

PINE RIDGE  
VINEYARDS

SEPTEMBER 2025

*Stags Crown Vineyard, Stags Leap District*

APPELLATION *Society*



# Winemaking UPDATE

WITH ESTATE WINEMAKER  
JOSH WIDAMAN

As Gustavo mentions in the following article, 2023 really was a “once in a decade” kind of growing season. Cooler and wetter can often translate to mildew and disease pressure in the vineyard, but thanks to a stellar summer and dry early fall, we experienced none of those impacts. So often, harvest is determined by a rain event. In 2023, it felt like we could have waited until Thanksgiving if we felt so inclined.

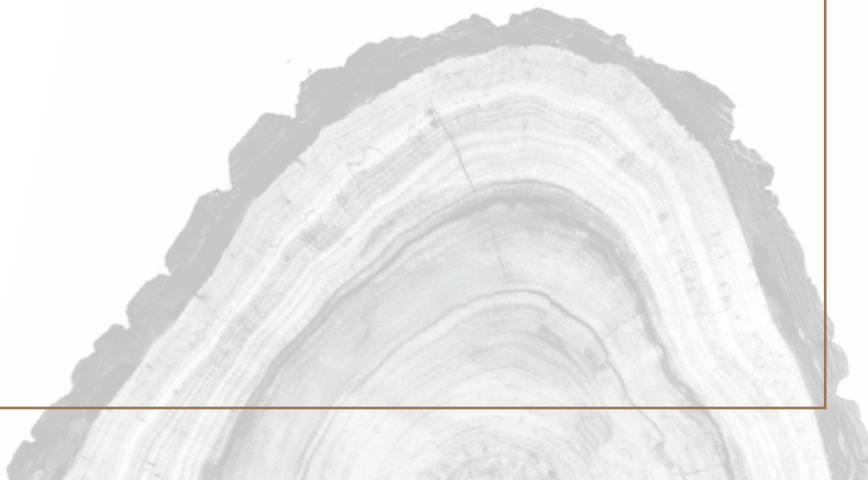
All three wines in the September shipment are from this outstanding vintage. The Stags Crown Cabernet Sauvignon combines so many positive traits, from lush and soft to fertile and warm. This vineyard has the highest water holding capacity and most soil fertility of any of our Stags Leap District vineyards. This, combined with those low-trained vines produced rich and round elements in the wine glass. With an intricate tannic spine and plentiful plum notes, the wine shows all kinds of balance and length. It’s the kind of wine that loves to engage with you.

The Merlot showcases primarily Carneros fruit. While we tend to inject a bit of Cabernet Sauvignon in this wine for good measure—and we did once more in 2023—we probably could have gotten away with none. That is to say, the Merlot in its own right boasts big Santa Rosa plum notes, and displays a tannin backbone that provides tension and a powerful vibrancy.

Finally, the Oakville Cabernet Sauvignon. This wine is the product of our warmest site, providing opulence and weight in juxtaposition to Rutherford’s signature sinewy build. Pour some in your favorite glass and take in the dense color in addition to compelling characteristics of fig seed, cherry juice, and a sweet coffee finish.

Perhaps most exciting is the bonafide ageability of the 2023 wines. All that acid and structure will serve them incredibly well over time. Crack a bottle now and enjoy the life and vigor these wines are demonstrating now. But be sure to set some aside (or stock up), as we anticipate even better things in the glass from this vintage in the years to come.

Cheers,





# Viticulture UPDATE

WITH VITICULTURE DIRECTOR  
GUSTAVO AVIÑA

The 2023 growing season was perfect—something a farmer wants to see more often. It started with a wet winter with up to 40-plus inches of rain in some Napa Valley areas. While soggy, the rains were quite welcome in light of the preceding dry years. The reservoirs refilled and the soils were at maximum holding capacity.

