



NAPA VALLEY, SINCE 1978

PINE RIDGE

VINEYARDS

NOVEMBER 2022



APPELLATION SOCIETY

and

COLLECTORS CLUB



Winemaking UPDATE

WITH ESTATE WINEMAKER
JOSH WIDAMAN

Your shipment this month includes our 2019 Locked Horns Cabernet Sauvignon, a wine we're excited to share with you as the first release from our new series of single vineyard Cabernets. You could say this is a project over forty years in the making. Since our founding in 1978, beginning with our Andrus Estate Vineyard in the Stags Leap District, Pine Ridge has amassed 160 acres of vines in five different Napa Valley sub-appellations. As Viticulture Director Gustavo Aviña knows well, each site is different, with its own geography, mesoclimate and soils, and correspondingly, different clones, rootstocks and farming requirements. These variations create the conditions for unique wines, and our new single vineyard program allows us to highlight and share these fascinating forces of nature with you.

In 2019 we produced two single vineyard Cabernets from the Stags Leap District, the Locked Horns in your shipment and one from our Circle Hill Vineyard, which will be released at a future date. Perhaps it's natural we would debut this program with wines from our home appellation. As Gustavo described in our September newsletter, despite their proximity the four vineyards we own and farm in Stags Leap are quite different from one another, especially when it comes to soil types. With the 2021 vintage you'll have the opportunity to taste single vineyard Cabernets from each of these sites.

Our Locked Horns Vineyard is a great place to start. When our founders purchased this 6.5 acre site in 1985 they knew it represented hallowed ground. After all, Locked Horns is immediately adjacent to one of Napa Valley's most famous vineyards, FAY, a site planted to Cabernet Sauvignon in the 1960s by Nathan Fay, who wisely ignored the naysayers who warned that Cabernet would not grow well in the cooler environs of the Stags Leap District. Today, an old river rock wall is all that separates Locked Horns from FAY (now owned by Stag's Leap Wine Cellars), making the two vineyards literally a stone's throw apart. And there you have the reason for the name Locked Horns; just as two young stags might lock horns in rivalry, our Locked Horns and their Cabernet Sauvignon could be said to engage in similar competition, although ours is entirely friendly!

Gustavo goes into more detail about Locked Horns in his article this month, and you'll learn that the site is one that requires a gentle touch and relatively little irrigation. I've learned that a soft touch in the winery with the gentle extraction of color, tannin and flavor is also the best way to handle the grapes from Locked Horns. In fact, the lesson with Locked Horns might just be to let well enough alone. After 35 vintages we know what that piece of land can produce; we just need to let it do what it does best.

A handwritten signature in black ink that reads "J. Widaman". The signature is fluid and cursive.



Viticulture UPDATE

WITH VITICULTURE DIRECTOR
GUSTAVO AVIÑA

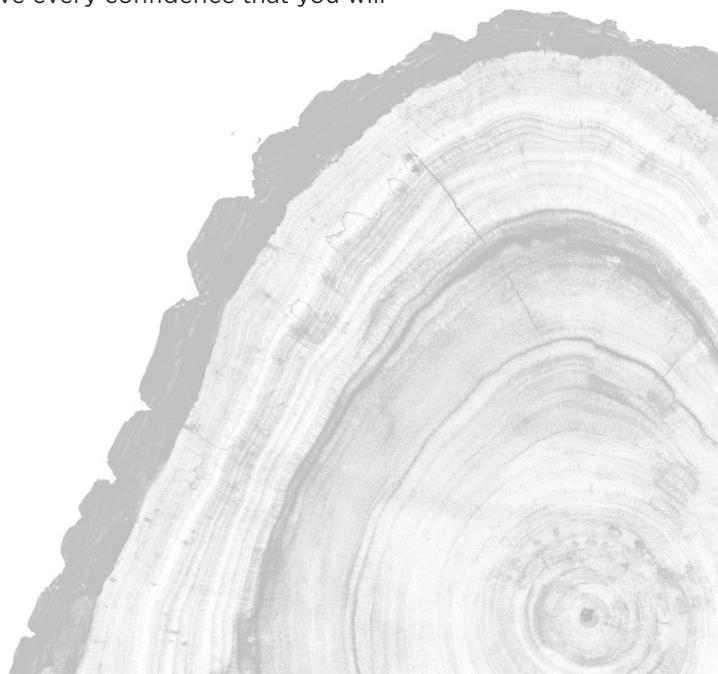
I'm very excited about our new single vineyard Cabernet Sauvignon program at Pine Ridge, as described by Estate Winemaker Josh Widaman in this month's newsletter. Having farmed our estate vineyards for the two decades I've been at Pine Ridge, it's great to see the vineyards and sites I'm most proud of get the recognition they deserve.

