor our past accomplishments, while focusing ourselves on finishing the quest of the growing season with the flourish that is harvest. One favorite of the cellar crew's that we continue to increase and improve upon is celebrating, International Talk Like a Pirate Day, September 19th. This year we shared this tradition with all the wineries in our company in addition to the sales, marketing and administration teams, and I thought that it was a rousing success. You may have seen our pirate flags flying high that weekend. I could go on and on about harvest traditions, but these are a couple of our favorites

HARVEST 2021 Q&A

WITH VITICULTURE DIRECTOR GUSTAVO AVIÑA



Q: How was your first harvest experience with Estate Winemaker Josh Widaman?

A: Terrible... I am kidding! It was definitely different, but nothing crazy that we weren't able to accomplish. He prefers the fruit with some more sugar concentrations before we harvest. This means that we had to hang the fruit a bit longer than what is typical for us. Josh created a calendar where we could easily see what was in the schedule to be harvested. It became easy for my team and I to plan our harvest dates.

Q: What do you find to be the most challenging part of harvest?

A: Lower yields can be challenging, especially when we estimate for a certain number of tons of fruit. At times lower yields result in better quality. 2021 had slightly lower yields than expected but the quality is definitely present and that is always what we're striving for.

Q: Are there any harvest traditions that you have for your team?

A: The blessing of the grapes and our crew is a tradition that we should keep forever. About three years ago, the priest could not come before harvest started so we began without his blessing. We ended up having many problems during our first two or three pick dates; everything was going wrong, from flat tires to tractors that didn't start because they have dead batteries, etc. It was a mess!

Another tradition that is special is our pre-harvest party. Due to the pandemic, we have not been able to enjoy this event for the last two years. This celebration is something that is very special to us and that we miss greatly. It is the time of the year where our vineyard team along with our winemaking, tasting room, and administration teams can get together, include our families, and have a moment to relax without thinking too much about the challenging work that lies ahead. We look forward to having this celebration in the coming years.



NEXT APPELLATION SOCIETY

APRIL 2022

2019 Rutherford Cabernet Sauvignon

2016 Onyx Stags Leap Cabernet Sauvignon

2019 Petit Verdot

APPELLATION SOCIETY WINE SELECTIONS

2019 BEGAN WITH A WET AND COOL SPRING, DELAYING BUD BREAK BY TWO WEEKS COMPARED TO 2018. THE SUMMER GROWING SEASON WAS MILD, WITH NO HEAT SPIKES. DUE TO MODERATE WEATHER AND LATE BUD BREAK, VERAISON ENDED IN EARLY AUGUST. AUTUMN BROUGHT HOT DAYS AND COOL NIGHTS, ALLOWING THE GRAPES TO RIPEN FULLY, WHILE PRESERVING THEIR ACIDITY. THE 2019 WINES ARE FULL AND ROBUST WITH DEEP COLOR.

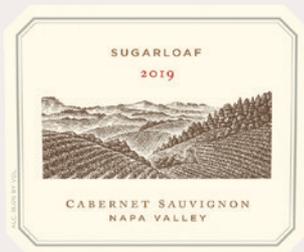


2019 Oakville Cabernet Sauvignon, Napa Valley

RETAIL - \$110.00 MEMBER - \$88.00

Our 2019 vintage proclaims the hallmarks of a true Oakville Cabernet Sauvignon. Dense crimson in color and fragrant with ripe strawberry, cola, black olive, vanilla, and milk chocolate. A sweet, ripe fruit entry of wild strawberry, French plum, and milk chocolate intertwines with notes of cherry cordial and forest floor. Bright, lengthy, and balanced, this wine finishes long and smooth. Great aging potential that fits perfectly with roasted venison and ribeye steak.

VARIETIES 94% Cabernet Sauvignon, 6% Petit Verdot
APPELLATION Oakville BARRELS 64% new French oak, 18 months
ALCOHOL 15.5% AGING POTENTIAL Enjoy now or until 2029

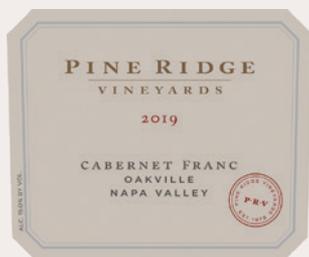


2019 Sugarloaf Cabernet Sauvignon, Napa Valley

RETAIL - \$125.00 MEMBER - \$100.00

The acidity is bright, and the tannins are soft and well-integrated, with a deep garnet red color. The bouquet reveals mixed berries, vanilla and plum with a touch of dried herbs. On the palate, notes of cassis mingle with those of caramel, red plum and gingersnap. Aromas and flavors present themselves with nuances of root beer, mocha and cherry. The finish is soft with flavors of milk chocolate, blueberry, and toasted oak. Pair with beef bourguignon.