Those rains delayed pruning and cultivation, setting the schedule back a bit. A dry and cool spring saw bud break around mid-April, about two weeks later than usual. Then came summer, with its exceptional temperatures and very few heat spikes. This allowed for slow and even ripening in the vineyard, a dream for any viticulturist. Color, flavor, and tannin development was unhurried and we could hang the fruit essentially for as long as we wished.

Harvest capped off a perfect growing season, delivering exceptional fruit to the crush pad. Again, things began about two weeks later than average, but there was no rain in the forecast and zero disease pressure in the vineyard rows so we were afforded the luxury of time. The 2023 growing season is probably one of the best in the last decade. And 2025 is following suit, so let's hope that continues!

I was recently honored as the Climate Crisis Champion of the Year in the state's fourth district. The perennial award is bestowed by Congressman Mike Thompson and the 2025 nod came as a beautiful surprise. Frankly, doing things like preserving agriculture and the environment are not things you do to be recognized. You do them because they're the right things to do, benefiting both the earth and its inhabitants. It feels good, sure, but more importantly it propels me to keep up our collective viticultural mission. At Pine Ridge, we work as a team and we truly all have the same objective.

Salud!

A handwritten signature in black ink, appearing to read "Gustavo Aviña".





## APPELLATION SOCIETY WINE *Selections*

THE 2023 GROWING SEASON BEGAN WITH HEAVY WINTER RAIN, REPLENISHING OUR RESERVOIRS AND LAKES. BUD BREAK WAS DELAYED DUE TO A COOLER THAN USUAL SEASON, TYPICALLY OCCURRING ONCE EVERY 10 TO 15 YEARS. DESPITE THIS, WE ENJOYED A LENGTHY SEASON WITH YIELDS FROM AVERAGE TO 10% ABOVE AVERAGE. WITH NO DISEASE PRESSURE, INCREASED SOIL WATER, AND EXTENDED HANG TIME, 2023 IS DESTINED TO BE LEGENDARY. OUR VINES THRIVED WITH HEALTHY CANOPIES, AND THE GRAPES RIPENED SLOWLY, ENSURING THIS “ONCE-IN-A-DECADE” VINTAGE PROVIDED FRUIT THAT COULD PERFORM AT THE APEX OF QUALITY.



### 2023 Stags Crown Cabernet Sauvignon, Napa Valley

RETAIL - \$175.00      MEMBER - \$140.00

This upper stretch of the Stags Leap District is beloved for producing daring, striking Cabernet Sauvignon. The 2023 is all of the above, showcasing fruit aromas beneath an intriguing savory lens. It starts with black cherry compote and herb, leading to notes of black olive, cherry, strawberry rhubarb, and a touch of espresso. The palate is treated to a lush trajectory that begins rich before fading into bittersweet dark chocolate territory. There's abundance to the mid-palate without weighing the wine down, with a textured finish on behalf of medium grain tannins. The wine will cellar for 10-15 years. Pair its bold demeanor with a slice of the most decadent chocolate cake you can find.

**VARIETIES** 100% Cabernet Sauvignon

**APPELLATION** Stags Leap District **BARRELS** 20 months, 75% new French oak

**ALCOHOL** 15.5% **AGING POTENTIAL** Enjoy now through 2040



### 2023 Oakville Cabernet Sauvignon, Napa Valley

RETAIL - \$125.00      MEMBER - \$100.00

Made entirely from Oakville-grown Cabernet Sauvignon, this wine touts the expressiveness and minerality the appellation is known for. The nose leads with Rainier cherries, fig seed, mushrooms, and milk chocolate. The palate is one broad-reaching arc, beginning with sweeter notes of cherry juice on the way to a finish that evokes freshly roasted coffee beans. In between, well integrated tannins make up the intricate bone structure of the wine, treated to the occasional fleck of iron. Cellar the 2023 Oakville Cabernet Sauvignon for 8-12 years and enhance its profile with a dish like this month's recipe: Ragù Bolognese.

