

# PINE RIDGE

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## VINEYARDS

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



APPELLATION SOCIETY   COLLECTORS CLUB

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SEPTEMBER 2018

CELEBRATING

{ 1978 - 2018 }

40 years

in the Stags Leap District



*Michael Beaulac*  
WINEMAKER & GM

Dear Members,

In this quarter's offering, we are pleased to present the 2015 FORTIS Cabernet Sauvignon. FORTIS was created in 2003 to be the best wine Pine Ridge Vineyards has to offer, the flagship wine in our portfolio. With 160 acres of estate vineyards throughout the Napa Valley's most prestigious appellations, we are fortunate to have access to high-quality grapes to make an archetypal Napa Valley Cabernet Sauvignon.

Every year we evaluate our estates and our decisions on blending our wines. A few of our vineyards in the Stags Leap District consistently impress us with exceptional quality. And, a few select blocks within those vineyards continue to rise to the top as the most outstanding.

This year, as we celebrate our 40th anniversary as a leader in the Stags Leap District, we are proud to present a FORTIS wine that comes solely from these spectacular blocks. Three blocks from our Pine Ridge estate and one each from Circle Hill and Cornerstone vineyards were selected exclusively for FORTIS. These blocks have the perfect soils, sun exposures, and clones for Cabernet Sauvignon. The fruit expresses itself like no other, with superior depth and color. In the cellar, we ferment in puncheons, punching down the cap by hand, and age the wine for two-plus years in 100 percent new Seguin Moreau Icône French oak barrels. FORTIS is completely seamless, from start to finish. It shows more complexity and layering of flavors, is more compelling, and shows more finesse than any other wine in the Pine Ridge Vineyards portfolio. The texture is simply sublime.

We welcome your feedback, so please let us know what you think of the 2015 FORTIS Cabernet Sauvignon.

## RECENT ACCOLADES

WINE SPECTATOR

### 93 POINTS 2015 FORTIS Cabernet Sauvignon

"Plump and juicy, with a firm backbone of fine-grained, gravel-laced tannins, ending with a muscular, full-bodied finish."

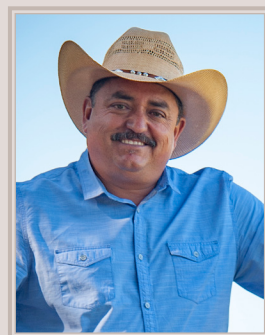
JAMES LAUBE, AUGUST 2018



## VINEYARD UPDATE

VINTAGE 2018

Our commitment to quality in the vineyards is fundamental to winemaking at Pine Ridge Vineyards. Vine growing requires daily observations, and every action is well thought out so that we are constantly preserving our natural resources like water and soil. We do not take replanting lightly, and we look at opportunities for improved vine and soil health. We use our understanding of matching grape varieties to rootstock, clones, and site when making decisions.



*Gustavo Avina*  
VINEYARD MANAGER

Over the last year, we have invested in replanting a couple of our estate vineyards. At Pine Ridge Estate, we replanted eight and a half acres to Cabernet Sauvignon last fall using rootstock 1103P. This rootstock was selected based on drought tolerance and adaptability to many soil types, and is highly resistant to phylloxera. In May, we grafted the vines over to clones 4, 33, 337, and MR, which give us a virtual spice rack of characteristics. The vines are currently covered by little white cartons to protect them from wind and the rabbits attracted to the delicate, tender greens.

We are also replanting a small Carneros vineyard to Cabernet Sauvignon after a successful test of a few vine rows. Our appellation system in the United States does not dictate what we can grow or where, as the system does in France. We rely on our years of experience and intuition to make selections on grape variety, rootstocks, and clones that we believe will produce the highest-quality wines. We are excited about what's to come from our new plantings.

Looking toward harvest, the 2018 vintage is shaping up to be a fine one. The vines are still benefiting from last year's rains, so there has been more moisture than usual and some of our blocks are looking a bit heavy. We will be going into the vineyards to thin the crop to allow for great concentration and quality of flavors. In general, average yields of high quality are expected.

A handwritten signature in black ink, which appears to read "Gustavo Avina".

### NEW FOR MEMBERS: SPECIAL DAILY CAVE TOUR

We have a new membership benefit for members. From now on, the daily noon cave tour and tasting is reserved just for you.

To enjoy this benefit, click the reserve button on our website that says "Member Cave Tour & Tasting." You can also reserve by calling our concierge at 800-575-9777 or sending an email to [Concierge@PineRidgeWine.com](mailto:Concierge@PineRidgeWine.com).

In addition, please remember to call 48 hours in advance if you plan to bring a group of 6 or more to the tasting room. This guarantees the best possible experience for you and your guests.

