

NAPA VALLEY, SINCE 1978

PINE RIDGE

VINEYARDS

NOVEMBER 2023



Stags Crown Vineyard, Stags Leap District

APPELLATION SOCIETY

and

COLLECTORS CLUB



Winemaking UPDATE

WITH ESTATE WINEMAKER
JOSH WIDAMAN

As I pen this message, it's the second week of October and we're about halfway through harvest 2023. It can be a superstitious time of year at the winery so I won't go into too much detail—yet—but this vintage has me very excited.

So far, we're enjoying healthy yields with exceptional balance. Achieving proper sugar levels is rarely an issue in these parts. The bigger challenge is landing on optimal fruit maturity—the phenolics, the acidity, the tannins. The extended hang time we've had has been a blessing, creating immense structure and the makings of a great vintage that just wants to be itself. When fruit like this lands on the crush pad, it's my role to do as little as possible to get in its way. (Ironically, this “do nothing” approach requires the most time and effort and oversight, but it's my favorite method!)

But we'll get to the 2023s in good time. Right now, we're thrilled to share three remarkable wines in the latest shipment, a mix of Cabernet Sauvignon bottlings that really showcase our unique place in the Napa Valley. The first two wines demonstrate the singular nature of our vineyard sites, set within two very distinctive appellations. The third wine is a blend of select lots, allowed to age patiently for more than two years.

The 2021 Stags Crown Cabernet Sauvignon holds a magnifying glass up to a very special corner of the appellation. Our vineyard rests at the northernmost end of the AVA, a 7-acre site at the base of the Vaca Mountains (located at the corner of Yountville Crossroad and the Silverado Trail). It tends to be a bit warmer. Since it is located outside of the “valley within the valley” that is the southern end of the district, it gets some protection from the gusts coming off of San Pablo Bay. There's a floral fruit aroma from start to finish with this wine, accented by blueberry scone notes and baking spices.

The 2021 Rutherford Cabernet Sauvignon shows a lesser-known side of the appellation. While much of the fruit grown here hails from the bench, our vineyard is set up a bit higher, in the foothills of the Mayacamas. Here, the vines are rooted happily in tuff soil, a white calcareous type that helps create the signature “Rutherford Dust” flavor in these wines. To me, that iconic element is reminiscent of cocoa powder, both texturally and in terms of flavor profile. See if you can detect it in the 2021, along with compelling notes of red fruit, toasted marshmallow and mocha.

Lastly, a special release, otherwise known as the 2019 Cave 7 Cabernet Sauvignon. Aged 26 months, this wine will age exceptionally for another decade or two, but is drinking very well now. The added time in barrel has afforded it highly-evolved aromatics and spotlights the kind of harmony that can be achieved with an extended aging regimen. I can't wait to see how it continues to change over time.

We're married (happily) to harvest at the moment, but cannot wait to gather with friends and family and share in these wines. When the 2023s go to barrel, we'll take our harvest blinders off and look forward to the approaching holiday season and the many memories that come with it.

Here's to a generous fall,

A handwritten signature in black ink that reads "J. Widaman". The signature is fluid and cursive, with a large initial "J" and "W".



Viticulture UPDATE

WITH VITICULTURE DIRECTOR
GUSTAVO AVIÑA

There's nothing quite like the energy of harvest. We're seeing a year's worth of work show up at the winery in the form of clusters and, in a way, it feels a little like welcoming a new family member. There's excitement, nervousness, pride and the lingering thought that what arrives at our winery headquarters will grow up to be a mature wine soon (after a little nurturing).

We hope these wines reflect that unique energy that comes with harvest. It's maybe the closest thing to time travel we have yet—to uncork a 2021 and smell and taste all the farming and winemaking work that went into that very specific growing season. It's a pretty amazing phenomenon.

As a viticulturist, I'm especially drawn to this wine shipment. These wines really emphasize the importance of soil and how dirt can dictate certain characteristics within a wine. That could not be more true with the Stags Leap District, the first appellation to be recognized on the merit of its one-of-a-kind soils. This is where Stags Crown Vineyard calls home, in loamy soils not far from the Napa River.