Locked Horns Vineyard is certainly deserving. As Josh mentions the site is contiguous to the famed FAY Vineyard, towards the southeastern end of the Stags Leap District AVA at the base of the Stags Leap Palisades. It's a flat vineyard, very uniform, 100% planted to the Cabernet Clone 7. The soils are loamy and well-drained, clearly an alluvial deposit resulting from millions of years of erosion on the east side of the valley.

Over my years farming Locked Horns, I've come to believe that less is more. I probably shouldn't say this, but it's actually a relatively easy vineyard to farm. It doesn't need as much irrigation as our other Stags Leap District vineyards, just a few times a season. It's one of those sites that just seems to know how to uniformly ripen grapes, it doesn't need a lot of coaxing.

One practice I did start using at Locked Horns several years ago was to apply what's called a "compost tea" to the vineyard. Compost teas, which contain nutrients and microbes, are known to improve soil quality. The microbes in particular are important, as they help break down organic matter into particles that can be taken up by the vines for additional nutrition. A couple of times a year I apply the compost tea to Locked Horns via irrigation, which directs it straight to the root zone. I immediately see the difference. The leaves become darker which helps with photosynthesis and ripening. I notice the vines are better able to handle heat stress, reducing even further the need for irrigation. Simply put, the compost tea puts life back into the soil, which is essential to our efforts to farm our vineyards in a sustainable manner.

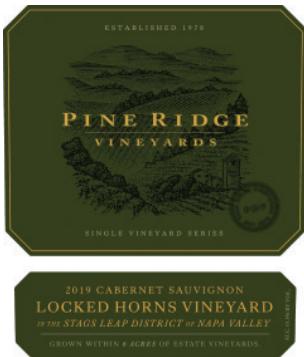
I've long thought that Locked Horns had the potential to make a very high quality single vineyard Cabernet Sauvignon. I have every confidence that you will wholeheartedly agree!





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.

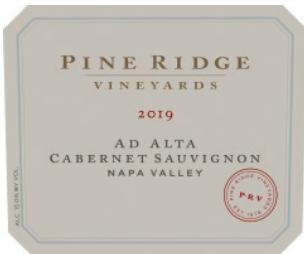


2019 Locked Horns Cabernet Sauvignon, Napa Valley

RETAIL - \$175.00 MEMBER - \$140.00

This wine is redolent with a floral perfume that enhances the blueberry cream pie, black tea, and pencil shavings aromatics. A bright, juicy acidity frames the blackberry juice and baking spice mid-palate. This in turn leads to a long cran-blackberry finish that has nuances of espresso and ends with the Stags Leap District trademark... powerful, yet velvety smooth tannins. This wine will reward the patient collector with extended aging through 2040. This bottling will pair beautifully with a dish of roast quail on a bed of risotto.

VARIETY *100% Cabernet Sauvignon*
 APPELLATION *Stags Leap District* BARRELS *70% new French oak, 26 months*
 ALCOHOL *15.5%* AGING POTENTIAL *Enjoy now or until 2040*

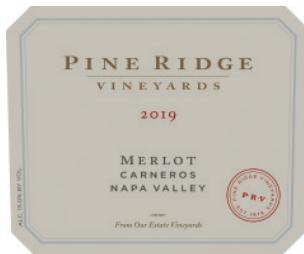


2019 Ad Alta Cabernet Sauvignon, Napa Valley

RETAIL - \$85.00 MEMBER - \$68.00

Inviting aromas of milk chocolate dipped strawberries, and cinnamon sprinkled raspberries seduce you into taking your first sip. This reflex is rewarded with a creamy and fresh mid-palate that exhibits layers of red licorice and white pepper intertwined with a juiciness supported by a focused, linear tannin profile. Tannin length on this wine seems to never end, allowing an ethereal aromatic of dried, wild Vietnamese strawberries to linger and dance on the palate beautifully. This wine should show well now and benefit from extended aging through 2030. It pairs beautifully with roasted mushroom and white cheddar polenta.

