



NAPA VALLEY, SINCE 1978

PINE RIDGE

VINEYARDS

SEPTEMBER 2022



APPELLATION SOCIETY

and

COLLECTORS CLUB



Winemaking UPDATE

WITH ESTATE WINEMAKER
JOSH WIDAMAN

As winemaker for Pine Ridge, I constantly look for ways to improve the quality of our wines. Don't get me wrong, I think our wines are fantastic. But not being one to rest on my (our) laurels, I'm always exploring how to make each release even better.

That's why I'm excited about a new project at Pine Ridge: remodeling the winery! It's an undertaking we've been contemplating and planning for since I arrived. Like many Napa Valley wineries founded in the 1970s, Pine Ridge's winemaking facilities have morphed and grown along with our needs. And while they have served us well, the remodel—which will eventually encompass all of our production areas—gives us the opportunity to engineer and build a bespoke winery entirely suited to our estate vineyards and our goal of crafting high end Napa Valley red and white wines.

Phase 1 of the project began earlier this year when we razed the structure on the north side of the winery where we bring in the fruit. We're laying a brand-new concrete crush pad and we've purchased a new receiving hopper and destemmer (which removes grapes from the clusters) for processing the grapes. In the last couple of decades there have been big improvements in this type of equipment, and these upgrades will ensure that the fruit we send to the tanks for fermentation is as clean (i.e. no stems, leaves, etc.) as possible. Our crew does a great job picking clean fruit in the vineyard, but this equipment will take it up another notch.

In the coming months (and years) we'll turn our attention to the Napa Cabernet Cellar and what we are terming the FORTIS Winemaking Studio. Both areas will be custom designed to accommodate our Napa Valley Cabernet Sauvignon and high-end reserve, appellation and single vineyard wines, with tanks right-sized for these smaller, vineyard-driven lots. The FORTIS Winemaking Studio will also be a place of experimentation, where we'll explore different fermentation methods and aging vessels. I always say that if you don't conduct a few experiments each vintage you've missed an opportunity. It's part of continually striving to improve the quality of our wines. A fun factoid about the FORTIS Winemaking Studio is that it also happens to be the original Pine Ridge Vineyards tank room from back in 1979!

Down the line we'll also take a look at rejuvenating our caves, increasing ventilation and cooling. This is the place, after all, where our wines rest in barrels, and we want to ensure we provide an ideal environment for our vintages as they progress through barrel elevage.

We are hoping the entire remodel project will take only 3 years (although it could take more), which seems like a long time until you consider how long it takes to bring a wine from vine to bottle. And while I wish I could wave a magic wand and have the project completed, I know that doing things with thoughtfulness and purpose is the right way to proceed. Like wine, great things take time, and I know our patience will be rewarded.

Josh Widaman



Viticulture UPDATE

WITH VITICULTURE DIRECTOR
GUSTAVO AVIÑA

When I'm asked about what makes the Stags Leap District special, there's always one thought that comes to mind. While there's no doubt that other Napa Valley appellations produce excellent, even world-class wines, I've found that most AVAs also have certain areas that aren't as conducive to growing the highest quality grapes. Stags Leap, on the other hand, doesn't seem to have any "subpar" sites. Simply put, it's hard to find a mediocre vineyard—or wine—from this appellation.

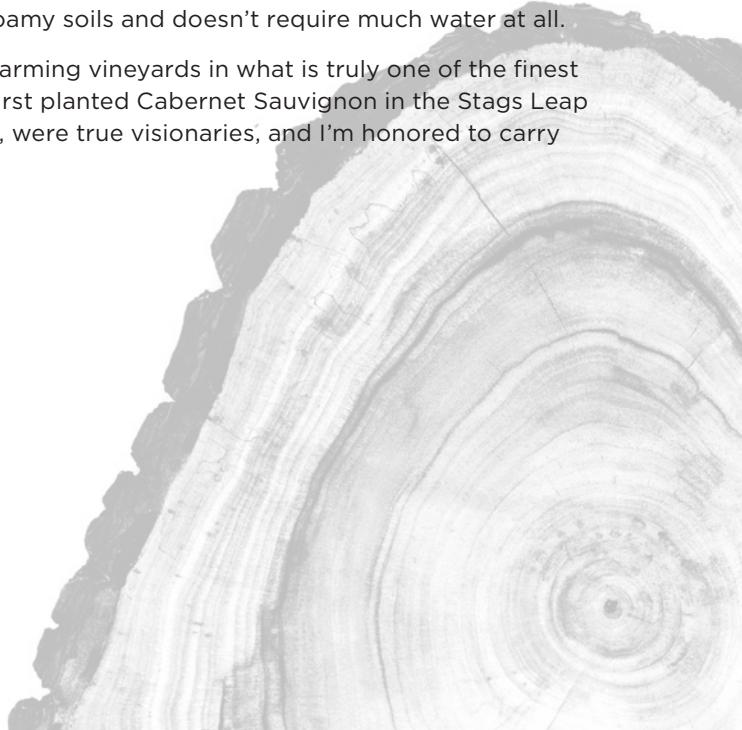
It's my experience with our vineyards in the Stags Leap District that leads me to this conviction. Pine Ridge has four distinct vineyards in the AVA totaling 47 acres, land we have owned and farmed for decades. In fact, we were one of the first wineries to plant grapes here, back in the 1970s when Pine Ridge was founded by Gary Andrus.

