

PINE RIDGE

VINEYARDS



APPELLATION SOCIETY COLLECTORS CLUB

NOVEMBER 2019

WINEMAKING UPDATE

FORTIS: PINE RIDGE VINEYARDS FLAGSHIP WINE



Michael Beaulac
WINEMAKER & GM

Dear Members,

Power, texture, depth, and complexity—that's what FORTIS is all about. We've changed the wine since 2003, and while there is no formula for crafting this Cabernet Sauvignon, we've honed certain techniques in the vineyard and winery that ensure it's the flagship of our portfolio.

That starts with the vineyard sourcing. The foundation is Cabernet Sauvignon from our Circle Hill Vineyard in the Stags Leap District. Several rows in Block 2 consistently give us the core of this wine. Planted to clone 33, this block receives special attention from Gustavo and his team, including dropping fruit so that the remaining clusters are intensely concentrated and flavorful. We typically use smaller amounts of Cabernet from our Pine Ridge Estate Vineyard, and I tinker with the blend each year, but Circle Hill is my go-to.

Rather than fermenting the grapes in stainless steel, we use French oak puncheons, large barrels that hold 500 liters (versus the 225 liters of traditional oak barrels). We like the flavor profile puncheons give off during these first stages of winemaking, as the oak integrates with the juice and the wine. We pop out the heads of the puncheons and gently destem the clusters directly into the puncheons without pumping. Then we place the puncheons in a cool room where the grapes go through a cold soak for several days to extract color and flavor.

Next, we move the puncheons to a warmer room and inoculate the juice with yeast. To get the fermentation rolling, we submerge small heaters into the juice to warm it further. As the juice ferments, the hard work begins: punching down the wine manually—several times a day—using a long-handled tool with a disc on the end. We can't employ the automatic punch-down devices we use with our stainless steel tanks. The "cap" of grape skins that forms over the fermenting wine gets pretty dense. Physical strength is required to break through it. We like to joke that we assign the least-popular intern to this job, but some interns like the workout. It succeeds in getting color, tannin, and intensity out of the grape skins, which is why we do it.

Finally, we transfer the wine to small French oak barrels where it ages for 26 months prior to bottling. Sometimes I add small amounts of other Bordeaux varietals to the blend, but FORTIS is always at least 90 percent Cabernet Sauvignon.

That's FORTIS—a purposefully made wine, the pinnacle of Pine Ridge Vineyards.

A handwritten signature in black ink that reads "Michael Beaulac".

NEXT SELECTION: FEBRUARY 11TH

2017 Oakville Cabernet Sauvignon

2017 Cave 7 Cabernet Sauvignon

2017 Knollside Cabernet Sauvignon

VINEYARD UPDATE

THE 2019 GROWING SEASON

We had another drought-defying winter in 2019, with plenty of rainfall that lasted well into spring. All that moisture pushed a lot of shoots and leaves out of the vines, and we made multiple passes in each vineyard to make sure the vine canopies were well balanced. A little rain during bloom in May caused “shatter” in some vineyards—flowers destined to become grapes were knocked off the vines. As a result, our yields in 2019 are a little lower than average but not dramatically so. It’s looking to be a fine vintage.

In 2019, all of our estate vineyards became 100 percent certified sustainable by the California Sustainable Winegrowing Alliance. Gaining third-party certification takes an enormous amount of time and effort. The program covers everything from water and energy conservation to greenhouse gas emissions, pest management, erosion control, and even neighbor relations. The CSWA workbook contains 15 chapters with 191 criteria for measurement! Here’s just one example of how we do things differently under this program. To control weeds under the vine rows, rather than apply an herbicide, we rototill under each row and follow up with shovel work by hand. It takes significantly more time and effort, but it’s better for the soil, the environment, and our people. Many sustainable practices require dedication and forethought. I’m very proud that my team has accomplished this certification.

When I began farming vineyards in Napa Valley in the late 1980s, I never dreamed I’d plant Cabernet Sauvignon in the Carneros AVA, a region strictly for Chardonnay and Pinot Noir, maybe a little Merlot. This past August, my team and I replaced 3½ acres of Chardonnay vines in our Olive Pond Vineyard in Carneros with Cabernet Sauvignon. Several years ago, we planted 500 Cabernet Sauvignon vines in the same vineyard. We’re not the only vintners experimenting this way. Climate change is challenging many of us to think and act creatively. We’re not giving up on the other Napa Valley AVAs where we farm; they are just as viable as ever. But we’re pleased with the Cabernet fruit from Carneros. Michael and his team like the grapes so much that in 2018 they produced a Carneros AVA Cabernet Sauvignon. Stay tuned for it!



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 BROUGHT MUCH NEEDED RAIN TO THE REGION.