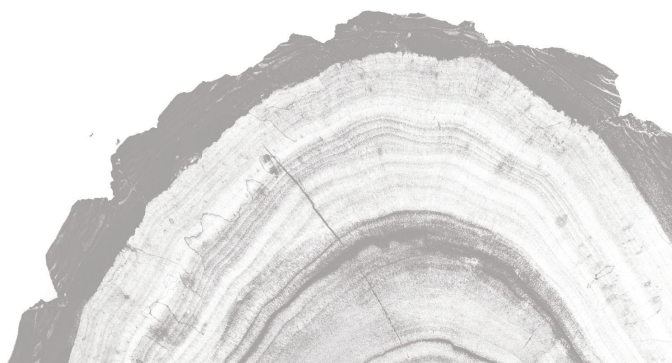
The individuality of this vineyard is impressive, from the radiation of the nearby rocks to the way we train the vines. This year, the temperatures have been lower than normal, but this site is hardly impacted. A big reason is the Double Guyot system we use to train the vines, with clusters set closer to the ground (12-18 inches from the soil). At that distance, the clusters are receiving the benefits of the ground heat reflection which helps with uniform ripening and a good balance of acid and flavors. These low-set clusters are no picnic to harvest (in fact, it's easier to harvest them on our knees rather than squatting), but it's always worth the effort. Just ask the 2021 Stags Crown Cabernet Sauvignon.

Rutherford, too, has its own thing going on. As Josh mentioned, the tuff soil is white and very porous, which helps with drainage. It also results in some subterranean scenes: The root systems of the vines are thin and sprawling, reminiscent of intricate spider webs. We like to think that these roots are at least partially responsible for the well-integrated tannins and subtle hint of dust you get in the Rutherford Cabernet Sauvignon.

These wines remind us of the big picture—the fact that a good Cab is a sum of its massive parts, from the pruning in winter to the blending in the spring. And there's no better way to partake in that experience than with your closest crew and a good feast.

Salud,

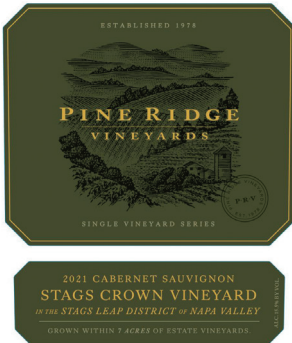
A handwritten signature in black ink, which appears to read "G. Aviña".





APPELLATION SOCIETY WINE *Selections*

THE 2021 GROWING SEASON WAS A PRIME EXAMPLE OF WHY NAPA VALLEY IS SUCH A GREAT PLACE TO GROW GRAPES. A COLDER WINTER AND DRIER SPRING PRECEDED FOUR UNUSUAL HEAT EVENTS, ESPECIALLY IN MAY AND SEPTEMBER. RAINFALL WAS BELOW AVERAGE FOR THE FOURTH YEAR, CAUSING IRRIGATION CONCERNS. DESPITE THESE CHALLENGES, SUMMER CONDITIONS WERE OPTIMAL FOR BERRY DEVELOPMENT, LEADING TO QUICK BLOOM AND VERAISON. AN EARLY HARVEST BEGAN DUE TO SEPTEMBER'S WARMTH, BEFORE A HEAVY OCTOBER RAINFALL. YIELDS WERE LOW, BUT QUALITY-WISE, IT WAS A STANDOUT YEAR.

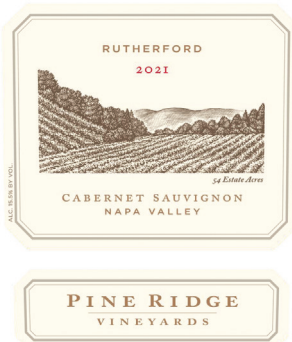


2021 Stags Crown Cabernet Sauvignon, Napa Valley

RETAIL - \$175.00 MEMBER - \$140.00

Redolent with notes of fresh Chelan cherries and wild strawberries, toasted oak and cola notes round out the aromatics. The sweet, round and weighty mid-palate reminds one of a freshly baked blueberry scone, seasoned with violets and cloves. The supple tannins on the finish gives the observer ample time to bask in the glow of tart raspberries, baker's chocolate and fresh pulled espresso that lilt on the palate. A dish of handmade pasta, morels and English peas in a brown butter sauce would be a staunch pairing for this delightful wine.

