



PINE RIDGE VINEYARDS

APPELLATION SOCIETY SEPTEMBER 2026

From the Estate

WINEMAKING UPDATE — *Josh Widaman, Winemaker*

Less is more. That's true in classic recipes from iconic cuisines and stripped-down folk music. You see it in the best role players in pro sports and many of the avant-garde artists. It's also true in wine. This year is proving as much—a growing season defined by an unusually sped-up timeline and one of the lightest yields in recent memory. Our crop estimates are trending smaller, but there's a beaming silver lining folded into those lighter loads: Healthy vines are funneling all their energy into fewer grapes, resulting in exceptional quality and intense flavor concentration. Instead of big clusters of good quality, we're seeing smaller clusters of a phenomenal caliber. Less is more.

How did we get here? 2026 jumped out of the gate with an exceptionally warm winter which set the pace for early bud break in March. Cool, late-spring rains and strong winds rattled the clusters some, but the healthiest and strongest berries remained. And we're already seeing the crop firsthand as, thanks to that early start to the growing season, we got into harvest mode officially on July 30th. Usually, our crew is still readying equipment and watching over the maturation of the fruit that time of year. This year, we're already picking. And that early start affords an early glimpse at the vintage. So far, our vineyards

seem to be singing the same song in harmony, from Carneros to Howell Mountain, to our home in the Stags Leap District: Less is more. Production levels will no doubt be a bit trimmer for the 2026 vintage but what will end up in the bottle is going to be a special reflection of a fast-paced year.

Harvest is a perennial adventure that rewards a year's worth of diligent farming and vineyard care. It's the best time to eat fresh ingredients. The meals made with such bounty are all the better with the right company and corresponding wines. I hope you feel some of that energy (it's contagious) and enjoy some of those flavors (they're countless) this September. If you live near the winery, be sure to stop by and witness the many great aromas, flavors, sights, and sounds of crush. And if you can't be here in person, do some armchair travel with one of these remarkable fall shipment wines. As always, thanks for your continued patronage!

With Gratitude,
Josh

New Corkage Credit Program

Bring Wine, Sharing Stories, Earning Rewards

At Pine Ridge Vineyards, we believe that every bottle of wine is a passport to an unforgettable experience. Whether it's a familiar favorite or a new discovery, wine is meant to be shared with the people you care about—and now, we're making it easier for you to do just that, with a little extra reward on the side.

Whether you uncork a cherished bottle from our collection at your favorite restaurant or savor our wine straight from the list, we've got a new benefit waiting for you!

TWO WAYS TO EARN CREDITS

Bring Your Bottle

Bring a bottle of Pine Ridge Vineyards wine to your next restaurant meal. Simply snap a photo of the bottle at the restaurant, and we'll send you a credit toward your next purchase from us!

Choose Our Bottle

If you find one of our wines on the restaurant's wine list, order it, snap a photo of the bottle and the menu, and share it with us. We'll send you a credit for your next purchase! Corkage Credits valid on a \$75+ purchase. Excludes club orders, gifts and curated collections

You can earn one credit per quarter (up to four per year), so there's always a reason to share Pine Ridge wherever your journey takes you. Send your photos to WineClub@PineRidgeWine.com or text them to 707.200.2692.

ENJOY TWO NAPA VALLEY ICONS

This November, we've partnered with Grgich Hills Estate to offer Pine Ridge Vineyards members exclusive benefits at one of Napa Valley's most iconic wineries.

YOUR EXCLUSIVE BENEFITS

- Complimentary seated tasting for up to four guests
- Access to the Grgich Hills Estate Member Lounge with discounted by-the-glass and bottle service (Friday–Saturday)
- 10% savings on library vintages
- 15% savings on current releases
- 15% savings on culinary additions and merchandise



Access Your
Member Experience



2024 STAGS CROWN CABERNET SAUVIGNON *Napa Valley*

Robust raspberry, berry seed, and coulis aromas are layered with fragrant cacao, medium-roast coffee, apple-raspberry notes, and fresh thyme. Plush and bright, with slate and juicy acidity.

VARIETIES 98% Cabernet Sauvignon
2% Merlot

APPELLATION Stags Leap District

BARRELS 26 months, 66% new French oak

ALCOHOL 15.5%

AGING POTENTIAL Enjoy now—2041



2024 OAKVILLE CABERNET SAUVIGNON *Napa Valley*

Sweet raspberry, coconut, and fruit punch aromas mingle with fresh linen, black olive, and just-pressed juice. Round and mouth filling, with integrated tannins, flickers of iron, and lingering acidity.

