

NAPA VALLEY, SINCE 1978

PINE RIDGE

VINEYARDS

APRIL 2026

Andrus Estate, Stags Leap District

APPELLATION *Society*



Winemaking UPDATE

WITH ESTATE WINEMAKER
JOSH WIDAMAN

Winter in the cellar is all about minding the fine details. We're in the midst of finalizing our 2024 blends, honing in on the ideal permutations that best express our many blocks, clones, and sites. It's an early and telling picture of the wines and so far we're very excited. I'm always amazed by the blending process and equate it a bit to perusing a library, stopping occasionally when you find a classic book like *Grapes of Wrath* and are reminded of just how important that piece of literature is. Much the same can be said for a specific block that fermented in concrete, or a particular clone showing especially well—these pieces can play main character roles in the resulting wines and help tell the full story of the AVA.

In this shipment, the focus is on 2023. This is the definition of a classic vintage, one that will age gracefully over time. We are quite serious about the longevity of these wines so stock up now and enjoy the ride as they mature. In vintages like these, I like to check in on a bottle every six months or so and see what components the wine has gained over that stretch. It's a cool reminder of just how alive these bottlings are. They'll be impressive over the next two decades and beyond.

First up, the 2023 Howell Mountain Cabernet Sauvignon. This site rests above the fog line, meaning a shorter growing season with heightened luminosity. It's a place where careful vineyard management can really lead to something special and reflective in the bottle. This vintage shows fresh alpine aromatics, cocoa nib and salty nori on the palate, and is bolstered by a high-shouldered, angular structure. It's begging for something to match those woody undertones, like a good mushroom or truffle pasta.

Next, the 2023 Andrus Estate Cabernet Sauvignon. This is always a vital release as it's our viticultural North Star. This is the site where the Andrus family planted its flag years ago and remains an eloquent spokesman for the incredible potential of Napa Valley Cabernet. That famed slot canyon our founders happened upon a couple of generations back continues to produce remarkable fruit. This release is special, offering raspberry compote and herbs de Provence elements, plus a lasting finish.

Finally, the 2023 Petit Verdot. This is a wine that is often big and boisterous, with blackberry and bramble notes. In lighter vintages, like this one, you tend to get more earth and obsidian, adding intrigue to those signature big fruit qualities. This release beams with dried flower, espresso, and Bing cherry notes. So, break out the fatty meats like caramelized pork belly or Wagyu beef and have yourself a meal for the history books.

Cheers to Spring!

A handwritten signature in black ink that reads "J. Widaman". The signature is fluid and cursive, with the first letters of the first and last names being capitalized and prominent.



Viticulture UPDATE

WITH VITICULTURE DIRECTOR
GUSTAVO AVIÑA

PRECISION IN PRUNING

Pruning is underway right now. With the dry weather in January and early February, the crews were able to make great progress, and they should finish by our target date of March 15th. The dry weather is advantageous for weed management as the rain can make it challenging to get equipment in the rows or along steep terrain. As part of our sustainable practices, we do not use herbicides, so controlling weeds under the vine row is essential.

I'm very happy to see these late winter rains. They will help refill the soil profile, and the added moisture should last longer into the season. That means we likely won't need to irrigate as early as we had anticipated. The moisture offers some much-needed relief after a significant dry spell.

At Las Posadas Vineyard in Howell Mountain, we don't often have the chance to see snow, but on February 18th we received a significant snowfall. It confirms that Las Posadas is the coolest vineyard we have. I would say the season there starts about a month later compared to our other sites.

