

PINE RIDGE

VINEYARDS

CELEBRATING
{1978-2018} *40 years*
in the Stags Leap District



APPELLATION SOCIETY COLLECTORS CLUB

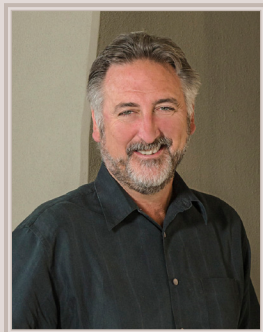
NOVEMBER 2018

CELEBRATING

{ 1978 - 2018 }

40 years

in the Stags Leap District



Michael Beaulac
WINEMAKER & GM

Dear Members,

To commemorate the final shipment of our 40th anniversary year—just in time for holiday entertaining—we're delighted to include our popular 2015 Charmstone Bordeaux blend and an unprecedented two bottles of our 2015 Cabernet Sauvignon from our home appellation, Stags Leap District. This vintage has earned six 91-plus scores so far, including 93 points from *Wine Spectator*.

What makes this wine so special? The unique terroir of this renowned appellation. Even though Stags Leap District within Napa Valley is small, just one mile wide and three miles long, it boasts at least 15 distinct soils within its borders, allowing us to match rootstocks and clones to soil types with great precision.

As diverse as the soils of Stags Leap District are, they have two important things in common: the good drainage and limited nutrition that force grapevines to struggle. When vines have to struggle to survive, they send their energy into producing routinely low yields of small clusters with intensely flavored grapes.

Throughout the growing season, these clusters are swept by strong breezes from the south. As the sun sets, it hits the west-facing palisades and heats the air even further, fully developing the grapes' varietal character. At night, cool air rushes in to maintain ideal, balanced acidity. This high daily temperature difference develops firm, soft tannins. It's this combination—power with elegance—that has come to characterize our Cabernet Sauvignon wines from this very special region.

Since this vintage will age beautifully for many years to come, enjoy one bottle now as part of your holiday celebrations, and hold on to the other to share with friends and family at another time.

Thank you for your support over the years, and happy holidays from all of us at Pine Ridge Vineyards!

YOU'RE INVITED TO OUR CELLAR 47 DINNER

SATURDAY, MARCH 2, 2019 from 6:00 PM TO 9:30 PM

Join members of our winemaking team for an intimate dinner in Cellar 47, our VIP space inside our Cabernet caves. Enjoy a multi-course dinner paired with a selection of current and library wines from our cellar.

\$300 PER PERSON, CLUB MEMBERS (2 per membership) \$325 PER PERSON, GUESTS

For more information or to make a reservation, call 707-257-4734 or email events@pineridgewine.com.

VINEYARD UPDATE

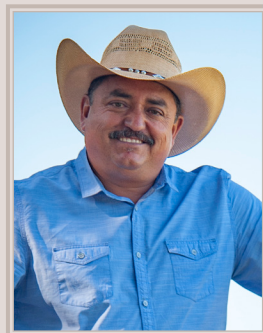
HARVEST 2018

The 2018 growing season has given us the finest conditions of the last 10 years—starting with a satisfactory amount of rain in February and March. Rain that time of year is preferable to a lot of rain in December. With later rains, the moisture remains in the soil longer into the growing season, and we can delay irrigation. Late rains help establish a good fruit set.

As vines started their growth cycle, perfect weather prevailed and lasted throughout the summer. Days were warm, without any heat spikes to speak of, which can elevate sugars prematurely. Flavors developed slowly, right alongside acidity, for optimal balance, and harvest gave us perfect ripening weather, with temperatures topping out at 90°F during the day and dropping to a cool 60° to 65°F overnight.

To determine when grapes are ready for harvest, winemaker Michael Beaulac and I walk the vineyards both individually and together, tasting grapes as soon as they begin to ripen. This year, certain elevated spots in our Oakville vineyard stressed vines into earlier ripening, and these were some of the first grapes we picked.

Yields are healthy for 2018. Sometimes higher yields interfere with quality, but not for this vintage. The unique combination of good yields with excellent quality is one result of a nearly perfect growing season. Needless to say, we have very high expectations for the wines of vintage 2018.

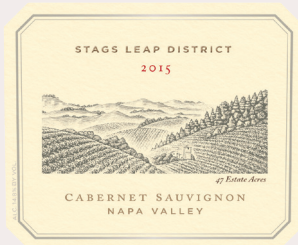


Gustavo Aviña
VINEYARD MANAGER



APPELLATION SOCIETY WINE SELECTIONS

THE 2015 GROWING SEASON BEGAN WITH WARM TEMPERATURES, WHICH RESULTED IN EARLY BUDBREAK AND ALSO THE EARLIEST HARVEST DATE ON RECORD. THE CROP SIZE WAS SMALL, AND OPTIMUM SORTING ENSURED ONLY THE BEST-QUALITY GRAPES WERE PICKED AND CRUSHED.