VARIETY *100% Cabernet Sauvignon*
 APPELLATION *Napa Valley* BARRELS *30% new French oak, 18 months*
 ALCOHOL *15.0%* AGING POTENTIAL *Enjoy now or until 2030*



2019 Merlot, Napa Valley

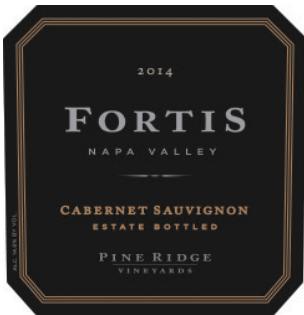
RETAIL - \$65.00 MEMBER - \$52.00

The nose is an intoxicating aromatic blend of mulberries, sandalwood and baking spices tempered by hints of graphite and toasted marshmallow. On the palate, the richness of a cherry cordial is recalled thanks to the unctuous, well-proportioned mid-palate. Once the notes of vanilla cola and strawberry rhubarb pie start to drift off into the ether, the finish is there with supporting elements of coffee cherry tannin and a mouth-watering note. This wine can be enjoyed upon release and should age well in the cellar through 2031. A piping hot coq au vin and some hunks of sourdough baguette slathered in salted butter would be a beautiful meal to accompany this wine.

VARIETY *97% Merlot, 1.5% Malbec, 1.5% Petit Verdot*
 APPELLATION *Carneros* BARRELS *62% new French oak, 18 months*
 ALCOHOL *15.5%* 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 Fortis Cabernet Sauvignon, Napa Valley

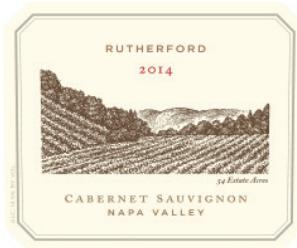
RETAIL - \$285.00 MEMBER - \$228.00

The still-prominent fruit aromatics of fresh blueberry, plum and cherry compote are joined on the nose by underlying notes of dried herbs, peppercorn, cigar box, mint and brown sugar. The round entrance to this medium to full-bodied wine carries flavors of pomegranate, sour cherry and well-integrated oak, while the upfront vibrant acidity leads to silky tannins and a clean finish with hints of tobacco and cedar. The patient collector could safely cellar this wine for another 8-10 years. Duck breast with cherry compote and fire-roasted broccoli rabe would make a delicious pairing

VARIETY 98% Cabernet Sauvignon, 2% Petit Verdot

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

ALCOHOL 14.6% **AGING POTENTIAL** Enjoy now or until 2030



2014 Rutherford Cabernet Sauvignon, Napa Valley

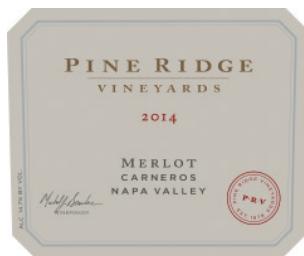
RETAIL - \$130.00 MEMBER - \$104.00

Aromas of dark blueberry, mixed berry compote, leather, tobacco, and vanilla cream mix it up with notes of cinnamon, nutmeg and anisette that will have you dreaming of the holidays. The freshness of this perfectly cellared wine cannot be denied, with a juicy mid-palate reminiscent of Ocean Spray cranberry juice and rose bud. Hints of cocoa powder, dark roast coffee and cigar box add interest, while fine tannins lead to a vibrant and lengthy finish. You can keep this for another 5 to 8 years, but it would be a fine post-Thanksgiving accompaniment to an open-faced turkey sandwich with cranberry relish, gravy, mashed potatoes and all the fixings.

VARIETY 97.5% Cabernet Sauvignon, 2.2% Cabernet Franc, 0.3% Petit Verdot

APPELLATION Rutherford **BARRELS** 77% new French oak, 18 months

ALCOHOL 14.3% **AGING POTENTIAL** Enjoy now or until 2030



2014 Merlot, Napa Valley

RETAIL - \$85.00 MEMBER - \$68.00

The crimson color of this earthy red wine prepares you for its welcome aromas of warm red fruit and cherry cola deftly laced with dried herbs, vanilla and milk chocolate. A sweet, juicy palate reveals dried cherry, cola and floral notes, and the round, luscious mouthfeel resolves into a milk chocolate finish with deep undertones of forest floor. Drinking beautifully now, this Merlot would be a fine match for bacon-wrapped sturgeon accompanied by a green lentil curry.

VARIETY 93% Merlot, 5% Cabernet Franc, 2% Cabernet Sauvignon

APPELLATION Carneros **BARRELS** 50% new French oak, 18 months

ALCOHOL 14.2% **AGING POTENTIAL** Enjoy now or until 2023

FOOD *Pairing*

RIBEYE WITH THYME AND SHALLOT COMPOUND BUTTER AND RED WINE REDUCTION SAUCE

PINE RIDGE VINEYARDS FORTIS CABERNET SAUVIGNON

Succulent, tender, and flavorful, our ribeye recipe requires a robust Cabernet Sauvignon with big tannins, making our 2018 Fortis the ideal wine to pair alongside this tasty dish. The fat and protein of the ribeye soften the tannin and evoke the dark, lush, fruit characteristics of this superb wine.