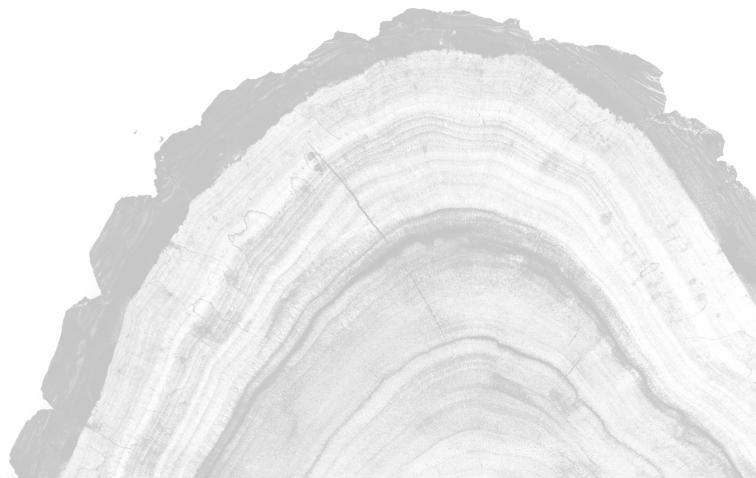
Meanwhile, grazing is becoming an increasingly important practice for us. We recently added more than 600 sheep to the Andrus Estate Vineyard. The animals do an excellent job of managing weeds, and their manure and urine naturally fertilize the soil, reducing our need for synthetic fertilizers—especially nitrogen, phosphorus, and potassium—while also stimulating microbial activity.

I always get excited about a wine release from Howell Mountain as it is my favorite site, by far. It's the high-elevation wild west there, located some 1,800 feet above sea level and full of rugged, volcanic soil. There's an intensity to the vineyard that rubs off on the wines. The dramatic terrain presents a number of challenges from a viticultural standpoint but the work pays off in the barrel and we love the challenge.

We hope you enjoy the wines and embrace the longer, vibrant days of spring ahead.

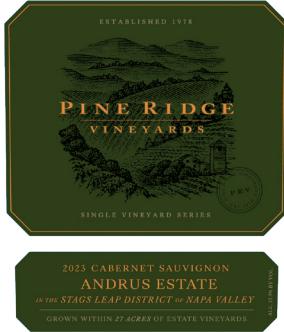
Salud!

A handwritten signature in black ink, which appears to read "G. Aviña". The signature is fluid and cursive.



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 Andrus Estate Cabernet Sauvignon, Napa Valley

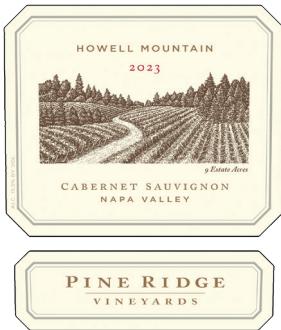
RETAIL - \$175.00 MEMBER - \$140.00

Leading with a fiercely fresh minerality, the Andrus Estate shows petrichor followed by black raspberry compote buttressed by slatey mineral notes. Hints of Madagascar vanilla greet dried herbal notes reminiscent of herbs du Provence. The palate begins on the high end of the spectrum, with brightness and toasted cocoa nibs sewn together by fine grain tannin. Rich and mouth filling upfront, the structured wine leans on broad-shouldered tannins before a back end of fresh black cherry and light roasted coffee. Pair this wine with pulpo (Spanish octopus) grilled over a wood fire, and paired squid ink pasta or with this month's New York Strip with Garlic Herb Butter recipe. Per the classic nature of the 2023 vintage, it will age 25-30 years.

VARIETIES 100% Cabernet Sauvignon

APPELLATION Stags Leap District BARRELS 26 months, 80% new French oak

ALCOHOL 15.5% AGING POTENTIAL Enjoy now through 2056



2023 Howell Mountain Cabernet Sauvignon, Napa Valley

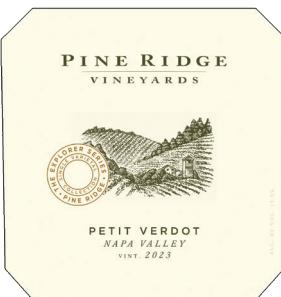
RETAIL - \$165.00 MEMBER - \$132.00

The Howell Mountain offers invigorating aromatics that are reminiscent of both the forest and sea. Fresh pine, blackberry, cocoa nib, salty nori, and wild dark fruit fill out a robust nose, with whispers of cherry and raspberry. On the palate, dense tannins persist from start to finish, woven around notes of blueberry juice and a granite-like minerality. Forest floor and high-mountain fragrances lead to a cocoa powder, black cherry, and cream soda finish. Such a mighty structure will allow the wine to age for 27-32 years. Enjoy it alongside mushroom Bourguignon with potato purée.

