

PINE RIDGE

VINEYARDS

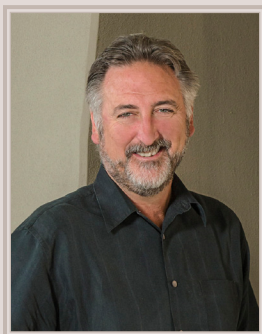


APPELLATION SOCIETY COLLECTORS CLUB

FEBRUARY 2019

WINEMAKING UPDATE

2016 VINTAGE RELEASE



Michael Beaulac
WINEMAKER & GM

Dear Members,

Your shipment this month includes the first releases of our 2016 vintage reds: Oakville Cabernet Sauvignon, Cave 7 Cabernet Sauvignon, and Tessitura Cabernet Sauvignon. To say I'm excited about the quality of our 2016 wines is an understatement. I think these could easily be some of the finest wines we've produced at Pine Ridge Vineyards.

I'm not alone in this assessment of the 2016 vintage. In an article in *The Wine Advocate*, critic Lisa Perotti-Brown said, "I believe 2016 to be the best, most consistent Napa Valley vintage among a string of five great years: 2012–2016."

Of course, the quality of the vintage can be traced back to the 2016 growing season. What was so remarkable about that season was that nothing remarkable occurred. In other words, there were no extreme weather events. We experienced good rainfall that winter and early spring, which meant soils were moist as the vines went through budbreak and fruit set. We then had a warm summer but a relatively cool fall, and harvest couldn't have been smoother. I remember Gustavo Aviña, our vineyard manager, mentioning how relatively easy farming was that year. The growth of the vines was even and balanced, and the ratio of vegetation to fruit was ideal.

Our team recently tasted through our 2016 reds, and once again I was struck by their bright fruit, fresh, round flavors, and deep levels of complexity. Because the vintage was so outstanding across Napa Valley, I've noticed that the AVAs (American Viticultural Areas) have a particularly strong signature in 2016. Put another way, there was no growing region in Napa that lagged behind in terms of quality due to vintage, so it's easier to see each AVA's imprint on the wines.

While each of these new releases can be enjoyed now, they are all fantastic candidates for aging and can easily go the distance for another five to seven years.

A handwritten signature in black ink that reads "Michael Beaulac". The signature is fluid and cursive, with a long, sweeping underline.

RECENT ACCOLADES

92 POINTS 2016 Oakville Cabernet Sauvignon

JAMES SUCKLING, NOVEMBER 2018



VINEYARD UPDATE

SETTING THE STAGE FOR THE GROWING SEASON

It's winter in Napa Valley, and while the vineyards are dormant, our vineyard crews are as busy as ever. This is the time of year when we prune the vines, and it is one of the most important vineyard activities we undertake all year. We start right after the holidays and continue pruning for up to two and a half months, setting the stage for the growing season.

If you've seen a vineyard in early winter before it's been pruned but after the leaves have dropped, you know the vines look a little wild, with a tangle of branches (called canes) coming out of each trunk. The point of pruning is to cut off most or all of the previous year's growth so that new buds (and eventually shoots and fruit) can form and grow.

When we prune, we determine exactly how many buds we leave on each vine. If we leave too many, we risk overcropping the vine, which results in higher yields but also lower fruit concentration and quality. Conversely, if we leave too few, the vines will put too much energy into the leaves instead of into the fruit, which can lead to green flavors in the wines. The right number of buds creates a well-balanced vine with an ideal ratio of fruit to vegetation.

If it sounds like it takes experience to prune a vineyard properly, you're absolutely right. Selecting the strongest canes, making the right cuts, and leaving just the right amount of buds per vine require practice, patience, and know-how. It can take years to become an accomplished pruner.

I'm so thankful for our full-time vineyard crew, many of whom have been with Pine Ridge Vineyards for five, ten, or even twenty years. They know our vines intimately, and they take their craft seriously.