Most of you are familiar with our Pine Ridge Estate, which surrounds the winery close to the center of the Stags Leap District. At 24 acres encompassing terraces, hills and flats, the Estate is one of our most prized and varied vineyards. Two more Stags Leap vineyards, Stag's Crown and Circle Hill, are about a half mile up the Silverado Trail, close to the border of the Yountville AVA. Just to the south of our estate is our Locked Horn Vineyard, which sits adjacent to the famed FAY Vineyard (one of the first sites to be planted to Cabernet in Stags Leap). Aside from a small amount of Malbec, all our Stags Leap District vineyards are planted entirely to Cabernet Sauvignon.

Although these four vineyards are within two miles of each other at most, they are distinctly different, especially when it comes to soils. To ensure the highest quality fruit, we tailor our irrigation regimes to each vineyard and its soil types. For example, the Pine Ridge Estate has volcanically derived rocky, sandy soils that drain water easily. We water this site frequently, but at a relatively low volume, partly due to this drainage and partly because of the vineyard's steep terraces, which might erode if we applied too much water at once. Cornerstone and Circle Hill are flat sites with deeper clay soils that tend to retain water; we irrigate these vineyards less frequently but with higher volumes. Locked Horns, also a flat site, features fertile, loamy soils and doesn't require much water at all.

I count myself as very fortunate to be farming vineyards in what is truly one of the finest AVAs in Napa Valley. The people who first planted Cabernet Sauvignon in the Stags Leap District, including Pine Ridge's founder, were true visionaries, and I'm honored to carry on this legacy.

Gustavo Aviña





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 Stags Leap District Cabernet Sauvignon, Napa Valley

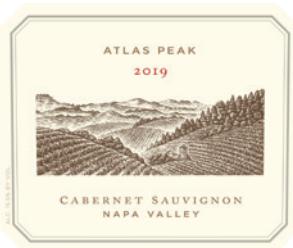
RETAIL - \$140.00 MEMBER - \$112.00

Admiring this wine's deep purple hue in the glass reminds us why it has become such a mainstay in our portfolio. Redolent with blue and black fruits, this rendition's aromatics are metered by notes of cinnamon, white pepper, and cola. With a bright vibrancy, juicy notes of chocolate-covered blueberry meld with Earl Grey tea and bay leaf on the palate. The velvety smoothness of the tannin structure brings a refined element to the wine's finish and makes it irresistible now. However, it will benefit from extended aging and should show nicely through 2039. Pair with homemade Shepherd's pie, crafted with love. Or for music lovers, pair this with "Smoke on the Water" by Deep Purple, a song that played in my head when recently tasting this wine.

VARIETY 97% Cabernet Sauvignon, 3% Merlot

APPELLATION Stags Leap District BARRELS 77% new French oak, 18 months

ALCOHOL 15.5% AGING POTENTIAL Enjoy now or until 2039



2019 Atlas Peak Cabernet Sauvignon, Napa Valley

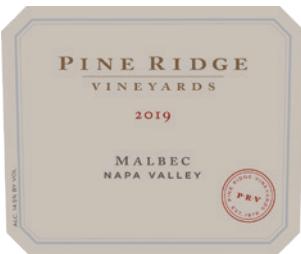
RETAIL - \$125.00 MEMBER - \$100.00

Images of Bing cherry, sage and flint are conjured by the aromas encountered upon first inspection. On the palate, this impression transitions to notes of bright raspberry, black truffle and pine with a hint of caramel. The dense fruit compote mid-palate houses a core of mouth-filling tannin surrounded by softly rounded edges. This is supported by bright acidity on the back end that folds over into a long and lingering finish that leaves one anxiously awaiting the next sip! This should hit its peak in 2030 and continue to show nicely through 2035. A great partner to this wine would be a clothbound cheddar such as Beecher's Flagship Reserve or Cabot Clothbound Black Label Select by Jasper Hill Farm.