VARIETIES 97% Cabernet Sauvignon, 2% Merlot, 1% Petit Verdot
APPELLATION Stags Leap District BARRELS 20 months, 80% new French oak
ALCOHOL 15.5% AGING POTENTIAL Enjoy now through 2040



2021 Rutherford Cabernet Sauvignon, Napa Valley

RETAIL - \$125.00 MEMBER - \$100.00

The struggle of these vines results in a wine that exudes bright notes of cassis and violet, in addition to those of bramble bushes. The cocoa powder (or "Rutherford Dust"), for which the appellation is prized, is accompanied by a fresh acidity that balances the wine's round entry. The firm, well integrated tannins that are exhibited, transition from a mocha mid-palate to a cranberry and toasted marshmallow finish that is lightly spiced with graphite and thyme. These flavor attributes make this wine a perfect pairing for Rutherford Cabernet Sauvignon braised Portobello mushrooms thinly sliced over a bed of Parmesan risotto.

VARIETIES 94% Cabernet Sauvignon, 4% Merlot, 2% Malbec
APPELLATION Rutherford BARRELS 20 months, 60% new French oak
ALCOHOL 15.5% AGING POTENTIAL Enjoy now through 2036



2019 Cave 7 Cabernet Sauvignon, Napa Valley

RETAIL - \$95.00 MEMBER - \$76.00

The 2019 Cave 7 is generous on the nose, leading with graphite, tobacco leaf, cedar, nutmeg and the spicy tang of Tabasco peppers. On the entry, blue and red fruit elements meld harmoniously with those of black olive and tomato leaf, followed by a burst of wild bramble berry. Plum dominates the mid-palate, which is held up by layered tannins and plenty of strawberry and Bing cherry flavors. The wine exits the palate in style, leaving with a trace of cherry cordial, milk chocolate and cherry cola. We love it served with a lobster mushroom risotto.

VARIETIES 83% Cabernet Sauvignon, 10% Malbec, 3% Merlot, 3% Tannat, 1% Petit Verdot
APPELLATION Napa Valley BARRELS 30 months, 44% new French oak
ALCOHOL 15.5% AGING POTENTIAL Enjoy now through 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.



2015 FORTIS Cabernet Sauvignon, Napa Valley

RETAIL - \$285.00 MEMBER - \$228.00

Leaning on the earthy end of the spectrum, the 2015 FORTIS shows mushroom, black licorice, clove, briar and pomegranate up front. Sweet fruit flavors like blackberry pie give way to touches of quince paste. Offering nice structure throughout, the wine produces darker and richer flavors ranging from tobacco to blackberry and cinnamon. The tannins grip pleasantly, leading to a well extended palate, with a juicy finish composed of bright blue berries and black cherries. We suggest serving it with a classic pairing: rack of lamb and Rosebud Farms mint jelly.

VARIETIES 97% Cabernet Sauvignon, 3% Malbec

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

ALCOHOL 14.9% AGING POTENTIAL Enjoy now through 2035



2016 Stags Leap Cabernet Sauvignon, Napa Valley

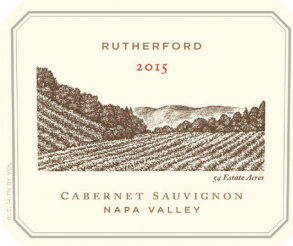
RETAIL - \$160.00 MEMBER - \$128.00

If first impressions are key, this wine does not disappoint. The 2016 Stags Leap is wildly aromatic, leading with graphite, dark cherry, black plum and smoky barrel notes. A harmonious mix of blue and black fruit wafts beside floral notes of jasmine and toasty notes of fresh ground coffee. Rhubarb, spearmint and blueberry pie greet the palate, supported by robust tannins and a mid-palate with noticeable weight. The concentration of the wine is shepherded by a balanced acidity that extends all the way to the finish. Mocha, vanilla, cherry and anise all play their part in the ending of this memorable wine. This wine will cellar exceptionally well. We suggest aging it 7–15 years. When you do open the bottle, bring out the very best of it with a brisket burger topped by Ivy's Reserve (the world's first carbon neutral cheese).

VARIETIES 94% Cabernet Franc, 5% Petit Verdot, 1% Malbec

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

ALCOHOL 14.4% AGING POTENTIAL Enjoy now through 2038



2015 Rutherford Cabernet Sauvignon, Napa Valley

RETAIL - \$130.00 MEMBER - \$104.00

It's easy to imagine the deep cross-section of this wine even after a single sniff. Lower-toned aromatics like loam and sage mingle with baking spice, red fruit compote and blackberry juice. The wine begins with sweet and layered fruit on the palate, showing up in the form of raspberry seed and strawberry jam. Deep and rich, the wine is bolstered by firm acidity and mouth-filling tannins. Finishing with notes of dark chocolate covered espresso beans, an extended offering of mixed berry compote takes the stage, offering the patient enthusiast a special gift. We can't imagine it in better company than in your backyard with friends, dining on radicchio salad accented by Maytag blue cheese and dried cranberries.

