



NAPA VALLEY, SINCE 1978

PINE RIDGE

VINEYARDS

FEBRUARY 2026



Locked Horns, Stags Leap District

A PPELLATION *Society*



Winemaking UPDATE

WITH ESTATE WINEMAKER
JOSH WIDAMAN

Harvest has come and gone and, as of mid-December, the latest bottling run has wrapped up. It's an extremely rewarding time—witnessing the culmination of a long arc that stretches from bud break two years ago to right now. The 2023 wines have graduated from fruit in the vineyard to fully bottled, fully realized creatures and sealing the bottles with cork is a proper send off. Now, it's time for a long winter's nap.

The 2023 vintage was my third as winemaker at Pine Ridge. This was a classically styled year, beginning with moist and fertile soil in the spring and consistent weather that led to plenty of hang time for happy fruit clusters come harvest. I continue to be taken by the color and tannin of these wines, which will age beautifully. Our team has pushed the wines to the brink to get the very most out of them and we think you'll be as moved by them as we are.

In the shipment, you'll find three wines from this cherished growing season. The first is the Carneros Cabernet Sauvignon, a debut offering in terms of club allotments. The wine echoes the distinctive site, located along the southernmost reach of the Napa Valley and heavily influenced by the San Pablo Bay. This picturesque setting is often blanketed in morning fog, lending a natural freshness to the resulting wine. There's a lovely Old World-ness to the wine, showing Bing cherry and raspberry coulis flavors.

Next up, the 2023 Cabernet Franc. This is a release and varietal I simply get more and more excited about each year. Part of that is the potential our new plantings and clones are showing. Another aspect involves working with some of the most iconic sites in the valley. Cabernet Franc is a lighter-colored grape so often used for blending. But on its own, it really flexes its floral might, showing intoxicating aromatics and a powerful and rich build. This is a wine you'll come to rely on when pairing with hearty winter fare.

Lastly, the Locked Horns Cabernet Sauvignon. I still pinch myself to make sure I'm not dreaming when I think about this wine. To work with this vineyard is an utter honor and you can feel the history and pedigree in the air as you stroll through the vineyard rows. Per usual, the wine from the iconic Stags Leap District shows a generous helping of blueberry notes, to the tune of a well-rounded structure with velvet-like edges. Making this wine is an act of gratitude and a reminder that I am fortunate to call my closest hobby my profession. I hope you're transported to the vineyard when you crack the bottle, even if just in thought.

Happy New Year!

Josh Widaman



Viticulture UPDATE

WITH VITICULTURE DIRECTOR
GUSTAVO AVIÑA

When you work with vines long enough, you begin to think like one. After the flurry of harvest, when picks would occur at all hours of the night and the sugars and acids achieved a perfect balance, there's a calmness to wine country. Like the vineyards, the Pine Ridge winemaking and viticultural crews take a deep breath after the rush of crush and look forward to some winter dormancy.

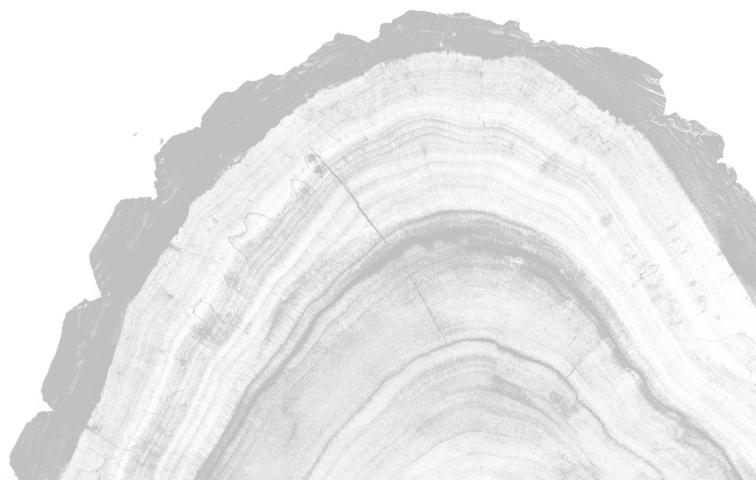
While things slow down, the growing cycle never stops. In the winter, the vines hang on to energy and nutrients and essentially close up from the ground up to fend off any foul weather. The roots are busy absorbing all of that nourishing biochemistry beneath the surface. In January and February we prune, the first major hands-on task we have with the rows. Bud break might initiate the growing season, but pruning is really when you begin to shape the vintage, as how you go about it can help determine yield, quality, and more. I enjoy quiet winter mornings in sites like Carneros, checking in with every plant individually.

That site is on full display in this shipment and is one of my favorites. Here, you'll find the longest growing season of any of the vineyards we work with. That's because the temperatures tend to be about ten degrees cooler and the marine layer from the nearby bay is so persistent, especially in the mornings. It's a joy to watch those blankets of fog roll through, shrouding the vineyard and, in effect, helping to lock in that freshness Josh talks about in this Cabernet Sauvignon in particular. You can practically set your clock to the morning fog at Carneros.

