

NAPA VALLEY, SINCE 1978

# PINE RIDGE

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## VINEYARDS

SEPTEMBER 2024

*Stags Crown Vineyard, Stags Leap District*

APPELLATION *Society*



# Winemaking UPDATE

WITH ESTATE WINEMAKER  
JOSH WIDAMAN

The 2022 vintage is shaping up to be an inviting one. All three wines in this shipment come from this growing season, and they're some of our softest and most approachable releases yet. From the enticing baked fruit qualities of the Stags Crown to the red fruit and herbs emanating from Oakville, these Cabernet Sauvignons have truly arrived. And then there's the Napa Valley Merlot, framed by tobacco and wild jam.

Back to time travel. Our wine-growing philosophy depends on it. By adapting to climate change and farming responsibly, we're setting the tone for a vibrant future. We're involved in numerous initiatives and experiments that are bulletproofing our wines for whatever the horizon brings. You can talk the talk, but certification ensures that you walk the walk, and we're proud of that.

This commitment means answering the call of organizations like Napa Green and the International Wineries for Climate Action. We're certified by both, practicing sustainability that extends beyond the environment to people and social justice while becoming more self-sufficient from a power standpoint. We're continuing to expand our solar program, and the Oakville estate is being set up to be dry-farmed, meaning it will no longer need irrigation. It will work valiantly to produce the kinds of wines that excite me most—wines with real tension, vibrancy, and focus.

Not long ago, Gustavo and I were in that vineyard with his favorite tool (a shovel), digging into the soil to check on the new plantings. They'd already rooted themselves deep into the ground, well past the 5–6 feet we dug before getting too tired to continue. This is exciting on many levels, with more resilient vines and beautifully small-berried fruit enhanced by the challenges of self-sufficiency. From a wine-growing perspective, it's the best kind of insurance policy.

There are endless details to being genuinely sustainable, but really, it boils down to this: leave the land as good as or better than you found it. Seems like a pretty fair deal, given everything these rows have given us.

*Josh Widaman*



INTERNATIONAL  
WINERIES FOR  
CLIMATE ACTION





# VITICULTURE UPDATE

WITH VITICULTURE DIRECTOR  
GUSTAVO AVIÑA

The growing conditions in the Napa Valley are usually consistent from year to year, but 2022 was an exception. Early in the season, we often worry about frost, but this time, conditions were mild, with fewer frost hours than in the previous vintage. You could feel the vineyard's energy early and often—the vines sprouted earlier and grew quickly.

Later in 2022, the heat set in. While "normal" is an ever-changing term, we witnessed unprecedented conditions in the valley. Parts of Oakville and Rutherford recorded temperatures in the 113–118 degree Fahrenheit range. Brief heat spikes can dramatically accelerate the ripening schedule (though prolonged ones can halt vine activity). However, such weather also leads to more concentrated harvests. In 2022, we completed the crush in a shorter period than usual.

Scorching heat like this could be catastrophic, yet we credit good preparation and sustainably-driven farming for our success. As part of our program, we implement practices that prepare us for extreme conditions. For example, we use evapotranspiration sensors that measure moisture and stress levels, alerting us when irrigation is necessary. This technology provides a detailed view of each row, right down to the drop. We know precisely how much water the vines consume daily and how much is needed to help them recover from heat-related stress.

That's just the beginning. We champion agricultural sustainability through minimal tilling, which reduces heat radiation by retaining more moisture in the ground (where the roots can access it). Similarly, we use compost to reduce the need for synthetic fertilizers, which improves soil water retention. These strategies yield significant results, not only aiding during challenging growing seasons but also setting us up for resilience for generations to come.



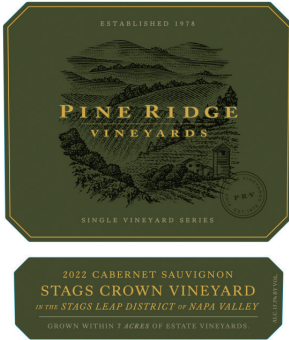
It's rewarding to see these practices tested by climate change and ultimately produce exceptional fruit. If the 2022 wines are any indication, our farming philosophy at Pine Ridge is fine-tuned and ready for the curveballs Mother Nature will undoubtedly throw.

Salud and enjoy your wines,

A handwritten signature in black ink, which appears to read "G. Aviña". The signature is stylized and includes a small flourish at the end.

