

PINE RIDGE

VINEYARDS

APPELLATION SOCIETY

SEPTEMBER 2026

From the Estate

WINEMAKING UPDATE — *Josh Widaman, Winemaker*

Less is more. That's true in great food, music, art, and sports. It's also proving true in our vineyards this year. While 2026 is shaping up to be one of our lighter-yielding vintages, healthier vines are concentrating their energy into fewer grapes, resulting in remarkable quality, flavor intensity, and character. Smaller clusters are delivering exceptional fruit, and we're excited about what's to come.

An unusually warm winter led to an early bud break, followed by cool spring weather that naturally reduced crop size. Thanks to the accelerated growing season, we began harvest on July 30, weeks earlier than usual. From Carneros and Howell Mountain to our estate in the Stags Leap District, we're seeing the same encouraging trend: lower yields paired with outstanding fruit quality. The 2026 vintage may be smaller, but it promises to be something special.

Harvest is always a rewarding celebration of a year's work in the vineyards. Whether you visit us during crush or enjoy these fall shipment wines from home, I hope you experience some of the excitement, flavors, and energy of the season. As always, thank you for your continued support.

With Gratitude,

Josh



Reach Into Your Cellar

Don't wait. Bring Pine Ridge to you favorite restaurant

Don't let your favorite Pine Ridge bottles wait another season in the cellar. Pack a favorite wine and set out for an unforgettable evening. To help offset any corkage fee charged by the restaurant for serving your wine, we'll reward you with a \$25 credit toward a future purchase of \$75 or more when you share a photo of your bottle at the table.



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. Corkage Credit is valid on a \$75+ purchase and excludes club orders, gifts and curated collections.

Send your photos to WineClub@PineRidgeWine.com or text them to 707.200.2692.

ENJOY ANOTHER NAPA VALLEY ICON



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

OUR HARVEST PLAYLIST

Before these wines reached your cellar, they spent harvest in ours. This playlist features some of the music our team enjoys while bringing each vintage to life, making it the perfect companion for exploring your latest shipment.

Don't wait for a special occasion, harvest energy is meant to be enjoyed now. Pour a glass, press play, and experience the soundtrack behind the wines.



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.

Looking to make an impression beyond friends and family? Our curated corporate gifting program makes it easy to thank clients, recognize colleagues, and celebrate partnerships with thoughtful wine selections tailored to any occasion. Wherever your gifting list takes you, we'll help you make it unforgettable.



Find your
holiday gifts



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

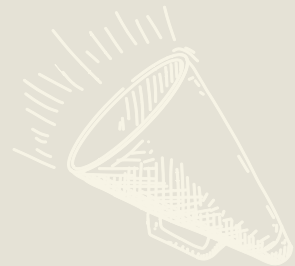
Harvesting in cooler conditions allows for easier handling and transportation of the grapes, improving overall efficiency for farmers.

MOISTURE RETENTION

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

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 created a memorable moment with a wine from this shipment, we'd love to hear from you. Share a photo and tell us the story behind your favorite bottle from this release for a chance to be featured in an upcoming Member Spotlight. Submit your story and inspire fellow members on their next wine adventure.



Flatbread with Fig Jam, Blue Cheese & Crispy Prosciutto

SUGGESTED PAIRING | 2024 OAKVILLE CABERNET SAUVIGNON

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 flatbread 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