INGREDIENTS

2 ribeye steaks (12 ounces each)	5 sprigs fresh thyme, divided	1 Tbsp olive oil
Diamond kosher salt	1 shallot, minced, divided	Flake salt and more black pepper for serving
Black pepper	½ cup favorite Pine Ridge Cabernet Sauvignon	
7 Tbsp, unsalted butter, divided		

DIRECTIONS

Season steak generously with kosher salt and freshly ground black pepper. Let steak come to room temperature—about 30 minutes.

Prep your compound butter: in a small mixing bowl, use a fork to combine 4 tablespoons butter with 1 teaspoon minced shallot, leaves from 2 sprigs of thyme, and a pinch of salt and black pepper. Roll butter into a small log wrapped in plastic wrap. Chill compound butter in the refrigerator.

Heat a medium cast-iron skillet over medium-high flame. When the pan is hot but not quite smoking, add 1 tablespoon olive oil and 1 tablespoon butter. First sear all the edges of the steak—the fat that renders from the edges is instrumental in cooking. After all edges are nicely browned, go ahead and put the steak down on a flat side. Press the steak all over to insure contact and an even browning. Sear for 3 minutes. Flip steak. Sear again for another 2–4 minutes (depending on thickness of steak), until steak is cooked medium-rare. While you are cooking the second side of the steak, baste regularly with the delicious fats in the pan for a lovely overall browning.

Remove steak from pan, top with a slice of compound butter, and let rest on a cooling rack tented with aluminum foil, while making your reduction sauce.

Turn the flame under the skillet to medium. Sauté remaining shallot and 3 sprigs of thyme for 2 minutes in the drippings from the steak. Add wine and whisk and scrape the pan so all of the lovely flavors meld together. After a few more minutes of cooking, when the wine has reduced by half, add 2 tablespoons butter, one tablespoon at a time to the pan, whisk to integrate.

Serve steak immediately in a pool of wine-reduction sauce.

NEW *Adventures*

As explorers on a quest to produce the best Cabernet Sauvignon, we have always been guided by an unconventional wisdom in our approach to planning and farming our vineyards, the techniques we use in the cellar and the blends we have created. We make wines that honor our unique and stunningly beautiful location and are pleased to share with you the newest additions to our portfolio just in time for the holiday season.

2019 Epitome Cabernet Sauvignon, Napa Valley

RETAIL - \$160.00 MEMBER - \$128.00

Unique and rare, we release this thoughtfully crafted blend that epitomizes the best from the vintage and the art of our winemaking. Aging 100 percent in the finest French oak barrels, 90% of them being new, enhances the complex dark fruit character of this apex blend of the vintage. This is an impeccably structured wine, framed by plush tannins that promise to age beautifully over the next decade. By carefully constructing a reserve Cabernet from those vineyard blocks that emerge as standouts in a given vintage, regardless of appellation, we've created a wine dictated only by the philosophy of "simply the best."



2019 Black Diamond Cabernet Sauvignon

RETAIL - \$75.00 MEMBER - \$60.00

Black Diamond is a collaborative wine, the fruit coming from our sister winery Double Canyon in Washington before being blended and bottled at Pine Ridge Vineyards. The fruit was chosen by acclaimed winemaker Kate Michaud and from premiere sites in the Red Mountain AVA of Washington, easily one of the most rugged and dynamic places for Cabernet on the world wine map.

Much like a thrilling ski run down from the top of a mountain, this wine is a feast for the senses. An floral fragrance opens on the nose followed by exhilarating flavors of dark chocolate and açai compote bolstered by hints of cassis and lavender candy. The soft, round entry on the palate is surrounded by lush pomegranate juice and cherry cordial flavors. As the wine carves its way towards the finish, its lifted by mouth-watering acidity and slightly drying tannins balanced by cocoa powder and cassis flavors that linger. This wine is best enjoyed by a warm fire after a long day on the slopes or a meal packed with hearty fixings that will leave one well-prepared for another day of epic powder.



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.

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



Holiday GIFTS & COLLECTIONS



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NEXT APPELLATION SOCIETY

February 2023

2019 Knollside Cabernet Sauvignon

2019 Defiant Cabernet Sauvignon

2019 Circle Hill Cabernet Sauvignon

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