I am looking forward to the New Year and trust you are as well. No two growing seasons are ever exactly the same, another reason why I appreciate this profession so much. I'm eager to see what the next cycle brings and taking advantage of our collective knowledge to coax the very best out of it. That's the challenge we're privileged to have every year and the results (in the glass) never repeat.

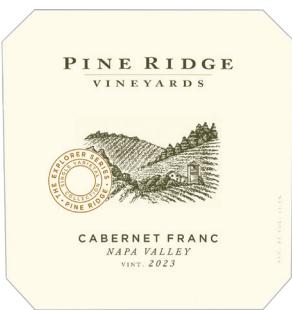
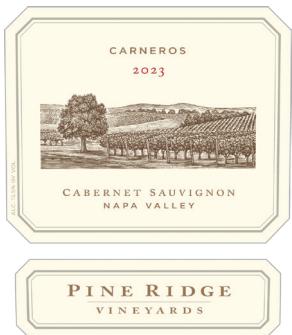
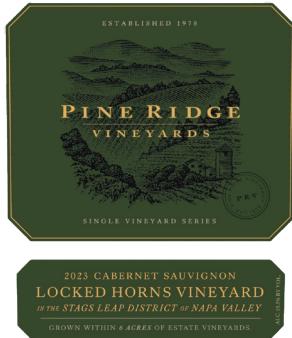
Salud!

A handwritten signature in black ink that reads "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 Locked Horns Cabernet Sauvignon, Napa Valley

RETAIL - \$175.00 MEMBER - \$140.00

This wine showcases the signature blue fruit notes we've come to associate with the storied Stags Leap District. Dried blueberries, brown sugar, and graphite makeup the nose, with intriguing touches of semi-sweet chocolate, raspberry coulis, and vanilla cream. The higher tones are grounded by a woodsy, pine needle resin characteristic. A mouth-filling wine, the Cabernet Sauvignon enters without a seam, following an even line of acidity. Chewy tannins offer an excellent framework, which shadows the wine all the way to an alluring finish of blueberry basil ratafia. The wine will age 27-32 years. Enjoy it with seared duck breast on a bed of rice pilaf and sautéed squash.

VARIETIES 99% Cabernet Sauvignon, 1% Malbec

APPELLATION Stags Leap District **BARRELS** 26 months, 90% new French oak

ALCOHOL 15.5% **AGING POTENTIAL** Enjoy now through 2055

2023 Carneros Cabernet Sauvignon, Napa Valley

RETAIL - \$125.00 MEMBER - \$100.00

Fresh yet full, this Cabernet Sauvignon speaks to the delightful tempering effect the San Pablo Bay has on the appellation, affording brightness in the form of acid and berry notes. On the nose, multi-layered aromatics like bay leaf, blueberry, and cherry partner with baking spices like anise and cinnamon, to create a patisserie for the senses. A subtle waft of caramel vanilla sweetens the tail end of the nose. Meanwhile, the palate drifts elegantly towards savory, with notes of black olive, black licorice, and a whisper of bitterness. The mid-palate bursts with wild berry characteristics before a seamless finish. Age for 10-15 years and go Greek when you pop the cork, pairing it up with dolmas, feta, and a rich tzatziki.

VARIETIES 94% Cabernet Sauvignon, 6% Merlot

APPELLATION Carneros **BARRELS** 20 months, 56% new French oak

ALCOHOL 15.5% **AGING POTENTIAL** Enjoy now through 2041

2023 Napa Valley Cabernet Franc, Napa Valley

RETAIL - \$80.00 MEMBER - \$64.00

With aromatics that remind of a summer stroll through a berry patch, the Cabernet Franc shows fragrant green notes accented by blueberry and strawberry rhubarb. Hints of stem-y pea shoots give way to sweeter aromas of brown sugar. On the palate, there's tremendous texture thanks to silty tannins and it's all strung together by a vibrant acidity. As it exits, the wine offers a floral crescendo in the form of fresh lilac. The 2023 Cabernet Franc will cellar for 7-10 years and is best enjoyed alongside a hearty helping of Tuscan red bean stew.

VARIETIES 87% Cabernet Franc, 11% Cabernet Sauvignon, 1% Merlot, 1% Petite Sirah

APPELLATION Napa Valley **BARRELS** 20 months, 45% new French oak

ALCOHOL 15.5% **AGING POTENTIAL** Enjoy now through 2036

Save the Date

2026 WINERY EVENTS

APRIL

APPELLATION SOCIETY CLUB RELEASE IN THE CAVE

Saturday, April 11 | Sunday, April 12

EXPERIENCE TIMES:

11:00 AM TO 1:00 PM | 2:00 PM TO 4:00 PM

Complimentary for two (member and one guest),
reservations available in March

MAY-JULY

MORNING HIKES IN THE VINEYARD

May 9, 23 | June 13, 27 | July 11, 25

9:30 AM TO 11:30 AM

JUNE-SEPTEMBER

SUNSET SOCIAL HOUR TASTING

June 19 | July 17 | August 21 | September 18

4:00 PM TO 6:00 PM

AUGUST

CAMP PINE RIDGE DINNER

Saturday, August 1

6:30 PM TO 10:00 PM

APPELLATION SOCIETY CLUB RELEASE IN THE CAVE

Saturday, August 29 | Sunday, August 30

EXPERIENCE TIMES:

11:00 AM TO 1:00 PM | 2:00 PM TO 4:00 PM

Complimentary for two (member and one guest),
reservations available in July

NOVEMBER

APPELLATION SOCIETY CLUB RELEASE IN CAVE

Saturday, November 7 | Sunday, November 8

EXPERIENCE TIMES:

11:00 AM TO 1:00 PM | 2:00 PM TO 4:00 PM

Complimentary for two (member and one guest),
reservations available in October

DECEMBER

NOON YEAR'S EVE

Thursday, December 31

Reservations can be secured by visiting our website

<https://www.pineridgevineyards.com/visit/>

**Event notifications and additional details will be emailed prior to each event date.
Add wineclub@pineridgewine.com to your safe sender list to ensure you receive
your invitation. Event dates subject to change.*

FOOD Pairing

CHOPPED GREEN GODDESS SALAD

PAIR WITH 2024 CHENIN BLANC + VIOGNIER

Bright citrus, fresh herbs, and creamy texture make this Green Goddess Salad an ideal pairing for our Chenin Blanc + Viognier. Lemon and greens echo the wine's Key lime, melon, and white flower notes, while the cashew-based dressing complements Viognier's lush mouthfeel.

Chenin Blanc's crisp acidity keeps the pairing clean and refreshing, finishing with balance and lift.

Serves 4–6



INGREDIENTS

Salad

- ½ head of green cabbage
- 3 Persian cucumbers
- 1 bundle of green onions
- 4 leaves Tuscan kale

Dressing

- 1 cup baby spinach
- ½ cup fresh basil
- ½ cup fresh dill
- 2 garlic cloves
- 1 small shallot
- 2 lemons, juiced
- ¼ cup olive oil
- ¼ cup cashews
- 2 tablespoons rice vinegar
- 1 teaspoon salt
- Freshly grated Parmigiano Reggiano

DIRECTIONS

Finely chop all salad ingredients and place in a large bowl.

Add all the dressing ingredients to a blender or food processor and blend until creamy with a bright green color.

Pour the dressing over the prepared salad and toss to combine.

Top with freshly grated Parmigiano Reggiano and enjoy.

CURRENT RELEASE *Wines*

TO PLACE YOUR ORDER, CONTACT US DIRECTLY AT 800.400.6647 OR
 WINECLUB@PINE RIDGE WINE.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
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	75.00	60.00
2022 Black Diamond Cabernet Sauvignon	75.00	60.00
2023 Napa Valley Merlot	75.00	60.00
2023 Napa Valley Cabernet Franc NEW RELEASE	80.00	64.00
2022 Carneros Cabernet Sauvignon 95 POINTS	125.00	100.00
2023 Carneros Cabernet Sauvignon NEW RELEASE	125.00	100.00
2023 Oakville Cabernet Sauvignon	125.00	100.00
2023 Rutherford Cabernet Sauvignon	125.00	100.00
2022 Atlas Peak Cabernet Sauvignon	125.00	100.00
2023 Stags Leap District Cabernet Sauvignon	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
2023 Circle Hill Cabernet Sauvignon	175.00	140.00
2023 Locked Horns 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.

SEGHEZIO 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@PINE RIDGE WINE.COM



2026 WINE *Club* SHIPMENT SCHEDULE

FEBRUARY 9

2023 Locked Horns Cabernet Sauvignon
2023 Carneros Cabernet Sauvignon
2023 Napa Valley Cabernet Franc

APRIL 13

2023 Andrus Estate Cabernet Sauvignon
2023 Howell Mountain Cabernet Sauvignon
2023 Napa Valley Petit Verdot

SEPTEMBER 7

2024 Stags Crown Cabernet Sauvignon
2024 Oakville Cabernet Sauvignon
2024 Napa Valley Merlot

NOVEMBER 2

2024 Circle Hill Cabernet Sauvignon
2024 Rutherford Cabernet Sauvignon
2024 Napa Valley Malbec

Note: wines and shipment dates are subject to change

MARK YOUR CALENDERS

JAN 20	Check your email for the February pre-release notification
JAN 28	Last day for account changes and customizations
JAN 29 TO MAR 1	Will call window to pickup your February releases
MAR 9	Auto ship date for any outstanding will calls
MAR 24	Check your email for the April pre-release notification
APR 1	Last day for account changes and customizations
APR 2 TO MAY 3	Will call window to pickup your April releases
MAY 11	Auto ship date for any outstanding will calls
AUG 18	Check your email for the September pre-release notification
AUG 26	Last day for account changes and customizations
AUG 27 TO SEP 30	Will call window to pickup your September releases
OCT 5	Auto ship date for any outstanding will calls
OCT 12	Check your email for the November pre-release notification
OCT 21	Last day for account changes and customizations
OCT 22 TO DEC 6	Will call window to pickup your November releases
DEC 7	Auto ship date for any outstanding will calls