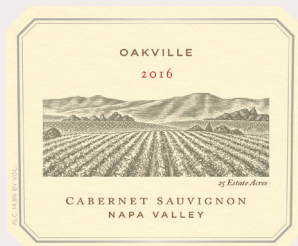


Gustavo Aviña
VINEYARD MANAGER



APPELLATION SOCIETY WINE SELECTIONS

THE 2016 HARVEST MARKS THE FIFTH GREAT VINTAGE IN A ROW. ANOTHER DROUGHT YEAR STARTED OUT HOT, THEN BECAME COLD, THEN TURNED HOT AGAIN, AND OCTOBER BEGAN ONE OF THE HEAVIEST RAIN SEASONS THIS REGION HAS SEEN IN MANY YEARS.



2016 Oakville Cabernet Sauvignon, Napa Valley

RETAIL - \$100.00

MEMBER - \$80.00

The fruit for this wine is grown at our Dos Olivos Vineyard. The well-drained soils and moderate temperature of this vineyard produce deeply fruited and well-extracted Cabernet Sauvignons. The wine reveals aromas of dark fruit, crushed granite, and cinnamon and allspice. Flavors of black plum, fig, raspberry, and cherry are complemented by savory hints of green olive, black olive, and truffle. This bold wine is focused and well integrated with moderate tannins and a delicious finish showing bittersweet chocolate and mocha.

VARIETAL 96% Cabernet Sauvignon, 4% Petit Verdot

APPELLATION Oakville BARRELS 65% new French oak, 18 months

ALCOHOL 14.8% AGING POTENTIAL Enjoy now or cellar up to 10 years



2016 Tessitura, Napa Valley

RETAIL - \$65.00

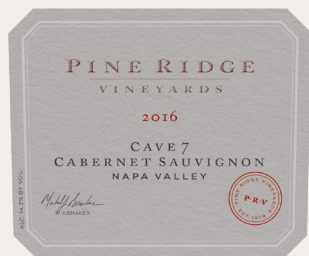
MEMBER - \$52.00

For our Bordeaux-style blend, carefully chosen lots were deftly entwined for richness and complex layers of flavor. Dipping your nose into the glass is like inhaling while walking through a blackberry patch on a warm summer day. Aromas of sweet, ripe berries combine with briar, oak, and spice. The flavors of ripe, juicy red and black fruits are inviting. The wine has a soft entry and is soft and creamy with a luscious structure.

VARIETAL 77% Cabernet Sauvignon, 10% Merlot, 9% Cabernet Franc, 2% Petit Verdot, 1% Tannat, 1% Malbec

APPELLATION Napa Valley BARRELS 44% new French oak, 18 months

ALCOHOL 14.9% AGING POTENTIAL Enjoy now or cellar another 7 years



2016 Cave 7 Cabernet Sauvignon, Napa Valley

RETAIL - \$85.00

MEMBER - \$68.00

The fruit for our 2016 Cave 7 Cabernet Sauvignon was specially chosen from a collection of our favorite vineyards across our estate vineyards. This deep ruby wine has a pleasing bouquet of dark fruit, plum, espresso, and seasoned oak. The approachable palate shows juicy, up-front flavors of sweet, ripe berries, and dark cherries. A sweet, round midpalate and a creamy texture are complemented by a big structure with firm tannins. This wine is best enjoyed with a meal.

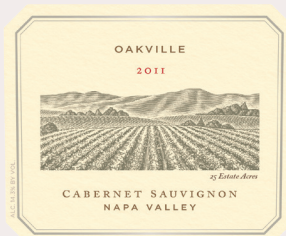
VARIETAL 100% Cabernet Sauvignon

APPELLATION Napa Valley BARRELS 50% new French oak, 18 months

ALCOHOL 14.2% AGING POTENTIAL Enjoy now or cellar another 8-10 years

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.