VARIETIES 100% Cabernet Sauvignon
APPELLATION Napa Valley BARRELS 62% new French oak, 18 months
ALCOHOL 15.0% AGING POTENTIAL Enjoy now or until 2031



2019 Cabernet Franc, Napa Valley

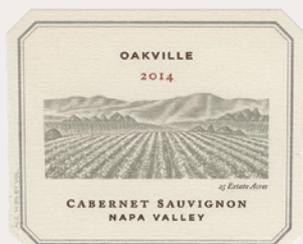
RETAIL - \$75.00 MEMBER - \$60.00

Alluring rose hue introduces us to aromatics of blueberry, chocolate, and a floral potpourri. The 2019 Cabernet Franc has a big, open fruit entry showing flavors of plum, herbs, clove, and cinnamon. A beautiful wine with soft acidity, lingering tannins, and a long cherry finish. With elegant body and a pleasing finish, this wine can be enjoyed during a casual evening with a Margherita pizza or pasta Carbonara.

VARIETIES 96% Cabernet Franc, 2% Merlot, 1.5% Cabernet Sauvignon, 0.5% Malbec
APPELLATION Oakville BARRELS 43% new French oak, 18 months
ALCOHOL 15.0% AGING POTENTIAL Enjoy now or until 2027

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.

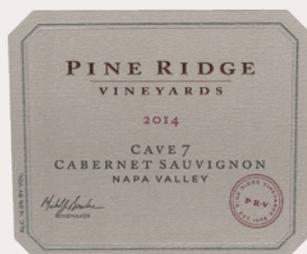


2014 Oakville Cabernet Sauvignon, Napa Valley

RETAIL - \$130.00 MEMBER - \$104.00

This 2014 Oakville Cabernet is redolent with complex and evocative aromas of forest floor, mushroom, dried herbs, black olive and fig jam. The beautiful bottle bouquet juxtaposes the freshness of blackberries straight from the bramble with the subtly spicy notes of wet cobblestone. A beautiful brick red hue entices the eye to venture forth and test the waters of a palate exhibiting a bright quince flavor complimented by notes of sage and fennel. Soft and round, with a rich dark chocolate finish, this wine will pair beautifully with an aged white cheddar (such as Beecher's Flagship) or alongside a bouillabaisse.

VARIETIES 92% Cabernet Sauvignon, 8% Petit Verdot
APPELLATION Oakville BARRELS 60% new French oak, 18 months
ALCOHOL 14.6% AGING POTENTIAL *Enjoy now or until 2025*

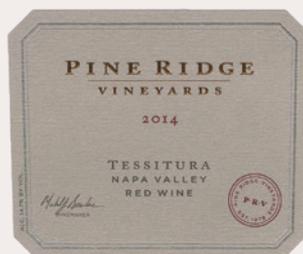


2014 Cave 7 Cabernet Sauvignon, Napa Valley

RETAIL - \$110.00 MEMBER - \$88.00

Deep, dark scarlet in color with aromas of red raspberry, vanilla and mocha bursting out of the glass. Toasted oak, blackberry compote, forest floor, and cinnamon are layered over the rich flavors of chocolate covered cherries. On the palate, the freshness of raspberry jam combines with sarsaparilla and a hint of leather. Complex and multifaceted, the Cave 7 is an intricate wine with big and bold tannins, rounded acidity, and a lasting sweet and juicy finish. Try pairing with braised short rib, braised lamb shank or filet mignon with smashers.

VARIETIES 95% Cabernet Sauvignon, 3% Petit Verdot, 2% Cabernet Franc
APPELLATION Napa Valley BARRELS 50% new French oak, 18 months
ALCOHOL 14.8% AGING POTENTIAL *Enjoy now or until 2025*



2014 Tessitura, Napa Valley

RETAIL - \$85.00 MEMBER - \$68.00

Bright vermilion, with a dusk-like edge, this classic wine shows tertiary aromas of fig jam, graham cracker, chocolate, marionberry glaze and a hint of molasses cookie. A vivacious blend that expresses mature red and black fruit notes alongside a lightly lilting lavender aromatic that intertwines seamlessly with finishing essences of chocolate and cola. This wine refuses to fade off into the distance without first presenting soft and lengthy tannins, juicy acidity and a hint of blackberry cobbler. Pair with baked brie accented by rosemary and thyme, white bean soup or chicken pot pie.

VARIETY 56% Cabernet Sauvignon, 30% Merlot, 14% Cabernet Franc
APPELLATION Napa Valley BARRELS 50% new French oak, 18 months
ALCOHOL 14.6% AGING POTENTIAL *Enjoy now or until 2025*

PINE RIDGE BRAISED SHORT RIBS

PAIR WITH 2019 OAKVILLE CABERNET SAUVIGNON
SERVES 6-8



The bright entry and extended finish of the 2019 Oakville Cabernet Sauvignon makes for an ultimate pairing with the luscious, melt-in-your-mouth Pine Ridge Braised Short Ribs.

INGREDIENTS

5-6 pounds bone-in beef short ribs at least 1 ½ inches thick)

Diamond kosher salt

Freshly ground black pepper

2 tablespoons canola oil or safflower oil

1 white onion, diced

3 carrots, peeled and diced

3 ribs celery, diced

8 garlic cloves, peeled

1 dry bay leaf

1 cup Pine Ridge Oakville Cabernet Sauvignon

1 quart chicken stock

Serve with buttery mashed potatoes and braised escarole or other greens

Flaky sea salt

DIRECTIONS

Take short ribs from the refrigerator and season generously with 5 tsp Diamond kosher salt and lots of freshly ground black pepper. Set aside, allowing ribs to come to room temp for 30 minutes.