VARIETY 100% Cabernet Sauvignon

APPELLATION Rutherford BARRELS 18 months, 100% new French oak

ALCOHOL 14.7% AGING POTENTIAL Enjoy now through 2033



FOOD *Pairing*

PINE RIDGE CAST IRON STEAK WITH SALSA VERDE PAIR WITH PINE RIDGE VINEYARDS 2019 STAGS LEAP CABERNET SAUVIGNON

Our exquisite cast iron steak, with its flavorful depth, pairs flawlessly with the complex layers of the 2019 Stags Leap Cabernet Sauvignon. Together, they offer a symphony of taste, blending richness with refined elegance. Serves 2



INGREDIENTS

SALSA VERDE

1 cup flat leaf parsley, coarsely chopped
1 tablespoon capers
1 lemon, juiced and zested
1 clove garlic, minced
½ cup extra virgin olive oil
Flake salt

STEAK

1 T-Bone Steak
Kosher salt
Freshly ground black pepper
1 tablespoon olive oil
3 tablespoons butter
Flake salt

DIRECTIONS

In a small mixing bowl, use a fork to whisk together chopped parsley, capers, lemon juice and zest, garlic, ½ cup olive oil and a generous pinch of flake salt. Taste and add additional salt to your liking.

Remove T-Bone from refrigerator. Season generously with Kosher salt and pepper. Set aside at room temperature for 30 minutes.

Just before cooking the steak, use paper towels to thoroughly blot any moisture from the steak.

Heat olive oil and one tablespoon butter in a medium cast iron skillet over medium-high heat. Cook the steak 3-5 minutes per side until medium rare—add additional tablespoons butter to the pan, as needed for basting.

Let steak rest for 10 minutes before slicing. Slice steak, sprinkle with flake salt and black pepper and top with Salsa Verde. Use any excess Salsa Verde on potatoes or roasted veggies.

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
2022 Chenin Blanc + Viognier	16.00	12.80
NV Chenin Blanc + Viognier Sparkling	18.00	14.40
2022 Sauvignon Blanc	42.00	33.60
2021 Napa Valley Cabernet Sauvignon	70.00	56.00
2021 Cabernet Franc	75.00	60.00
2021 Black Diamond Cabernet Sauvignon	75.00	60.00
2019 Cave 7 Cabernet Sauvignon NEW RELEASE	95.00	76.00
2021 Carneros Cabernet Sauvignon	125.00	100.00
2021 Stagecoach Cabernet Sauvignon	125.00	100.00
2021 Oakville Cabernet Sauvignon	125.00	100.00
2021 Rutherford Cabernet Sauvignon NEW RELEASE	125.00	100.00
2019 Stags Leap Cabernet Sauvignon	140.00	112.00
2019 Epitome Cabernet Sauvignon	160.00	128.00
2021 Locked Horns Cabernet Sauvignon	175.00	140.00
2021 Stags Crown Cabernet Sauvignon NEW RELEASE	175.00	140.00

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

NEW: The wine club team will be happy to set up a complimentary tasting at one of our Crimson Collective sister properties, where you may enjoy 20 percent savings on your day-of-visit purchases.

SEGHEGIO FAMILY VINEYARDS IN HEALDSBURG, CALIFORNIA
CHAMISAL VINEYARDS 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



Holiday GIFTS AND COLLECTIONS



Discover the authentic elegance of our Pine Ridge Vineyards wines, perfect for gifting to loved ones, friends, clients and colleagues. As you navigate the pursuit of the perfect bottle, our expert Guest Service Team stands dedicated to ensuring each selection resonates with the tastes of your special someone. Venture further with our private concierge, ready to assist with corporate orders and distinctive holiday requests. Call us to get started, 707-260-0903.

www.pineridgevineyards.com/shop/collections/

UPCOMING CLUB RELEASE

February 5, 2024

2021 Circle Hill Cabernet Sauvignon

2021 Atlas Peak Cabernet Sauvignon

2021 Malbec

JAN 16

Check your email for the February pre-release notification

JAN 24

Last day for account changes and customizations

JAN 26 TO FEB 29

Will call window to pickup your February releases

MAR 1

Auto ship date for any outstanding will calls

Note: wines and shipment dates are subject to change