VARIETIES 100% Cabernet Sauvignon

APPELLATION Oakville

BARRELS 20 months, 67% new French oak

ALCOHOL 15.5%

AGING POTENTIAL Enjoy now—2038



2024 MERLOT *Napa Valley*

Woodsy and berry-driven, with strawberry jam, vanilla cream, cola, marionberry, and wet tree bark aromas. Plush, with juicy cherry notes, lively acidity, and integrated tannins.

VARIETIES 88% Merlot
11% Cabernet Sauvignon
1% Petite Sirah

APPELLATION Napa Valley

BARRELS 20 months, 41% new French oak

ALCOHOL 15.5%

AGING POTENTIAL Enjoy now—2033

Flatbread with Fig Jam, Blue Cheese & Crispy Prosciutto

TIME: 30 MIN | SERVINGS: 2 PERSONAL PIZZAS

INGREDIENTS

2 pre-made flatbreads or naan bread
1 cup fig jam
4 oz blue cheese
1 package prosciutto
Dried or fresh figs
Fresh thyme

INSTRUCTIONS

1. Preheat your oven to 450°F degrees. On a baking sheet lined in parchment, place two flatbreads. Spread fig jam on each until covered, leaving room for a small crust edge.
2. Next, top flatbread with prosciutto, blue cheese, figs, and thyme.
3. Bake for 10 minutes, or until the cheese and crust is golden.
4. Allow pizza to cool slightly and then serve.



Upcoming Events

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

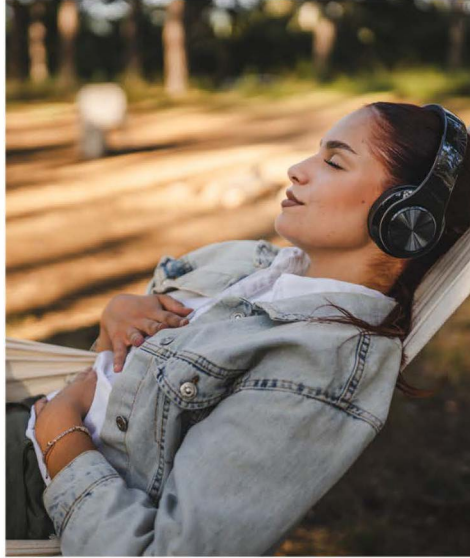
SIP, SAVOR, LISTEN

Every wine tells a story—and every journey deserves a soundtrack. We've curated a playlist to complement this shipment, bringing together laid-back rhythms and elevated sounds designed to enhance every pour. Press play, uncork a bottle, and let the experience unfold.

1. *Northern Attitude*, Noah Kahan
2. *California Dreamin'*, The Mamas and the Papas
3. *Moondance*, Van Morrison
4. *I'll Follow the Sun*, The Beatles
5. *See the World*, Brett Dennen
6. *Country Road*, James Taylor
7. *Traveller*, Chris Stapleton
8. *What a Wonderful World*, Louis Armstrong
9. *River*, Leon Bridges
10. & more...



Listen Now



Fun Facts

Why Harvest at Night?

TEMPERATURE CONTROL

Nighttime temperatures are cooler, reducing the risk of spoilage and damage to the fruit.

QUALITY PRESERVATION

Grapes harvested at night retain better internal qualities such as sugars and flavor compounds, enhancing taste and freshness.

EFFICIENCY

Harvesting in cooler conditions allows for easier handling and transportation of the grapes, improving overall efficiency for farmers.

MOISTURE RETENTION

Grapes have had the night to recover moisture, which helps maintain their freshness immediately after picking.

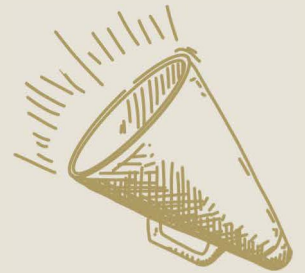
Gifts Worth Exploring

Holiday Selections Curated to Delight

This holiday season, share the spirit of discovery. From cellar-worthy favorites to curated collections that invite new experiences, our holiday gifts are designed for those who appreciate the journey as much as the destination. Wherever your gifting list takes you, we'll help you make it unforgettable.



Find your
holiday gifts



CALLING ALL EXPLORERS

Our newest Member Spotlight series shines a light on the adventurous spirits who make this club so special. Whether you've uncovered a hidden gem in wine country, discovered an unforgettable bottle abroad, or simply have a story worth sharing, we'd love to hear from you. Submit your story and inspire fellow members on their next wine adventure.