Preheat oven to 300°F. Preheat a large Dutch oven on the stove top over medium-high heat. With 2 tbsp canola oil in the pot, brown short ribs on all sides in batches—do not overcrowd the ribs (how many batches will depend on how big your pan is). Be patient, this process can take a while, but it's worth it. Set browned ribs aside on a large plate/platter.

Once you have browned all the ribs, discard all but 4 tbsp of the beef drippings, then add onions, celery, carrots, garlic cloves and bay leaf to the pot with the remaining drippings. Turn heat down to medium, scrape down the sides of the pan and sauté veggies for 5 minutes.

Add 1 cup Pine Ridge Oakville Cabernet Sauvignon to the veggies. Scrape the sides of the pot again, bring liquid to a simmer, reduce liquid by 50%, then add chicken stock. Once all liquid is hot, add ribs back into the pot, using tongs to nestle the ribs as deeply under the liquid as possible.

Cover Dutch oven with a tight-fitting lid and transfer to the hot oven. After 2.5 hours, check ribs for doneness. You will know the ribs are done when the meat is falling-off-the-bone tender. Taste again for seasoning and add additional salt and pepper as desired. Discard bay leaf and any veggies that feel like they'd already sacrificed all their flavor during the braise.

Scoop ribs onto plates and serve with a mound of buttery mashed potatoes and a chicory salad. Sprinkle everything with flaky sea salt and freshly ground black pepper. (You can make these ribs up to 4 days before serving. The flavors only deepen. To reheat, scrape off layer of chilled fat, then rewarm ribs/sauce in a 350°F oven, uncovered, for 20-30 minutes.)

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
2020 Sauvignon Blanc	38.00	30.40
2018 Carneros Collines Vineyard Chardonnay	48.00	38.40
2018 Napa Valley Cabernet Sauvignon 91-93 POINTS <i>barrel sample</i>	65.00	52.00
2018 Malbec	65.00	52.00
2018 Carneros Merlot	65.00	52.00
2017 Tessitura	75.00	60.00
2018 Charmstone	75.00	60.00
2017 Petit Verdot	85.00	68.00
2019 Cabernet Franc NEW RELEASE	75.00	60.00
2019 Oakville Cabernet Sauvignon NEW RELEASE	110.00	88.00
2019 Sugarloaf Cabernet Sauvignon NEW RELEASE	125.00	100.00
2018 Stags Leap District Cabernet Sauvignon	140.00	112.00
2017 FORTIS Cabernet Sauvignon 93-95+ POINTS	245.00	196.00
2018 FORTIS Cabernet Sauvignon	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

2022 WINE CLUB SHIPMENT SCHEDULE

Note: wines and shipment dates are subject to change

APPELLATION SOCIETY

NEW RELEASES

COLLECTORS CLUB

NEW RELEASES PLUS THREE LIBRARY WINES

FEBRUARY 7

2019 Oakville Cabernet Sauvignon
2019 Sugarloaf Cabernet Sauvignon
2019 Cabernet Franc

2014 Oakville Cabernet Sauvignon
2014 Cave 7 Cabernet Sauvignon
2014 Tessitura Red Wine

APRIL 11

2019 Rutherford Cabernet Sauvignon
2016 Onyx Stags Leap Cabernet Sauvignon
2019 Petit Verdot

2014 Howell Mountain Cabernet Sauvignon
2014 Petit Verdot
2014 Contemplate Red Wine

SEPTEMBER 12

2019 Stags Leap Cabernet Sauvignon
2019 Atlas Peak Cabernet Sauvignon
2018 Malbec

2014 Stags Leap Cabernet Sauvignon
2014 Onyx Red Wine
2014 Charmstone

NOVEMBER 7

2019 Circle Hill Stags Leap Cabernet Sauvignon
2019 Defiant Cabernet Sauvignon
2019 Merlot

2014 FORTIS Cabernet Sauvignon
2014 Rutherford Cabernet Sauvignon
2014 Carneros Merlot

SAVE THE DATE

JAN 12	Check your email for the February pre-release notification
JAN 26	Last day for account changes and customizations
FEB 1-FEB 28	Will call window to pickup your February releases
MAR 1	Auto ship date for any outstanding will calls
MAR 21	Check your email for the April pre-release notification
MAR 30	Last day for account changes and customizations
APR 1-APR 30	Will call window to pickup your April releases
MAY 2	Auto ship date for any outstanding will calls
AUG 16	Check your email for the September pre-release notification
AUG 29	Last day for account changes and customizations
SEPT 1-SEPT 30	Will call window to pickup your September releases
OCT 1	Auto ship date for any outstanding will calls
OCT 14	Check your email for the November pre-release notification
OCT 28	Last day for account changes and customizations
NOV 1-DEC 4	Will call window to pickup your November releases
DEC 5	Auto ship date for any outstanding will calls