VARIETY 100% Cabernet Sauvignon

APPELLATION Atlas Peak BARRELS 84% new French oak, 24 months

ALCOHOL 15.5% AGING POTENTIAL Enjoy now or until 2034



2019 Malbec, Napa Valley

RETAIL - \$65.00 MEMBER - \$52.00

Enticing aromas of white flower and mixed berry chutney intermingle with those of cedar and herbs. Intrigued by the aromatic intensity, one is beckoned to partake in this luxurious elixir. Blackberry, caramel, lavender and violet candy meld into a lush, juicy mid-palate to finish. The floral perfume and spiced fruit juice qualities lightly dissipate on the back end. This wine is tasting so good now that even the restrained collector will be hard pressed to allow the wine to cellar until its maximum potential of 8 to 12 years. They can comfort themselves by indulging in this wine alongside some tagliatelle smothered in Bolognese and topped with pecorino.

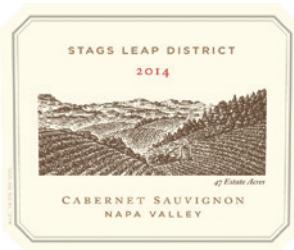
VARIETY 97% Malbec, 2% Cabernet Sauvignon, 1% Cabernet Franc

APPELLATION Napa Valley BARRELS 29% new French oak, 18 months

ALCOHOL 14.5% AGING POTENTIAL Enjoy now or until 2031

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 Stags Leap District Cabernet Sauvignon, Napa Valley

RETAIL - \$160.00 MEMBER - \$128.00

The deep vermilion hue of this wine sets the stage for alluring aromas of black cherry, rum raisin and vanilla caramel laced with notes of mint, root beer, chocolate and hints of dried herbs and licorice. The palate is layered and complex, with a smooth entry opening to flavors of strawberry seed, blackberry juice and pomegranate sprinkled with a jolt of black pepper. The tannins are present but well-integrated, and the wine ends as smoothly as it began, with lingering notes of coffee, cola, dark chocolate and menthol. This Cabernet will provide pleasure for the next 4-8 years and would be a fine companion with a morel mushroom risotto.

VARIETY 100% Cabernet Sauvignon

APPELLATION Stags Leap District BARRELS 100% new French oak, 27 months

ALCOHOL 14.9% AGING POTENTIAL Enjoy now or until 2030



2014 Onyx, Napa Valley

RETAIL - \$95.00 MEMBER - \$76.00

With aromas ranging from plum, fig and Juicy Fruit gum to spice cake, Chartreuse, cigar and black pepper, this is a dark and layered wine with plenty to hold your attention. There is a freshness to this red that belies its age, with generous fruit flavors including raspberry-blueberry-cherry preserves, cran-raspberry juice, and French plum pit. A nice entry and well-integrated tannins lead to a finish that boasts bright acidity, toasty oak and barrel spice. From a spectacular vintage, the wine is drinking beautifully now but will hold for another five years. Lamb kebobs with a side of peach chutney would make a lovely pairing.

VARIETY 30% Cabernet Sauvignon, 27% Petit Verdot, 19% Cabernet Franc, 12% Tannat, 12% Malbec APPELLATION Napa Valley BARRELS 40% new French oak, 18 months ALCOHOL 15.0% AGING POTENTIAL Enjoy now or until 2027



2014 Charmstone, Napa Valley

RETAIL - \$85.00 MEMBER - \$68.00

This wine's alluring garnet hue is only enhanced by the heady aromas of cherry pie, strawberry-rhubarb jam and chocolate that are followed by subtler hints of baking spice, earth, dried herbs and clove. Despite its age this medium weight wine retains a bright acidity and dense flavors of high tone red fruit – Bing cherry, cranberry and pomegranate. Finishing with hints of espresso, cocoa powder, and pencil shavings, the overall impression of this charmer is easy, soft and pleasant. It deserves to be opened now but will age nicely for another five years. It has the guts to stand up to a nice Texas chili with a side of extra cheesy, cheddar-jalapeño corn bread.