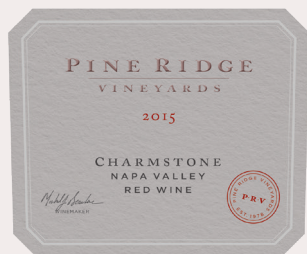
2015 Stags Leap District Cabernet Sauvignon, Napa Valley

RETAIL - \$140.00

MEMBER - \$112.00

Deep ruby color is a signature of our Stags Leap District Cabernet Sauvignon. Exotic aromas of sandalwood, espresso, brown sugar, and licorice combine with sweet ripe fruit. Concentrated and rich and redolent with flavors of plum, black raspberry, black currant, and cola. The texture is velvety and creamy. Leathery tannins and juicy acidity frame the structure of this balanced, delicious wine.

VARIETIES 97% Cabernet Sauvignon, 2% Petit Verdot, 1% Malbec
APPELLATION Stags Leap District BARRELS 100% new French oak, 27 months
ALCOHOL 14.8% AGING POTENTIAL Enjoy now or cellar up to 10 years



2015 Charmstone, Napa Valley

RETAIL - \$65.00

MEMBER - \$52.00

Dense aromas of red fruit, pencil shavings, and baking spices lead to layered flavors. There is almost enough Cabernet Sauvignon to qualify as a varietal wine but the style of Charmstone is slightly lighter than our appellation Cabernets. Packed with flavors of sweet cherry, wild berries, cherry cola, and vanilla all culminating in a luscious texture with a hint of clove on the finish.

VARIETIES 84% Cabernet Sauvignon, 16% Cabernet Franc
APPELLATION Napa Valley BARRELS 52% new French oak, 18 months
ALCOHOL 14.7% AGING POTENTIAL Enjoy now or cellar another 5 years

NEXT SELECTION: FEBRUARY 11TH

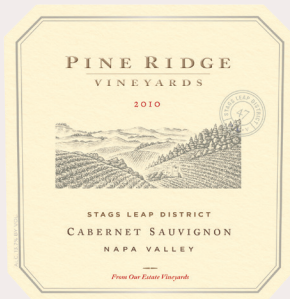
2016 Oakville Cabernet Sauvignon

2016 Cave 7 Cabernet Sauvignon

2016 Tessitura

COLLECTORS CLUB WINE SELECTIONS

COLLECTORS CLUB MEMBERS ALSO RECEIVE THREE 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.



2010 Stags Leap District Cabernet Sauvignon, Napa Valley

RETAIL - \$205.00

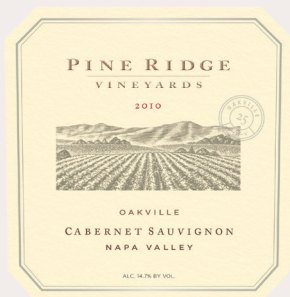
MEMBER - \$164.00

This eight-year-old wine is showing aromas of dried flowers, spice, mushroom, and forest floor. It is a very tactile wine with chewy, grippy tannins. The turned earth, blackberry compote, espresso bean, plum flavors laced with dried sage would be perfect paired with a beautiful fall roast beef. The graphite finish is reminiscent of a fine Bordeaux.

VARIETIES 99% *Cabernet Sauvignon*, 1% *Malbec*

APPELLATION *Stags Leap District* BARRELS 50% *new French oak*, 18 months

ALCOHOL 13.7% AGING POTENTIAL *Enjoy now*



2010 Oakville Cabernet Sauvignon, Napa Valley

RETAIL - \$130.00

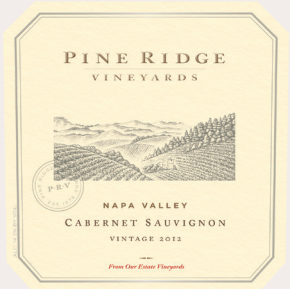
MEMBER - \$104.00

Thick, rich and concentrated wine from our estate vineyard in one of Napa Valley's premier subappellations. On the nose, you'll find aromas of sweet basil, graham cracker, blackberry pie, and black olive—a signature character in Oakville wines. Flavor echo the aromas with dark, sweet fruit on the midpalate leading to a juicy, lingering ripe fruit finish.

VARIETY 100% *Cabernet Sauvignon*

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

ALCOHOL 14.5% AGING POTENTIAL *Enjoy now or cellar for another 5 years*



2012 Napa Valley Cabernet Sauvignon, Napa Valley

RETAIL - \$85.00

MEMBER - \$68.00

Grapes are selected from premier subappellation throughout the Napa Valley. Pretty and inviting showing aromas of dark fruit, black olives, and a dried herb component. Concentrated flavors of plum and black currant, with extracted power and medium tannins, making this wine perfect for enjoying now. This wine has great finesse all the way to the finish.