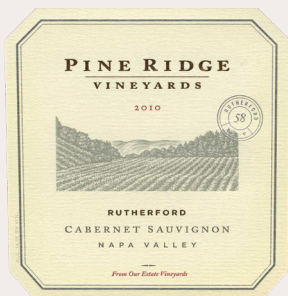
2011 Oakville Cabernet Sauvignon, Napa Valley

RETAIL - \$130.00

MEMBER - \$104.00

The gravel and clay soils found on our 25-acre estate vineyard yield Cabernet Sauvignon wines of exceptional balance and structure. The 2011 vintage opens with aromas of red fruit, sweet oak vanilla, baking spices, and ground coffee. Flavors are juicy, showing cherry and berries and nuances of cherry cola and spun sugar. This wine is revealing some maturity but is drinking fine, with a rich entry, a creamy mouthfeel, and a long finish displaying cracked pepper, toffee, mocha, and Bordeaux-like graphite.

VARIETAL 95% Cabernet Sauvignon, 4% Cabernet Franc, 1% Malbec
APPELLATION Oakville BARRELS 60% new French oak, 18 months
ALCOHOL 14.3% AGING POTENTIAL Enjoy now



2011 Cave 7 Cabernet Sauvignon, Napa Valley

RETAIL - \$120.00

MEMBER - \$96.00

Deep within the hillside on the Pine Ridge estate lies nearly a mile of caves where we store our treasured wines. Cave 7 Cabernet Sauvignon was specially chosen from a collection of our favorite vineyards across our estate vineyards. Aromas of cherry liqueur, dry sage, and cedar leap from the glass. Flavors mimic the aromas with hints of green olive. The wine has a big structure with the tannins embracing the bold fruit character, solid acidity, and lasting finish.

VARIETAL 94% Cabernet Sauvignon, 4% Cabernet Franc, 1% Petit Verdot, 1% Tannat
APPELLATION Napa Valley BARRELS 30% new French oak, 18 months
ALCOHOL 14.2% AGING POTENTIAL Enjoy now

NEXT APPELLATION SOCIETY SELECTION: APRIL

2016 Howell Mountain Cabernet Sauvignon

94-97 POINTS | ROBERT PARKER'S WINE ADVOCATE, OCTOBER 29, 2018

2016 Cabernet Franc

BOLOGNESE RAGÙ

PAIR WITH 2016 CAVE 7 CABERNET SAUVIGNON
SERVES 4-6

“One of northern Italy’s most beloved pasta sauces, ragù Bolognese develops its famous depth of flavor over hours of slow simmering. Like a fine Cabernet Sauvignon, it can’t be rushed. Its richness and creamy sweetness call for the chewy tannins of a youthful Cabernet Sauvignon, such as a recent vintage Cave 7.”

— Susan Lassalette
WINERY CHEF

INGREDIENTS

1 carrot, peeled and cut into chunks
1 celery stalk, cut into chunks
1 medium onion, peeled and cut into chunks
2 cloves garlic, peeled and minced
2 tablespoons olive oil
3 ounces pancetta, cut into small dice
12 ounces ground beef
4 ounces ground veal or dark-meat turkey
4 ounces ground pork
Sea or kosher salt
1 cup whole milk
2 cups chicken stock
28 ounces canned whole tomatoes, finely chopped, juices reserved for another use
1 pound pappardelle or linguine
Freshly grated Parmigiano-Reggiano



DIRECTIONS

In a food processor, pulse the carrot, celery, onion, and garlic into small pieces.

Heat the olive oil in large, heavy-bottomed Dutch oven over medium heat. Add the vegetables and sauté until softened but not browned.

Add the pancetta, ground meats, and a pinch of salt, and use a wooden spoon to break the ground meats into small pieces. Sauté, continuing to break up the meat, just until it is lightly browned.

Add the milk, bring to a simmer, and continue to simmer until the milk evaporates and only clear fat remains.

Add the stock, bring to simmer, and continue to simmer for 10 to 15 minutes.

Add the tomatoes, bring to a simmer, and reduce the heat to low so that sauce continues to simmer just barely with an occasional bubble or two at the surface. Cook uncovered, or partially covered, until the liquid has evaporated, 2 to 3 hours. Adjust the seasoning with salt.

