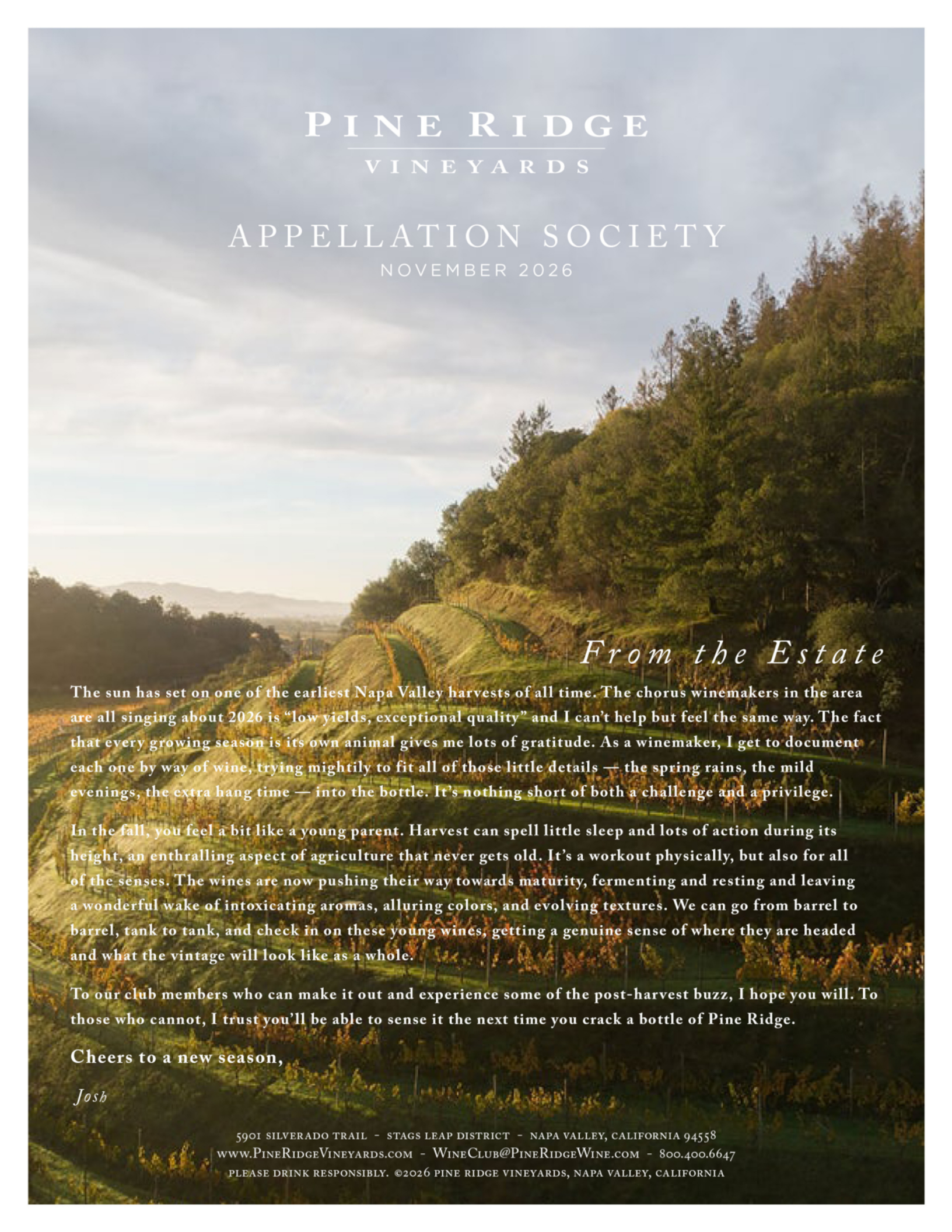




PINE RIDGE

VINEYARDS

APPELLATION SOCIETY

NOVEMBER 2026

From the Estate

The sun has set on one of the earliest Napa Valley harvests of all time. The chorus winemakers in the area are all singing about 2026 is “low yields, exceptional quality” and I can’t help but feel the same way. The fact that every growing season is its own animal gives me lots of gratitude. As a winemaker, I get to document each one by way of wine, trying mightily to fit all of those little details — the spring rains, the mild evenings, the extra hang time — into the bottle. It’s nothing short of both a challenge and a privilege.