VARIETIES 90% *Cabernet Sauvignon*, 10% *Petit Verdot*

APPELLATION *Napa Valley* BARRELS 35% *new American oak*, 18 months

ALCOHOL 14.2% AGING POTENTIAL *Enjoy now or cellar for another 5 years*

RADICCHIO RISOTTO

PAIR WITH 2015 STAGS LEAP DISTRICT CABERNET SAUVIGNON

SERVES 4

“This sophisticated risotto, with its pancetta and red-wine foundation, deserves a wine of refinement and stature. Our Stags Leap District Cabernet Sauvignon exhibits the appellation’s characteristic silky tannins and elegance, matching the risotto in intensity and blending seamlessly with the bittersweet balsamic vinegar.”

— Susan Lassalette
WINERY CHEF

INGREDIENTS

1 tablespoon olive oil

2 ounces pancetta, cut into ¼-inch lardons*

1 pound radicchio di Chioggia or radicchio rosso di Treviso, cored and cut into ½-inch chiffonade

2–3 tablespoons balsamic vinegar

2 teaspoons chopped fresh thyme

4 tablespoons unsalted butter

¼ cup diced shallots

Sea salt or kosher salt

1½ cups Arborio rice

¾ cup red wine

6–7 cups chicken stock, heated*

½ cup grated Parmigiano-Reggiano

Freshly cracked black pepper



DIRECTIONS

In a large, heavy sauté pan over medium-low heat, warm the olive oil. Add the pancetta and cook until golden brown. Remove to a paper towel to drain. Raise the heat to medium and add the radicchio to the pan. Quickly sauté the radicchio until it starts to wilt. Add the balsamic vinegar and thyme and continue cooking until the vinegar has evaporated. Transfer the radicchio to a bowl, add the pancetta, and set aside.

Wipe out the sauté pan, return to medium heat, and add half of the butter. When the butter begins to sizzle, add the shallots and a pinch of salt, and sauté until the shallots are soft but without color. Add the rice, stir to coat the grains with the butter, and cook until the grains are translucent. Add the red wine and cook, stirring frequently, until all the wine has been absorbed.

Add a ladleful or two of the hot chicken stock, just enough to cover the rice. Reduce the heat and simmer gently, stirring often, until the stock is nearly absorbed. Stir in another ladleful or two of stock and continue to cook the risotto, adding stock as needed, until the rice is tender but still *al dente*.

Add one more ladleful of stock and the radicchio mixture and continue cooking until the stock is absorbed. Remove from the heat and stir in the remaining butter and half of the Parmigiano-Reggiano. Taste and adjust with salt.

Ladle the risotto into shallow bowls. Sprinkle Parmigiano-Reggiano and cracked black pepper over each portion and serve immediately.

**For a vegetarian option, omit the pancetta and use vegetable stock.*

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	16.00	12.80
2017 Napa Valley Sauvignon Blanc	38.00	30.40
2016 Carneros Collines Vineyard 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
2015 Petit Verdot	75.00	60.00
2015 Cabernet Franc	75.00	60.00
2015 Rutherford Cabernet Sauvignon 91+ POINTS	100.00	80.00
2015 Oakville Cabernet Sauvignon 91 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	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.

SEGHEISIO 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

HOLIDAY OPEN HOUSE

SATURDAY, DECEMBER 8, 2018 *from 10:30 AM TO 4:00 PM*

COMPLIMENTARY FOR CLUB MEMBERS (2 per membership) **\$45 PER PERSON, GUESTS**

Join us for a little cheer at our Holiday Open House. The winery will sparkle with warm seasonal decorations, and we will pour current release wines and offer small bites. Stroll along to the sound of carolers, and enjoy the magical acoustics of the caves. Simplify your holiday shopping and let us help you select the perfect gift for the wine lover on your list. You can choose from among our gift packs, or we can create a custom gift pack for you. A Wine Club Membership is ideal for the true connoisseur—it provides wine year-round with added benefits.

FORTIS IN FEBRUARY

SATURDAY, FEBRUARY 9, 2019 *from 2:00 TO 4:00 PM*

\$50 PER PERSON, CLUB MEMBERS (2 per membership) **\$65 PER PERSON, MEMBER GUESTS**

Join us for a celebration of FORTIS, our flagship Cabernet Sauvignon and the finest wine in our portfolio. Taste multiple vintages of FORTIS paired with small bites, and learn more about this outstanding wine from members of our winemaking team.

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

For more information or to make a reservation, call 707-257-4734 or email events@pineridgevine.com

WWW.PINERIDGEVINEYARDS.COM/EVENTS



HOLIDAY GIFTS & COLLECTIONS

Show appreciation to loved ones, friends, clients and colleagues this holiday season. Choose the ideal gift with beautifully boxed selections of 1, 2 or 3 bottles.

Entertaining friends and family this year? Let us provide wines for all your holiday needs with our specially curated 6 bottle and 12 bottle collections.

**Ground shipping included
on all gift sets and collections.**

Our private concierge is available to assist with all corporate orders and special requests. Call 707.260.0546 for more information.

**SHOP ALL GIFT SETS AND COLLECTIONS AT
PINERIDGEVINEYARDS.COM**

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