



NAPA VALLEY, SINCE 1978

PINE RIDGE

VINEYARDS

NOVEMBER 2025



Circle Hill Vineyard, Stags Leap District

APPELLATION *Society*



Winemaking UPDATE

WITH ESTATE WINEMAKER
JOSH WIDAMAN

There is nothing quite like harvest. The vineyard shifts into overdrive, alive with motion long before sunrise. Under the glow of moonlight, every sense is heightened: the scrape of grape hook knives gliding through stems, the chill of fog settling, the heady perfume of crushed grapes. It is relentless, but it is also the most exhilarating moment of the year.

Amid this excitement, I am proud to share three new releases from the 2023 vintage, each capturing the character of its vineyard and the voice of the year. The Circle Hill Cabernet Sauvignon, from our estate vineyard in the northwest corner of Stags Leap District, marries freshness from cooler exposures with richness from warmer slopes. Aromas of blueberry, vanilla, and graham cracker mingle with graphite and olive, while sleek raspberry notes lead into a generous mid-palate framed by tannins. This wine is built to age for decades—if you can wait that long—or give it a little air and let its story unfold tonight.

The Rutherford Cabernet Sauvignon, grown on our prized western-edge knoll at the base of the Mayacamas, stands as proof of why this appellation remains a Napa Valley benchmark. Its nose opens with sarsaparilla before shifting into cocoa, vanilla cream, and a lift of blue raspberry. Fine-grained tannins support ripe strawberry with a grounding trace of slate.

Our Napa Valley Malbec offers its hallmark exuberance. Aromas of grape jelly, peppercorn spice, and cedar lead into a juicy palate anchored by fine tannins. Chocolate lingers on the finish, making it vibrant and versatile now or over the next decade. I recommend pairing it with this month's recipe, Black Pepper Stir-Fried Udon, where its spice and richness meet beautifully.

As the holidays draw near, I am reminded of what makes wine so meaningful, its power to bring people together. Enjoy these new releases with family at your holiday table, or use your member benefits to share a tasting with those you love here at the estate. If holiday travels keep you from the winery, join me for our December virtual tasting of the Estate Appellation Series Cabernet Sauvignons. I am thankful to share these wines with you this season and grateful for you, our members, whose support makes our work meaningful.

Cheers,



Viticulture UPDATE

WITH VITICULTURE DIRECTOR
GUSTAVO AVIÑA

This year's growing season has been one of the most balanced and rewarding in recent memory. It began with timely January rains that replenished our soils and set the stage for healthy vines. Spring brought additional showers, encouraging even bud break and bloom, and delivering a consistent crop across the valley.

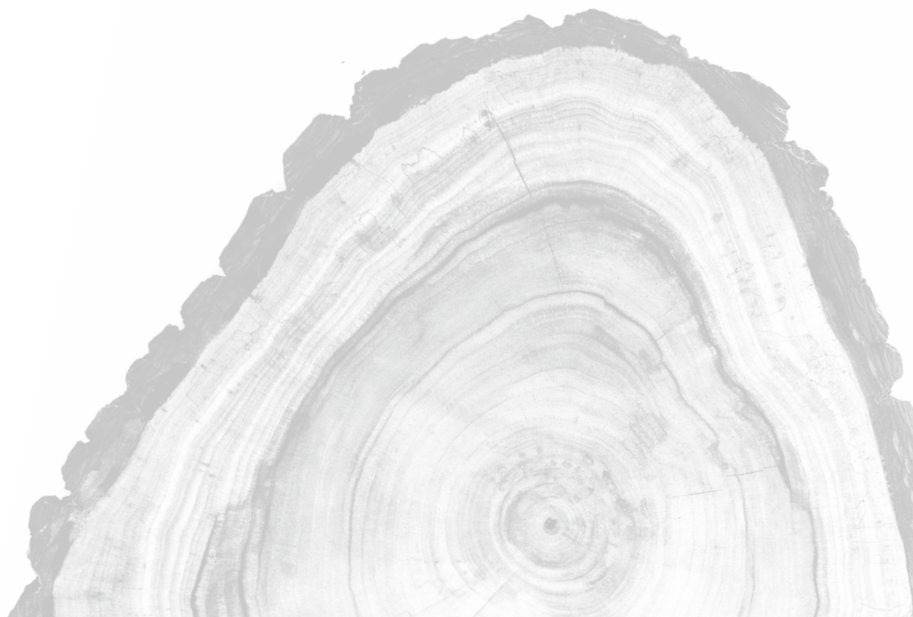
Summer unfolded gently, with foggy mornings, cool afternoons, and very little heat stress. This steady progression allowed the fruit to ripen at its own pace, preserving natural acidity while building layers of aroma and flavor. Then, right on cue, a Labor Day heat spike gave the vines the final push they needed, ripening flavors without compromising freshness thanks to the healthy canopies nurtured by our crew all season.

I could not be prouder of our vineyard team. Their skill, long hours, and positive spirit have carried the vines through the season and continue to show in every cluster that comes off the vine. As I write this, harvest is still underway, and their dedication is the reason we can move forward with such confidence.