2016 FORTIS Cabernet Sauvignon, Napa Valley

RETAIL - \$225.00

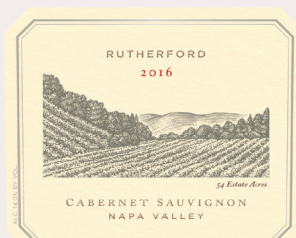
MEMBER - \$180.00

The 2016 FORTIS opens with aromas of dark fruit, sweet oak, graphite, graham cracker, and macerated mixed berries and cherries. The entry is bright and leads to flavors of black cherry, licorice, licorice spice, dark chocolate, blueberries, and minerality. The fruit carries through layer upon layer, revealing depth and texture, and broadens across the palate with a cocoa powder texture and mocha flavor. We barrel age the wine in our winery's caves to mature flavors and integrate plush, layered textures. This is a seamless wine with great finesse that will continue to age gracefully.

VARIETAL 89% Cabernet Sauvignon, 7% Malbec, 4% Merlot

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

ALCOHOL 14.4% AGING POTENTIAL Enjoy now or cellar up to 15 years



2016 Rutherford Cabernet Sauvignon, Napa Valley

RETAIL - \$100.00

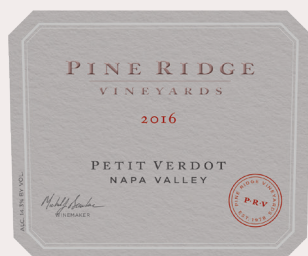
MEMBER - \$80.00

The Rutherford appellation, always a favorite, shows earthy, savory, red fruit aromas followed by flavors that mirror the aromas with red raspberry, cherry, red licorice, vanilla, and graham crackers. Bright on entry, the fruit freshness carries through the dusty tannins and broad finish. The 2016 vintage is more of an extrovert than typical years. It is still elegant, but shows more muscle and personality.

VARIETAL 94% Cabernet Sauvignon, 5% Merlot, 1% Petit Verdot

APPELLATION Rutherford BARRELS 100% new French oak, 18 months

ALCOHOL 14.0% AGING POTENTIAL Enjoy now or cellar another 10 years



2016 Petit Verdot, Napa Valley

RETAIL - \$75.00

MEMBER - \$60.00

Deep purple in the glass, this wine is one you must enjoy with food. It is perfumed with violets, mocha, dark chocolate, blackberry, and plum. This big, chewy wine is not for the faint of heart. It is bold, grippy, and deeply colored. The finish grabs you. A wine this big needs a classic dish like a roasted lamb or New York strip steak. To match its intensity, pair it with Pecorino di Rocca, a cow's milk cheese from Italy.

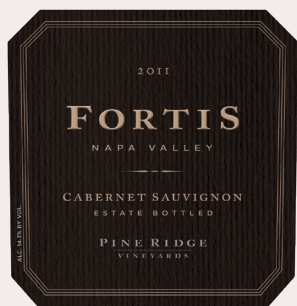
VARIETAL 87% Petit Verdot, 5% Malbec, 4% Cabernet Sauvignon, 3% Merlot

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

ALCOHOL 14.3% AGING POTENTIAL Enjoy now or cellar another 5 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.



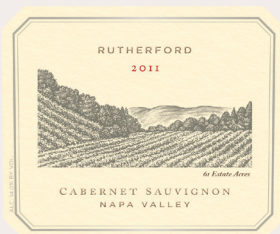
2011 FORTIS Cabernet Sauvignon, Napa Valley

RETAIL - \$260.00

MEMBER - \$208.00

The 2011 has matured elegantly showing aromas show mature deep red fruit, plum, cherry jam, mushroom, earth, cigar box, leather, and dark chocolate. This wine has a soft, ripe entry with bright notes and flavors of dark and red fruit, chocolate, and oak spice. A lighter Cabernet Sauvignon than the typical Fortis but an elegant finish ending long with toasty, vanilla notes.

VARIETAL 91% Cabernet Sauvignon, 4% Petit Verdot, 3% Malbec, 2% Cabernet Franc
APPELLATION Napa Valley BARRELS 60% new French oak, 18 months
ALCOHOL 14.3% AGING POTENTIAL Enjoy now or cellar up to 5 years



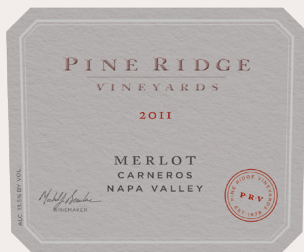
2011 Rutherford Cabernet Sauvignon, Napa Valley

RETAIL - \$120.00

MEMBER - \$96.00

The fruit for our 2011 Rutherford Cabernet Sauvignon comes from our estate vineyard on the west side of the appellation. The aromas open with anise, violets, red fruit of raspberry and sour cherry, strawberry jam, mocha, earth, cedar, and vanilla. The wine has a sweet entry with youthful fruit for its age, bright Bing cherry, cocoa powder, coffee, and notes of vanilla that continue to the mid palate. The finish shows dusty tannins and oak.

VARIETAL 79% Cabernet Sauvignon, 20% Petit Verdot, 1% Malbec
APPELLATION Rutherford BARRELS 60% new French oak, 18 months
ALCOHOL 14.0% AGING POTENTIAL Enjoy now or cellar up to 3 years



2011 Carneros Merlot, Napa Valley

RETAIL - \$85.00

MEMBER - \$68.00

Our 2011 Merlot captures the deep flavor intensity of a developed Merlot. The deep ruby color reveals a cornucopia of aromas: mixed crushed berries, leather, licorice, dried sage, and notes of vanilla and cedar. Fruit flavors of bright cherry, raspberry, and plum marry with the spices of black pepper and cinnamon. This wine has a light texture on the palate and a juicy finish. It takes a bit of time to open. Drink now and for the next two years. Enjoy with a dry, aged cheese.