In the fall, you feel a bit like a young parent. Harvest can spell little sleep and lots of action during its height, an enthralling aspect of agriculture that never gets old. It’s a workout physically, but also for all of the senses. The wines are now pushing their way towards maturity, fermenting and resting and leaving a wonderful wake of intoxicating aromas, alluring colors, and evolving textures. We can go from barrel to barrel, tank to tank, and check in on these young wines, getting a genuine sense of where they are headed and what the vintage will look like as a whole.

To our club members who can make it out and experience some of the post-harvest buzz, I hope you will. To those who cannot, I trust you’ll be able to sense it the next time you crack a bottle of Pine Ridge.

Cheers to a new season,

Josh

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The Perfect Season to Visit

Winter in Napa Valley has its perks

Stay

Your getaway begins with where you stay. You can't really go wrong in Napa Valley - resorts and hotels are fit for every adventure. Enjoy exclusive member savings at several local hotels and resorts



Amidst the seemingly endless shopping and dining options in downtown Napa, The Andaz offers both location convenience and ample amenities.



A quiet resort with breathtaking views and outstanding hospitality. Silverado

Resort is a golfer's paradise that transforms into a seasonal oasis in Winter.



Visit our website for a complete listing of hotel partner benefits.

Taste

This Winter, we invite you to escape the ordinary with our limited-time Après-Ski Cave Experience. Tucked within our cave, this cozy seasonal tasting features a curated flight of limited-edition wines paired with gourmet bites inspired by the flavors of the Alps.



Designed to capture the warmth and charm of Après-Ski, each pairing showcases the depth, elegance, and character of our wines in an intimate setting surrounded by the ambiance of the cave. Rich flavors, thoughtful pairings, and a welcoming atmosphere come together for a memorable winter escape.

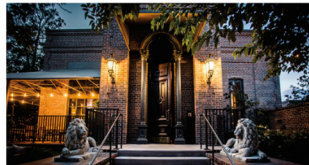
Stay tuned for additional details and reservations information

Dine

Cozy season calls for hearty meals, soft lighting and warm hospitality. Here are some recommendations from our team for the best places to dine in the cold months.



Cole's Chop House is located in downtown Napa and known for perfectly cooked steaks and a classic steakhouse atmosphere. Bring a bottle and take in a piece of Napa Valley history and nostalgia.



In the heart of St. Helena, you can snuggle up near the open-fire hearth and enjoy a contemporary twist on familiar flavors, using only the freshest local ingredients at The Charter Oak.

SPOTLIGHT ON TRADITION

This season, our Member Spotlight celebrates the cherished holiday traditions and favorite recipes that bring our community together. Whether you have a treasured family dish passed down through generations, a festive recipe that's always part of your celebration, or a special holiday memory shared around the table, we'd love to hear from you. Share a photo and tell us the story behind your favorite holiday recipe or tradition for a chance to be featured in an upcoming Member Spotlight. Use the QR code below to submit your story and inspire fellow members as they create meaningful holiday moments of their own.



2024 CIRCLE HILL CABERNET SAUVIGNON *Napa Valley*

Savory with sweet blackberry and blueberry flavors layered with vanilla mocha and graphite, leading to a rich, mouthfilling palate framed by rounded yet robust tannins.

VARIETIES 99% Cabernet Sauvignon
1% Petite Sirah

APPELLATION Stags Leap District

BARRELS 20 months, 72% new French oak

ALCOHOL 15.5%

AGING POTENTIAL Enjoy now—2048



2024 RUTHERFORD CABERNET SAUVIGNON *Napa Valley*

Rich red fruit aromas of raspberry jam, vanilla bean, and dark chocolate mocha lead to a light, fresh palate layered with juicy plum flavors, plum skin tannins, and a lingering note of dusty cocoa.