The vintage is already reminding me of years like 2018, when patience and time in the vineyard produced wines of depth, finesse, and balance. Unlike shorter, warmer harvests in recent years, 2025 has so far offered us the gift of time for flavor, color, and tannins to find alignment. With the final picks still ahead, the fruit coming in tells me this has every chance of becoming a vintage to remember.

Salud!

A handwritten signature in black ink, which appears to read "G. Aviña", followed by a stylized flourish.





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.

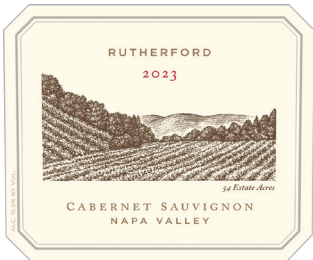


2023 Circle Hill Cabernet Sauvignon , Napa Valley

RETAIL - \$175.00 MEMBER - \$140.00

What wafts from the glass of the 2023 Circle Hill Cabernet Sauvignon is reminiscent of a fruit pie cooling on your grandparents’ windowsill. Graham cracker crust and fresh blueberry mingle with vanilla, milk chocolate, and shortbread. Mineral and savory notes flicker in between, in the form of graphite, pencil shavings, and just-picked green olive. The palate is sleek, as evidenced by the dialed-in length and tannin structure. It enters with flavors like raspberry before becoming more robust on the mid-palate with fruity notes that are at once fresh, juicy, and plump. The oak influence is there, but heeds generously to the fruit. Throughout, there’s compelling tension between acidity and tannin, making for a resonant wine that points to an aging window that should peak in 17-22 years. This wine is a perfect accompaniment to a warm plate of duck confit accompanied by rancho gordo lentils.

VARIETIES 99% Cabernet Sauvignon, 1% Petite Sirah
APPELLATION Stags Leap District **BARRELS** 20 months, 71% new French oak
ALCOHOL 15.5% **AGING POTENTIAL** Enjoy now through 2045



2023 Rutherford Cabernet Sauvignon, Napa Valley

RETAIL - \$125.00 MEMBER - \$100.00

The Rutherford Cabernet Sauvignon shows a singular note of sarsaparilla on the nose. That woodsiness gives way to pastry characteristics like baker’s chocolate, dark cacao powder, and vanilla buttercream. There’s a playful whiff of blue raspberry and cream soda, grounded by lower-toned notes of slate. Robust and mouth-filling on the palate, the wine features dusty, fine-grained tannins and dreamy early summer flavors like overripe strawberry. A trace of gunmetal plays off the juicy backbone nicely. Cellar for 7-10 years and when the time comes to crack a bottle, serve it alongside a plate of grilled chicken and Mediterranean orzo salad.

VARIETIES 100% Cabernet Sauvignon
APPELLATION Rutherford District **BARRELS** 20 months, 49% new French oak, 11% new American oak **ALCOHOL** 15.5% **AGING POTENTIAL** Enjoy now through 2035



2023 Napa Malbec, Napa Valley

RETAIL - \$75.00 MEMBER - \$60.00

There’s a captivating mix of candied fruit, spice, and wood to the Malbec’s aromatic profile. It leads with grape jelly and an even blend of green and white peppercorn before showing some cedar and gamier components like roasted meat. On the palate, the wine is a bit like a flag in the wind, blousy, and flowing up top while anchored to fine-grained tannins below. A juicy intro leads to milk and baker’s chocolate notes on the finish. Age this wine for 7-10 years. Pair this release with this month’s recipe, Black Pepper Stir-Fried Udon, to complement the wine’s savory spice and supple texture..

VARIETIES 76% Malbec, 20% Cabernet Sauvignon, 4% Merlot
APPELLATION Napa Valley **BARRELS** 20 months 38% new French oak, 8% new American oak **ALCOHOL** 15.5% **AGING POTENTIAL** Enjoy now through 2035

Celebrate YOUR MEMBERSHIP



Your Appellation Society membership opens the door to discovery, whether through the wines you uncork at home or the experiences you share with us at the estate. This December, we're bringing the vineyard to your glass with a virtual tasting that explores Napa's diverse Cabernet terroirs, and we're also highlighting your complimentary Estate Tastings, available in three distinctive settings for you and your guests to enjoy with each visit.

PINE RIDGE APPELLATION SERIES | THE CABERNET TRAIL **Virtual Tasting with Estate Winemaker Josh Widaman**

We're bringing the vineyard to your glass in this special virtual tasting, featuring our Estate Appellation Series Cabernet Sauvignons from Oakville, Howell Mountain, Rutherford, and Carneros. You'll experience firsthand how Napa's terroir—from the cool valley floor to the rugged mountain slopes—shapes the character of our wines. We invite you to open a bottle of your choice and taste along as we explore what makes these sites so unique!

Thursday, December 4th 4:00 PM PST | 7:00 PM EST
Complimentary for members to join virtually through Zoom

Visit our website for reservations pineridgevineyards.com/events/club-virtual-tasting-dec/

ESTATE TASTING BENEFITS | DID YOU KNOW?