VARIETAL 95% Merlot, 5% Cabernet Sauvignon
APPELLATION Napa Valley BARRELS 30% new French oak, 18 months
ALCOHOL 13.5% AGING POTENTIAL Enjoy now

DUCK AND PEACH SKEWERS

PAIR WITH 2015 RUTHERFORD CABERNET SAUVIGNON
SERVES 4 AS AN ENTRÉE OR 8 AS AN APPETIZER

“The bright fruit-forward nature of our Rutherford Cabernet Sauvignon makes it well suited to duck, especially when the dish has both fruit and smoky notes from the grill. Boneless duck breast is as lush and beefy as a thick steak, and a vigorous Cabernet Sauvignon helps cut the richness.”

— Susan Lassalette
WINERY CHEF

INGREDIENTS

¼ teaspoon ground cloves
1 tablespoon ground white peppercorn
¼ teaspoon ground cinnamon
¼ teaspoon ground ginger
¾ teaspoon freshly ground nutmeg
4 skinless, boneless duck breasts
Sea or kosher salt
4 peaches (or substitute 6–12 fresh figs depending on what is in season)
6–8 slices of serrano ham or prosciutto
Olive oil
Wildflower honey for drizzling
Rosemary skewers or bamboo skewers



DIRECTIONS

If you are using bamboo skewers, soak them in cold water for 8 hours before grilling.

Mix the cloves, pepper, cinnamon, ginger, and nutmeg in a small bowl.

Cut each duck breast into six equal pieces. In a nonreactive bowl, liberally season the duck with salt and the spice mixture; do not use all of the spice mixture if the breasts are small. Loosely wrap with plastic wrap, and refrigerate for at least 3 hours or up to overnight.

About 30 minutes before you are ready to grill, remove the duck from the refrigerator.

Slice peaches into six pieces, halve or quarter the figs, depending on their size. Cut each slice of ham in half lengthwise, and cut each of those pieces in half. Wrap each fruit portion with a piece of ham.

Using rosemary or soaked bamboo skewers, alternate pieces of duck with ham-wrapped fruit. Take care to leave a little space between them so they grill more evenly. The skewers can be made small for an appetizer or larger for an entrée.

Preheat the grill or a grill pan to high. When the grill is hot, reduce the heat to medium-high.

Lightly brush the skewers with olive oil and place on the grill. Cook for approximately 2 minutes per side for medium-rare. Remove the skewers from the heat, and drizzle with wildflower honey.

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
2018 Sauvignon Blanc	38.00	30.40
2016 Carneros Collines Chardonnay	48.00	38.40
2016 Napa Valley Cabernet Sauvignon 90 POINTS	65.00	52.00
2016 Napa Valley Merlot	65.00	52.00
2016 Charmstone	65.00	52.00
2017 Malbec	65.00	52.00
2016 Petit Verdot	75.00	60.00
2016 Cabernet Franc	75.00	60.00
2016 Rutherford Cabernet Sauvignon 90-93+ 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
2016 Stags Leap District Cabernet Sauvignon 94-96+ POINTS	140.00	112.00
2016 Howell Mountain Cabernet Sauvignon 94-97+ POINTS	150.00	120.00
2015 FORTIS Cabernet Sauvignon 93 POINTS	225.00	180.00
2016 FORTIS Cabernet Sauvignon 94-97+ 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.

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

DOUBLE CANYON IN WEST RICHLAND, WASHINGTON

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

UPCOMING EVENTS

WINE CLUB TASTING RESERVATIONS NOW AVAILABLE ONLINE

Members may now access our website and reserve tastings in the Hillside Tasting Room, available exclusively to members. Reservations are recommended to ensure members and guests receive the best experience. Our team looks forward to hosting you on your next visit. Soon, we'll have some exciting news to share with you regarding a special member tasting area available in 2020.

**TO PLACE RESERVATIONS FOR YOUR UPCOMING TASTING,
VISIT WWW.PINERIDGEVINEYARDS.COM/VISIT-US/CLUB-TASTINGS**

STAY TUNED FOR THE 2020 CLUB EVENT SCHEDULE

Did you know that your Wine Club membership includes benefits from our Special Events group? As a club member, you may host your own corporate or personal dinner here in our Cabernet Caves. Additionally, members receive a 20% savings on the site fee. We offer a selection of culinary events planned and executed by our winery chef, Susan Lassalette, along with her kitchen team and our dedicated winery staff. To inquire about hosting your event at Pine Ridge Vineyards, contact Special Events Manager Carolyn Free at 707-257-4734 or CarolynF@PineRidgeWine.com.

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 2-bottle selections.

Entertaining friends and family this year? Let us provide wines for all your holiday needs with our specially curated 3-bottle and 6-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.

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PINERIDGEVINEYARDS.COM/HOLIDAY**