VARIETIES 100% Cabernet Sauvignon

APPELLATION Howell Mountain BARRELS 26 months, 85% new French oak

ALCOHOL 15.5% AGING POTENTIAL Enjoy now through 2058



2023 Napa Valley Petit Verdot, Napa Valley

RETAIL - \$75.00 MEMBER - \$60.00

Fresh floral and herbaceous notes fill the nose of the 2023 Petit Verdot, in the form of dried violets. There's a touch of iron, treated to inviting notes of dark Bing cherries, espresso beans, and Dutch process cocoa. On the palate, the wine gains momentum, ascending along the track of a chewy tannic structure and luminous sweet cherry juice flavors. There's a slate-like element and then—like a skilled cliff diver—a dramatic, graceful, and succinct finish. Cellar this wine for 8-13 years and bring it to a dinner table set with caramelized pork belly.

VARIETIES 76% Petit Verdot, 19% Cabernet Sauvignon, 2% Merlot, 2% Petite Sirah, 1% Malbec

APPELLATION Napa Valley BARRELS 20 months, 55% new French oak

ALCOHOL 15.5% AGING POTENTIAL Enjoy now through 2039



Meet **KYLE MYERS**

If you've ever reached out to our team about your wine club membership, there's a good chance you've heard from Kyle Myers. As our Wine Club & VIP Specialist, Kyle is often the friendly voice behind the messages in your inbox, helping members with everything from shipment updates and account questions to personalized wine recommendations.

Because so many of our members connect with Kyle throughout the year, we thought it would be fun to introduce the person behind the emails so the next time you hear from him, you'll know a little more about the person helping bring your membership experience to life.

Wine country has always been within a comfortable reach of Kyle. Hailing from San Francisco, he was raised a stone's throw from famous vineyard rows in the nearby Napa Valley. Kyle graduated from Chico State with a public relations degree in 2018, returning to the Bay Area shortly thereafter to put his community-building skills to work. He found a home in the drinks industry, where he admires the connection between producer and patron and understands the importance of a brand's character and story. While he enjoys a good bourbon or local craft beer, it's the wine scene he finds so compelling.

Kyle joined the team in 2023, drawn not only to the Pine Ridge wine portfolio but that one-of-a-kind message in each bottle. He loves aligning different palates with the perfect wine and approaches varietal variation with genuine curiosity and joy. He knows that it's all about context—that the glass of wine is only as good as its surroundings, whether that's an anecdote about the vintage or seamless presentation.

Keenly aware that the wine industry is a never-ending educational journey, Kyle is currently in pursuit of his WSET (Wine and Spirit Education Trust) certification, set to complete his first set of courses by summer 2026. Away from the tasting room, he loves exploring the outdoors, preferably via hiking, camping, and snowboarding in the Sierra Nevadas, specifically the Lake Tahoe area.

The next time you see Kyle's name pop up in your inbox, feel free to say hello or ask for a recommendation. He is always happy to help you discover your next favorite bottle.