As a Pine Ridge Wine Club member, you and your guests enjoy **complimentary Estate Tastings** with each visit, available by prior reservation. Each membership tier offers a different number of tastings, so be sure to explore your Club Benefits to see what's included with your membership.

Complimentary Estate Tastings Included:

Estate Tasting
Cabernet Cave Tasting
Wine Club Estate Tasting Hillside Lounge

Reserve your Estate Tasting today!

FOOD *Pairing*

BLACK PEPPER STIR-FRIED UDON PAIR WITH 2023 NAPA VALLEY MALBEC

This bold Napa Valley Malbec, with its layers of ripe fruit, peppercorn spice, and savory roasted notes, shines alongside Black Pepper Stir-Fried Udon. The wine's juicy palate and chocolate-tinged finish complement seared steak, earthy mushrooms, and umami-rich sauce, creating a deeply satisfying match. Serves 2



INGREDIENTS

2 (8 oz) steaks	2 green onions, thinly sliced	2 Tbsp sesame oil
2 cups broccoli	1 tsp cornstarch	1 Tbsp ground black pepper
1 cup sliced shiitake mushrooms	3 Tbsp soy sauce	Lime wedges, for serving
3 garlic cloves, minced	2 Tbsp oyster sauce	
2 packs udon noodles	1½ Tbsp brown sugar	

DIRECTIONS

Prep your ingredients: Slice the steaks into thin strips, about ¼ inch thick. Mince the garlic and thinly slice the green onions.

Blanch the broccoli: In a pan with ½ inch of simmering water, cook the broccoli until just tender, about 5 minutes.

Make the sauce: In a small bowl, whisk together soy sauce, oyster sauce, brown sugar, cornstarch, and 1 tablespoon of sesame oil until smooth.

Cook the steak: In the same pan, heat the remaining 1 tablespoon of sesame oil over medium-high heat. Add the steak strips and sear for about 2-3 minutes per side, until browned.

Stir in the minced garlic and mushrooms. Cook until the mushrooms soften, about 3 minutes.

Combine noodles and sauce: Add the udon noodles and blanched broccoli to the pan. Pour in the sauce and season generously with ground black pepper. Toss everything together until well coated and heated through, about 2-3 minutes.

Finish and serve: Top with sliced green onions and serve with lime wedges on the side. 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 BOTTLE PRICE	MEMBER BOTTLE PRICE
2024 Chenin Blanc +Viognier 91 POINTS	16.00	12.80
2024 Napa Valley Sauvignon Blanc 90 POINTS	45.00	36.00
2023 Napa Valley Chardonnay	65.00	52.00
2023 Napa Valley Cabernet Sauvignon	70.00	56.00
2023 Napa Valley Malbec NEW RELEASE	75.00	60.00
2022 Black Diamond Cabernet Sauvignon	75.00	60.00
2022 Napa Valley Petit Verdot	75.00	60.00
2023 Napa Valley Merlot	75.00	60.00
2022 Carneros Cabernet Sauvignon 95 POINTS	125.00	100.00
2023 Oakville Cabernet Sauvignon	125.00	100.00
2023 Rutherford Cabernet Sauvignon NEW RELEASE	125.00	100.00
2022 Atlas Peak Cabernet Sauvignon	125.00	100.00
2022 Stags Leap District Cabernet Sauvignon 97 POINTS	142.00	113.60
2022 Howell Mountain Cabernet Sauvignon 96 POINTS	165.00	132.00
2022 Locked Horns Cabernet Sauvignon 94 POINTS	175.00	140.00
2022 Andrus Estate Cabernet Sauvignon 95 POINTS	175.00	140.00
2023 Stags Crown Cabernet Sauvignon	175.00	140.00
2022 Circle Hill Cabernet Sauvignon 97 POINTS	175.00	140.00
2023 Circle Hill Cabernet Sauvignon NEW RELEASE	175.00	140.00

*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



Holidays ARE HERE—AND SO ARE WE



If you still have vendors, co-workers, associates, or clients on your list, we've got your back.

Our Guest Services team is standing by to help you knock those last few gifts out of the park. Whether it's a bold Cabernet Sauvignon for that important client, a vibrant Chardonnay for your favorite colleague, or something special for key business relationships,

Pine Ridge wines are the kind of gifts that make people remember you fondly come January. Plus, your club member discounts are still in play—because who doesn't love giving great gifts while keeping the budget happy? The season of gratitude and celebration is here. Let us help you cross everyone off your list with style—while our best bottles are

still available. Ready to wrap up your holiday gifting? Call 707.260.0903, text 707.260.0398, or email guestservice@pineridgevineyards.com

pineridgevineyards.com/shop/#collection:gifts-and-collections

UPCOMING *February* 2026 RELEASE

2023 Locked Horns Cabernet Sauvignon

2023 Carneros Cabernet Sauvignon

2023 Napa Valley Cabernet Franc

JAN 20

Check your email for the February pre-release notification

JAN 28

Last day for account changes and customizations

FEB 9

Orders shipped

JAN 29 TO MAR 1

Will call window to pickup your February releases

MAR 9

Auto ship date for any outstanding will calls

Note: wines and shipment dates are subject to change