## 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 OPTICAL SORTING ENSURED ONLY THE BEST-QUALITY GRAPES WERE PICKED AND CRUSHED.



### 2015 FORTIS Cabernet Sauvignon, Napa Valley

RETAIL - \$225.00

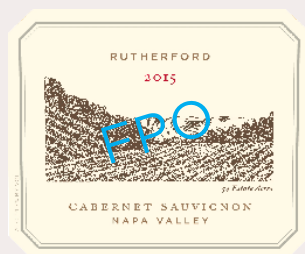
MEMBER - \$180.00

Grapes sourced for the 2015 FORTIS were selected from specific blocks on three of our estate vineyards in the Stags Leap District. The 2015 FORTIS has developed into a beautiful Bordeaux-style wine. Aromas of plum, blackberries, cherry, mocha, and pencil shavings lead to dark, jammy fruit layered with notes of espresso and vanilla. This is a polished, concentrated wine with a long, silky finish.

VARIETAL 97% Cabernet Sauvignon, 3% Malbec

APPELLATION Stags Leap District BARRELS 100% new French oak, 23 months

ALCOHOL 14.9% AGING POTENTIAL Enjoy now or cellar up to 20 years (extended cellaring recommended)



### 2015 Rutherford Cabernet Sauvignon, Napa Valley

RETAIL - \$100.00

MEMBER - \$80.00

The 2015 Rutherford Cabernet Sauvignon shows enticing aromas of earth, forest floor, truffles, raspberries, and vanilla. This is a meaty wine, yet has a clean mouthfeel. It opens with a sweet, round entry and is juicy with flavors of plum, strawberry, and cherries, accented by mushrooms and dried herbs. The mushroom carries through to the silky finish with soft, approachable tannins. A perfect pairing is our featured recipe of Duck and Peach Skewers.

VARIETAL 100% Cabernet Sauvignon

APPELLATION Rutherford BARRELS 100% new French oak, 17 months

ALCOHOL 14.7% AGING POTENTIAL Enjoy now or cellar another 10 years



### 2015 Merlot, Napa Valley

RETAIL - \$65.00

MEMBER - \$52.00

Fragrant with floral notes of violets complemented by spice, incense, raspberry bramble, leather, and vanilla oak, the 2015 Merlot is luscious in the mouth, showing ripe flavors of cherry, dark berries, strawberry, black currant, cranberry, and an enticing touch of umeboshi. Opulent with balanced acidity, this wine has a delicious finish that extends the red fruit flavors along with cinnamon, red licorice, and semisweet chocolate. The 2015 vintage will keep you coming back to the glass.

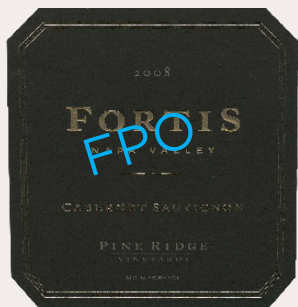
VARIETAL 91% Merlot, 9% Cabernet Sauvignon

APPELLATION Napa Valley BARRELS 78% new French oak, 17 months

ALCOHOL 14.6% AGING POTENTIAL Enjoy now or cellar another 10 years

## 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.



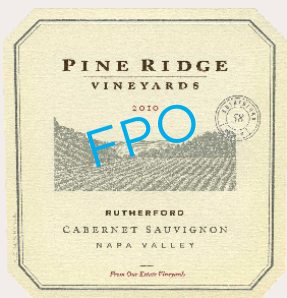
### 2008 FORTIS Cabernet Sauvignon, Napa Valley

RETAIL - \$310.00

MEMBER - \$248.00

Sourced from our best lots at our estate vineyards throughout the Napa Valley, the 2008 FORTIS is aromatic with blueberries, plum, strawberries, and mushrooms. The sweet fruit entry shows fruit matching the aromas with blueberries and red fruit, complemented by toffee, toasted oak, vanilla, and cola notes. This wine finishes dry with lovely notes of cigar box. We recommend decanting to further enhance the aromas and flavors. Drink now and over the next five years.

VARIETAL 81% Cabernet Sauvignon, 10% Merlot, 7% Malbec, 2% Petit Verdot  
APPELLATION Napa Valley BARRELS 60% new French oak, 19 months  
ALCOHOL 14.5% AGING POTENTIAL Enjoy now or cellar another 5 years



### 2010 Rutherford Cabernet Sauvignon, Napa Valley

RETAIL - \$160.00

MEMBER - \$128.00

The grapes were sourced from our estate where vines grow on a terraced hillside and lower elevation blocks. The bouquet reveals fruit aromas with hints of raspberry liqueur and seasoned wood. On the palate, ripe cherry fruit mingles with vanilla notes and toasted oak. As the wine continues to evolve in the glass, briary aromas and flavors present themselves with nuances of cocoa. The structure is supple with silky tannins and a dry finish.