Transfer the ragù to a large sauté pan and keep warm.

Bring a large pot of salted water to a boil. Add the pasta, stir gently, and cook until al dente.

Transfer the pasta to the warm ragù and combine. Add pasta cooking water if needed to achieve a sauce-like consistency.

Serve with a sprinkling of Parmigiano-Reggiano.

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
2017 Chenin Blanc + Viognier 90 POINTS	16.00	12.80
2016 Carneros Collines Chardonnay	48.00	38.40
2015 Napa Valley Merlot	65.00	52.00
2015 Napa Valley Cabernet Sauvignon 90 POINTS	65.00	52.00
2014 Black Diamond Port, 375 mL	65.00	52.00
2015 Charmstone	65.00	52.00
2016 Tessitura	65.00	52.00
2015 Petit Verdot	75.00	60.00
2016 Cave 7 Cabernet Sauvignon	85.00	68.00
2015 Rutherford Cabernet Sauvignon 91+ POINTS	100.00	80.00
2015 Oakville Cabernet Sauvignon 91 POINTS	100.00	80.00
2016 Oakville Cabernet Sauvignon 92 POINTS	100.00	80.00
2015 Stags Leap District Cabernet Sauvignon 93 POINTS	140.00	112.00
2015 Howell Mountain Cabernet Sauvignon 90-93 POINTS	150.00	120.00
2014 FORTIS Cabernet Sauvignon 92 POINTS	225.00	180.00
2015 FORTIS Cabernet Sauvignon 93 POINTS	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 staff 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.

SEGHEGIO 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
DOUBLE CANYON IN WEST RICHLAND, WASHINGTON
THE ESTATES WINE ROOM IN SEATTLE, WASHINGTON

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

UPCOMING EVENTS

CELLAR 47 DINNER

SATURDAY, MARCH 2 *from 6:00 TO 9:30 PM*

\$300 PER PERSON, CLUB MEMBERS *(two per membership)*

\$350 PER PERSON, GUESTS

Step into the cool, private luxury of Cellar 47, our new VIP space. After a welcoming reception with passed hors d'oeuvres, you will gather around the beautiful, heritage redwood table to enjoy a seated, intimate, multicourse dinner prepared by Winery Chef Susan Lassalette. Current, and library wines from the cellar, will be paired with each well-crafted course. Cellar 47's striking, live-edge dining table has limited seating, so early reservations are essential.

APRIL WINE CLUB PICKUP EVENT

SATURDAY, APRIL 20 *from 5:00 TO 7:00 PM (5:00, 5:30 or 6:00 PM arrival selected when purchasing)*

COMPLIMENTARY FOR CLUB MEMBERS *(two per membership)*

\$45 PER PERSON, EACH ADDITIONAL GUEST

Our 2016 Cab Franc and 2016 Howell Mountain Cabernet Sauvignon will be the stars of this al fresco spring celebration in our inviting estate garden. Winery Chef Susan Lassalette will craft her signature, specialty, small bites to savor and taste with these two new-release wines. Enjoy special pricing on day-of purchases.

HIKE IN THE VINEYARDS

SATURDAY, MAY 4 *from 9:00 AM TO 1:00 PM*

\$60 PER PERSON, CLUB MEMBERS *(two per membership)*

\$75 PER PERSON, GUESTS

This grape-to-glass experience begins with a visually beautiful hike through our terraced, hillside vineyards. Join Gustavo Aviña, vineyard manager, and learn about how our sustainable farming techniques build to deliver supremely high-quality grapes. Mike Conversano, assistant winemaker, will explain how these jewels are further polished in the winery. As they lead you through the vineyards, you'll learn about our diverse ecosystems, why our Napa locations matter, and why our vineyards are so distinct. Taste *Stags Leap District* wines and compare them with wines from our other appellations. The hike will be followed by a casual lunch.

Note: Sales tax will be added to above ticket prices.

To view the details of our 2019 events, including ticket release dates, please visit our website

WWW.PINERIDGEVINEYARDS.COM/EVENTS

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