VARIETIES 100% Cabernet Sauvignon

APPELLATION Rutherford

BARRELS 20 months, 61% new French oak

ALCOHOL 15.5%

AGING POTENTIAL Enjoy now—2036



2024 MALBEC *Napa Valley*

Meaty and resonant, this wine reveals earthy florals and tarragon alongside notes of dark roast coffee, delivering a juicy palate that finishes with a subtle touch of sweetness.

VARIETIES 76% Malbec

20% Cabernet Sauvignon

2% Merlot

2% Petite Sirah

APPELLATION Napa Valley

BARRELS 20 months, 17% new French oak

ALCOHOL 15.5%

AGING POTENTIAL Enjoy now—2036

TRACKS TO ENTERTAIN TO

The food is ready, the cork is popped. Set the tone for the evening with a playlist that pairs perfectly with Pine Ridge wines, special holiday meals and friends & family gathered around the table.

There's no time like the present. Grab a bottle from this box, open, pour and press play.



Gifts Made Easy

Get ahead of the holiday rush with Pine Ridge gifts

The holiday rush is here, and the best gifts aren't hard to find. Whether you're shopping for loved ones, clients, or colleagues, our curated wine collections make it easy to share appreciation and create memorable moments. Explore thoughtful, ready-to-gift selections before the season's busiest days arrive.

SHIPPING DEADLINES

Place your order by the following dates to guarantee Christmas delivery

December 17 for Ground

December 21 for Express

December 22 for Overnight



Vintages Open the Cellar



LIBRARY WINES

Library wines are special. They've been carefully set aside and saved for the perfect moment. Now is that moment. We encourage you to reach into your cellar this season and open something incredible.

WHAT'S TASTING GOOD?

While Pine Ridge wines are crafted to be enjoyed in their youth, Napa Valley wines are known to reach their peak after 10 to 25 years of aging. If you're holding on to wines from 2011-2016, those are a great place to start. Our wines can withstand far more time in the cellar than that, but why wait?

STAND-OUT VINTAGES

2013 and 2016 were critically acclaimed and widely celebrated vintages. Both were dry growing seasons that produced concentrated wines with remarkable power and finesse. These vintages are the perfect addition to your holiday table.

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

Coffee Rubbed Ribeye

SUGGESTED PAIRING | 2024 RUTHERFORD CABERNET SAUVIGNON

TIME: 20 MIN | SERVINGS: 4

INGREDIENTS

- 1/4 cup ancho chili powder
- 1/4 cup finely ground espresso
- 2 tablespoons Spanish paprika
- 2 tablespoons dark brown sugar
- 1 tablespoon each dry mustard, kosher salt, black pepper, ground coriander and dried oregano
- 2 teaspoons ground ginger
- 2 bone-in or boneless rib-eye steaks, 2-inches thick, approximately 1 1/2 pounds each
- Canola or olive oil

INSTRUCTIONS

1. Combine all spices in a bowl. Brush each side of the steak with oil and then season each side liberally with the coffee rub. Cover all sides thoroughly.
2. Heat a cast iron pan over high heat with 2 tablespoons of oil.
3. Cook the steaks until golden brown, about 3 to 4 minutes on either side. Once seared, transfer to a baking sheet and cook in the oven to medium-rare doneness, about 5-8 minutes. Remove and let rest 5 minutes before slicing.



Save the Dates

DECEMBER

VIRTUAL CONVERSATIONS WITH JOSH

Thursday, Dec 3

NOON YEAR'S EVE

Thursday, Dec 31

11:00 AM TO 1:00 PM, \$150 PER PERSON | \$120 MEMBERS

Ring in the new year with an elevated daytime celebration at Pine Ridge Vineyards. Our Noon Year's Eve offers a vibrant, sophisticated twist on tradition, allowing you to celebrate in style without the midnight hour, in the caves located in the heart of Stags Leap District.

JANUARY

APRES SKI

Stay tuned for details!