UPCOMING *September 2026* RELEASE

2024 Stags Crown Cabernet Sauvignon

2024 Oakville Cabernet Sauvignon

2024 Napa Valley Merlot

AUG 18

Check your email for the September pre-release notification

AUG 26

Last day for account changes and customizations

AUG 27 TO SEPT 30

Will call window to pickup your September releases

MAR 9

Auto ship date for any outstanding will calls

Note: wines and shipment dates are subject to change

FOOD *Pairing*

NEW YORK STRIP STEAK WITH GARLIC HERB BUTTER PAIR WITH 2023 ANDRUS ESTATE CABERNET SAUVIGNON

This New York Strip shines with aromatic garlic herb butter, chosen to complement the Andrus Estate Cabernet Sauvignon's bright minerality, refined tannins, and layered dark fruit. The steak's richness mirrors the wine's structure, creating a balanced, elegant pairing perfect for a classic, indulgent meal experience.

Serves 2



INGREDIENTS

Garlic Herb Butter

4 tablespoons unsalted butter, softened

1 garlic clove, finely grated

1 teaspoon rosemary, finely chopped

1 teaspoon thyme, finely chopped

½ teaspoon flake salt

Fresh cracked black pepper, to taste

Steak

1 bone-in New York Strip steak (1½-2 inches thick)

Kosher salt

Freshly ground black pepper

1 tablespoon high-heat oil (avocado or grapeseed recommended)

DIRECTIONS

In a small bowl, mash together the butter, garlic, rosemary, thyme, salt, and pepper until smooth. Chill until ready to serve. Generously season the steak with salt and pepper on all sides. Place on a wire rack over a baking sheet and let rest at room temperature for 30 minutes.

Preheat oven to 250°F. Cook steak for 35-45 minutes, until the internal temperature reaches 120°F (rare) or 125°F (medium rare). Remove from oven.

Heat oil in a cast iron skillet over high heat. Sear steak for 1-2 minutes per side until deeply caramelized, using tongs to sear the edges. Let rest for 10 minutes before slicing. Finish with a generous spoonful of garlic herb butter.

Pairs effortlessly with Andrus, alongside roasted seasonal vegetables or crispy potatoes.

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
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 Petit Verdot NEW RELEASE	75.00	60.00
2023 Napa Valley Cabernet Franc	80.00	64.00
2022 Carneros Cabernet Sauvignon 95 POINTS	125.00	100.00
2023 Carneros Cabernet Sauvignon	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 98 POINTS	142.00	113.60
2023 Howell Mountain Cabernet Sauvignon NEW RELEASE	165.00	132.00
2023 Locked Horns Cabernet Sauvignon	175.00	140.00
2023 Andrus Estate Cabernet Sauvignon NEW RELEASE	175.00	140.00
2023 Stags Crown Cabernet Sauvignon	175.00	140.00
2023 Circle Hill Cabernet Sauvignon	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



Upcoming Winery Events AND CLUB EXCLUSIVES

MAY

**CLUB EXCLUSIVE VIRTUAL
CONVERSATION WITH
WINEMAKER JOSH WIDAMAN**

From the Soil to the Glass

Thursday, May 21
4:00 PM TO 5:00 PM

**BOTTLE ROCK x PINE RIDGE
GARDEN LOUNGE**

Friday, May 22–Monday, May 24

MAY–JULY

**MORNING HIKES
IN THE VINEYARD**

May 9, 23 | June 13, 27 | July 11, 25
9:30 AM TO 11:30 AM

AUGUST

CAMP PINE RIDGE DINNER

Saturday, Aug 1
6:30 PM TO 10:00 PM

**APPELLATION SOCIETY CLUB
RELEASE IN THE CAVE**

Saturday, Aug 29 | Sunday, Aug 30
EXPERIENCE TIMES:
11:00 AM TO 1:00 PM, 2:00 PM TO 4:00 PM

NOVEMBER

**APPELLATION SOCIETY CLUB
RELEASE IN CAVE**

Saturday, Nov 7 | Sunday, Nov 8
EXPERIENCE TIMES:
11:00 AM TO 1:00 PM, 2:00 PM TO 4:00 PM

DECEMBER

NOON YEAR'S EVE

Thursday, Dec 31



Scan the code to make
reservations for winery events