**VARIETIES** 100% Cabernet Sauvignon

**APPELLATION** Oakville District **BARRELS** 20 months, 67% new French oak, 6% new American oak

**ALCOHOL** 15.5% **AGING POTENTIAL** Enjoy now through 2037



### 2023 Napa Merlot, Napa Valley

RETAIL - \$75.00      MEMBER - \$60.00

A potpourri of spiced mulberry and dried herbs de Provence, the Merlot greets the nose in style. Black olive and raspberry make way for Jordan almond, portending a fragrance that transports you near the foothills of the Mediterranean. Sweet raspberry juice greets the palate and maintains its vigor for some time. The finish is unhurried, reminiscent of the powdered icing sugar on your favorite confection. Enjoy the wine now or cellar for 3-7 years. And make a meal of it, pouring the wine in the company of a tofu or duck banh mi.

**VARIETIES** 78% Merlot, 21% Cabernet Sauvignon, 1% Petite Sirah

**APPELLATION** Napa Valley **BARRELS** 20 months 41% new French oak, 7% new American oak

**ALCOHOL** 15.5% **AGING POTENTIAL** Enjoy now through 2032

# Membership HAS ITS PERKS



Belonging to the Appellation Society wine club means more than enjoying great wine. It's a way of living that offers access to thoughtful benefits, personalized experiences, and meaningful moments that reflect a life of exploration and connection. It's about the memories made when good wine and good company come together. This month, your membership comes with a few thoughtful additions, chosen to complement the season and enrich your experience.

## HOTEL PARTNERSHIPS

Planning a visit to Napa Valley? As a valued member, you receive exclusive rates at a curated selection of Napa Valley's premier hotels, each offering comfort, charm, and the perfect setting to unwind between tastings.

To enjoy these preferred rates, mention that you're a Pine Ridge Vineyards wine club member when booking.

Napa Valley Lodge

Hotel Yountville

Silverado Resort

Westin Verasa

Archer Hotel Napa

Napa Winery Inn

Meadowood Napa Valley

Southbridge Napa Valley

Andaz Napa

Rancho Caymus Inn



**Scan the code to learn more about membership benefits and access to hotel links.**

## SEPTEMBER'S SPECIAL ADDITIONS

Your September release includes two exclusive offerings, created to celebrate the spirit of sharing.

### Locally Made Leather Wine Coaster

Handcrafted from reclaimed leather by a local artisan, this one-of-a-kind piece brings rustic elegance to your table. No two are exactly alike.

### "Member for a Day" Pass

Share the experience. Whether you're introducing a friend to your favorite Pine Ridge Vineyards wines or bringing an extra guest on your next visit, this pass is our way of saying thank you.

# FOOD *Pairing*

## RAGÙ BOLOGNESE

PAIR WITH 2023 OAKVILLE CABERNET SAUVIGNON



*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 integrated tannins of our Oakville Cabernet Sauvignon. Serves 4–6*

### 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 tbsp olive oil

3 oz pancetta, cut into small dice

12 oz ground beef

4 oz ground veal or dark-meat turkey

4 oz ground pork

Sea or kosher salt

1 cup whole milk

2 cups chicken stock

28 oz canned whole tomatoes, finely chopped, juices reserved for another use

1 lb 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 a 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 a simmer, and continue to simmer for 10–15 min.

Stir in the tomatoes, bring to a gentle simmer, and reduce the heat to low. Cook uncovered, or partially covered, until the sauce has thickened and most of the liquid has evaporated, about 2–3 hours, stirring occasionally. 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 according to package instructions.

Drain the pasta, reserving a bit of the cooking water. Add the pasta to the ragù and toss to combine. Add reserved pasta water a little at a time, if needed to loosen the sauce and coat the pasta evenly.

Serve with a sprinkling of Parmigiano-Reggiano. Enjoy!