VARIETY 99.8% Cabernet Sauvignon, 0.2% Petit Verdot

APPELLATION Napa Valley BARRELS 40% new French oak,

18 months ALCOHOL 14.7% AGING POTENTIAL Enjoy now or until 2027

FOOD *Pairing*

PINE RIDGE SKILLET CHICKEN WITH TOKYO TURNIPS PINE RIDGE STAGS LEAP DISTRICT CABERNET SAUVIGNON

Simple and delicious, our skillet chicken recipe is a great dish to pair alongside our 2019 Stags Leap Cabernet Sauvignon. This recipe can be easily adapted to cook over a campfire as well. After browning the chicken in the cast iron, add the veggies and tent the pan to mimic oven cooking. Makes 2 generous servings.



INGREDIENTS

2 full chicken legs, approx. 1.5 pounds

1 bunch Tokyo turnips, with greens still attached

1 ¼ teaspoons Diamond kosher salt, divided

Freshly ground black pepper

4 tablespoons extra virgin olive oil, divided

1 tablespoon butter

DIRECTIONS

Allow chicken legs to come to room temp for 30 minutes or so. Season with 1 teaspoon kosher salt and ample black pepper.

Clean and dry the turnips, keeping the leaves as intact as possible. Slice turnips lengthwise into halves. In a medium mixing bowl, toss turnips/greens with 2 tablespoons olive oil and season with ¼ teaspoon salt and pepper.

Preheat oven to 400°F. Place a large cast iron pan on the stovetop over medium-high heat. Add butter and 1 tablespoon olive oil to the pan. Brown chicken on both sides.

When chicken is nicely browned, remove chicken from the pan. Add turnips to the hot pan and let them wilt for a minute in the hot chicken drippings. Lay the chicken legs on the turnips and place skillet in the oven. Roast until chicken and turnips are cooked through—chicken meat should just start to fall off the bone and turnips should appear golden in color.

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
2021 Sauvignon Blanc	42.00	33.60
2019 Malbec NEW RELEASE	65.00	52.00
2018 Carneros Merlot	65.00	52.00
2019 Petit Verdot	75.00	60.00
2019 Cabernet Franc	75.00	60.00
2019 Oakville Cabernet Sauvignon	110.00	88.00
2019 Rutherford Cabernet Sauvignon	110.00	88.00
2019 Sugarloaf Cabernet Sauvignon	125.00	100.00
2019 Atlas Peak Cabernet Sauvignon NEW RELEASE	125.00	100.00
2019 Stags Leap District Cabernet Sauvignon NEW RELEASE	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).

Benefits ALONG THE COAST

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



Tasting EXPERIENCES

WINE CLUB ESTATE TASTING AT HILLSIDE LOUNGE

60 MINUTE EXPERIENCE | RESERVATIONS REQUIRED
COMPLIMENTARY FOR CLUB MEMBERS

As a loyal club member, enjoy our newly designed special lounge carved into our hillside and tucked inside the entrance of our caves. Be welcomed with a thoughtfully prepared flight that includes access to club allocated wines.

EXPLORER'S TASTING: A VINEYARD TO CAVE EXPERIENCE

2 HOUR EXPERIENCE | RESERVATIONS REQUIRED
\$125 PER PERSON (MEMBERS RECEIVE CLUB SAVINGS) | AVAILABLE WEEKENDS ONLY

Experience an immersive tour and tasting that showcases our craft that begins in the vineyard and ends with a seated tasting in our wine caves. A seasoned wine guide will walk you through our iconic vineyard archway and offer an overview of our estate and the Stags Leap District. After enjoying stunning views, you will explore our vast wine cave system to witness our daily winemaking activities followed by a seated tasting of our most exclusive bottlings.

Please bring closed toe, comfortable shoes for the vineyard walk.

TO PLACE RESERVATIONS FOR YOUR UPCOMING TASTING, VISIT
WWW.PINERIDGEVINEYARDS.COM/VISIT/

NEXT APPELLATION SOCIETY

November 2022

2019 Locked Horns Cabernet Sauvignon

2019 Ad Alta Cabernet Sauvignonn

2019 Merlot