VARIETAL 98% Cabernet Sauvignon, 2% Merlot  
APPELLATION Rutherford BARRELS 50% new French oak, 18 months  
ALCOHOL 14.1% AGING POTENTIAL Enjoy now or cellar for another 5 years



### 2008 Oakville Cabernet Sauvignon, Napa Valley

RETAIL - \$140.00

MEMBER - \$112.00

This bold mineral-driven wine is showing a slight garnet edge with aromas of crushed rocks, dried sage, tobacco, cedar, and mushroom. Ripe fruit on the entry displays dark berries, cassis, plum, cherry, and strawberries, with deeper notes of cola, toffee, cocoa powder, and baking spice. Balanced acidity provides a juicy mouthfeel, followed by tannins showing true grit. Decant this wine and enjoy it now, or continue to cellar for up to five years.

VARIETAL 95% Cabernet Sauvignon, 4% Petit Verdot, 1% Merlot  
APPELLATION Oakville BARRELS 40% new French oak, 17 months  
ALCOHOL 14.7% AGING POTENTIAL Enjoy now or cellar for another 3 years



# DUCK AND PEACH SKEWERS

PAIR WITH 2015 RUTHERFORD CABERNET SAUVIGNON  
SERVES 4 AS AN ENTREE 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 peppercorns*

*¾ teaspoon ground cinnamon*

*¾ 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

**TO PREPARE:** 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.

**TO COOK:** 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
2016 Chenin Blanc + Viognier	16.00	12.80
2017 Napa Valley Sauvignon Blanc	38.00	30.40
2016 Carneros Collines Chardonnay	48.00	38.40
2015 Napa Valley Merlot	65.00	52.00
2015 Napa Valley Cabernet Sauvignon <b>90 POINTS</b>	65.00	52.00
2014 Black Diamond Port, 375 mL	65.00	52.00
2015 Petit Verdot	75.00	60.00
2015 Cabernet Franc	75.00	60.00
2015 Rutherford Cabernet Sauvignon <b>91+ POINTS</b>	100.00	80.00
2015 Oakville Cabernet Sauvignon <b>91 POINTS</b>	100.00	80.00
2014 Stags Leap District Cabernet Sauvignon <b>93 POINTS</b>	140.00	112.00
2015 Howell Mountain Cabernet Sauvignon <b>90-93 POINTS</b>	150.00	120.00
2014 FORTIS Cabernet Sauvignon <b>92 POINTS</b>	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

### LUNCH IN THE VINEYARD

**SATURDAY, SEPTEMBER 15** *from 12:00 TO 3:00 PM*

**\$165 PER PERSON, CLUB MEMBERS** *(2 per membership)*

**\$185 PER PERSON, GUESTS**

Inspired by the French tradition of elegant luncheons, the leisurely midday affair in our Stags Leap District vineyard celebrates the beauty and bounty of the Napa Valley. Following a barrel sampling and a private tour of the estate, guests will gather in the vineyard for a four-course lunch prepared by our winery Chef, Susan Lassalette. The meal will feature locally grown, fresh-picked fruits and vegetables and the chef's favorite preparation for roast leg of lamb, finishing with a sampling of cheeses.

### HARVEST DINNER

**SATURDAY, OCTOBER 20** *from 6:00 TO 9:30 PM*

**\$225 PER PERSON, CLUB MEMBERS** *(2 per membership)*

**\$245 PER PERSON, MEMBER GUESTS**

For winegrowers, harvest is the most important event of the year. Join our winemaking team in the Cabernet Caves for a sophisticated celebration of the close of the season. The winemaking team will lead a tasting and discussion of our newest harvest, and sit down with guests to continue the conversation over an elegant three-course dinner paired with current and library releases.



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

*To view the details of our 2018 events, including ticket release dates, please visit our website*

[WWW.PINERIDGEVINEYARDS.COM/EVENTS](http://WWW.PINERIDGEVINEYARDS.COM/EVENTS)

### NEXT SELECTION: NOVEMBER 12TH

2015 Stags Leap District Cabernet Sauvignon

**93 POINTS** | *WINE SPECTATOR*, JULY 2018

2015 Charmstone Red Wine

5901 SILVERADO TRAIL - STAGS LEAP DISTRICT - NAPA VALLEY, CALIFORNIA 94558  
[WWW.PINERIDGEVINEYARDS.COM](http://WWW.PINERIDGEVINEYARDS.COM) - [WINECLUB@PINERIDGEWINE.COM](mailto:WINECLUB@PINERIDGEWINE.COM) - 800.400.6647

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