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 USERNAME AND PASSWORD.

| WINES (750ML)                                                | RETAIL<br>BOTTLE<br>PRICE | MEMBER<br>BOTTLE<br>PRICE |
|--------------------------------------------------------------|---------------------------|---------------------------|
| 2024 Chenin Blanc +Viognier <b>91 POINTS</b>                 | 16.00                     | 12.80                     |
| 2024 Napa Valley Sauvignon Blanc <b>90 POINTS</b>            | 45.00                     | 36.00                     |
| 2023 Napa Valley Chardonnay                                  | 65.00                     | 52.00                     |
| 2022 Napa Valley Cabernet Sauvignon <b>92 POINTS</b>         | 70.00                     | 56.00                     |
| 2022 Napa Valley Malbec                                      | 75.00                     | 60.00                     |
| 2021 Black Diamond Cabernet Sauvignon                        | 75.00                     | 60.00                     |
| 2022 Napa Valley Petit Verdot                                | 75.00                     | 60.00                     |
| 2023 Napa Valley Merlot <b>NEW RELEASE</b>                   | 75.00                     | 60.00                     |
| 2022 Carneros Cabernet Sauvignon <b>95 POINTS</b>            | 125.00                    | 100.00                    |
| 2023 Oakville Cabernet Sauvignon <b>NEW RELEASE</b>          | 125.00                    | 100.00                    |
| 2022 Rutherford Cabernet Sauvignon <b>96 POINTS</b>          | 125.00                    | 100.00                    |
| 2022 Atlas Peak Cabernet Sauvignon                           | 125.00                    | 100.00                    |
| 2022 Stags Leap District Cabernet Sauvignon <b>97 POINTS</b> | 142.00                    | 113.60                    |
| 2022 Howell Mountain Cabernet Sauvignon <b>96 POINTS</b>     | 165.00                    | 132.00                    |
| 2022 Locked Horns Cabernet Sauvignon <b>94 POINTS</b>        | 175.00                    | 140.00                    |
| 2022 Andrus Estate Cabernet Sauvignon <b>95 POINTS</b>       | 175.00                    | 140.00                    |
| 2023 Stags Crown Cabernet Sauvignon <b>NEW RELEASE</b>       | 175.00                    | 140.00                    |
| 2022 Circle Hill Cabernet Sauvignon <b>97 POINTS</b>         | 175.00                    | 140.00                    |
| 2021 FORTIS Cabernet Sauvignon <i>Limited</i>                | 275.00                    | 220.00                    |

*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 Society 6-bottle and 12-bottle members receive  
50% savings on shipping when purchasing a minimum of 6 bottles (per address).*

*Benefits* **ALONG THE COAST**

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

SEGHECIO 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* IN SEPTEMBER? YOU BET.



While everyone else is still chasing sunsets, we're already sleighing it. The holidays are coming faster than you can say "Cabernet," and Pine Ridge Vineyards is here to make sure your gifts are anything but ordinary. Whether it's a bold Cabernet Sauvignon for a client, a vibrant Chardonnay for a colleague, or something special for your dearest wine lover, our gifts and collections bring authentic elegance to every glass.

Planning ahead for corporate gifting? Our Guest Services team is here to help you curate thoughtful wine gifts that leave a lasting impression. Whether you're placing a single order or coordinating a large, personalized shipment, we'll make the process seamless from start to finish. Start your holiday gifting journey today. Call or text 707.260.0398 or email [guestservice@pineridgevineyards.com](mailto:guestservice@pineridgevineyards.com) and get ahead of the curve.

[www.pineridgevineyards.com/shop/](http://www.pineridgevineyards.com/shop/)

## UPCOMING *November 2025* RELEASE

2023 Circle Hill Cabernet Sauvignon

2023 Rutherford Cabernet Sauvignon

2023 Napa Valley Malbec

|                 |                                                            |
|-----------------|------------------------------------------------------------|
| OCT 13          | Check your email for the November pre-release notification |
| OCT 22          | Last day for account changes and customizations            |
| NOV 3           | Orders shipped                                             |
| OCT 23 TO DEC 1 | Will call window to pickup your November releases          |
| DEC 8           | Auto ship date for any outstanding will calls              |

*Note: wines and shipment dates are subject to change*