# APPELLATION SOCIETY WINE *Selections*

THE 2022 GROWING SEASON IN NAPA VALLEY WAS NOTABLE FOR EXTREME WEATHER. NEARLY 80% OF THE RAINFALL ARRIVED BEFORE THE NEW YEAR, REPLENISHING VINEYARD PONDS AFTER TWO DRY YEARS. HOWEVER, THIS WAS FOLLOWED BY THE DRIEST THREE MONTHS ON RECORD, CAUSING AN EARLY BUD BREAK. DESPITE THIS, EARLY RAINS RESULTED IN HEALTHIER CANOPIES. THE SUMMER WAS WARMER THAN IN 2021, LEADING TO A HARVEST THAT STARTED 5 TO 7 DAYS EARLIER. THE YIELD WAS 15% LIGHTER, BUT THE QUALITY WAS EXCEPTIONAL, MAKING 2022 ONE OF THE MOST CONDENSED HARVESTS IN RECENT MEMORY.



## 2022 Stags Crown Cabernet Sauvignon, Napa Valley

RETAIL - \$175.00 MEMBER - \$140.00

The 2022 Stags Crown Cabernet Sauvignon welcomes you with the enticing aromas of your favorite bakery, featuring baked fruit and rich cream. Cooked strawberry notes fade seamlessly into sweeter hints of vanilla and milk chocolate. There's a quartz-like minerality on the palate, rounded out nicely by unctuous mountain berries and refined tannins. Exiting with a velvety gait, the finish is smooth and extensive. Bold and dark fruit driven, this vintage is a true calling card of the Stags Crown site. Cellar this wine three to seven years and serve it alongside your favorite strawberry cheesecake recipe.

VARIETIES 98% Cabernet Sauvignon, 2% Petit Verdot  
 APPELLATION Stags Leap District BARRELS 24 months, 80% new French oak  
 ALCOHOL 15.5% AGING POTENTIAL Enjoy now through 2031



## 2022 Oakville Cabernet Sauvignon, Napa Valley

RETAIL - \$125.00 MEMBER - \$100.00

The Oakville Cabernet Sauvignon begins with a summer forage through the foothills, offering notes of blackberry jam, raspberry seed, fresh sage and black olive. Red fruit arrives on the palate, with cranberry sauce and cassis joining vanilla cream for a robust flavor persona. The sizable palate is rounded and inviting, with powerful tannins showing good restraint. The finish evokes a country drive to the neighborhood diner, with subtle gritty and dusty notes settling into a satisfying finish of baked fruit and cherry pie. Enjoy this Cabernet alongside a blue cheese burger; the sharpness of blue cheese and the juiciness of the burger perfectly balance the tannins and ripe fruit flavors of the wine.

VARIETIES 96% Cabernet Sauvignon, 4% Petite Sirah  
 APPELLATION Oakville District BARRELS 18 months, 60% new French oak  
 ALCOHOL 15.5% AGING POTENTIAL Enjoy now through 2031



## 2022 Napa Valley Merlot, Napa Valley

RETAIL - \$75.00 MEMBER - \$60.00

The Merlot leads with wild raspberry jam and young blackberry notes. Wafts of green tobacco make way for an invigorating combination of Bing cherry, berry seed and cinnamon on the palate. Woodsy notes and added structure from the barrel turn to white flower for an airy, open, and decidedly lush mouthfeel. Breezy and quaffable, the wine maintains its inviting shape via rounded tannins. Drink now or cellar for another 10-12 years and take it to the next level with lamb ragout with fennel.

VARIETIES 88% Merlot, 8% Cabernet Sauvignon, 3.5% Petite Sirah, .5% Malbec  
 APPELLATION Napa Valley BARRELS 18 months, 30% new French oak  
 ALCOHOL 15.5% AGING POTENTIAL Enjoy now through 2034

# *A Rising Star*

## CARNEROS CABERNET SAUVIGNON



We are excited to present the third vintage of our Carneros Cabernet Sauvignon, a wine that continues to capture the unique terroir of the Carneros AVA. First produced in 2018 with only 100 cases, this wine has become a hallmark of our commitment to exploring new frontiers in winemaking, with plans to become a core club release by 2026.

The Carneros AVA, recognized in 1983 as the first climate-defined AVA, spans Napa and Sonoma counties. With its cooler temperatures and marine influence from San Pablo Bay, Carneros is the coolest and most southernly AVA in Napa Valley. Our vineyards are located on low, rolling hills with sandy loam soils over clay, providing ideal conditions for growing exceptional Cabernet Sauvignon. Two of our three Carneros properties are dedicated exclusively to this varietal, while the third also cultivates Malbec and Merlot.

The 2022 vintage, with just under 500 cases produced, bridges Left Bank Bordeaux elegance with Napa Valley's fresh fruit. Its vibrant nose of Rainier cherry and dried rose petal hints at its cooler climate origins. The palate features raspberry seed, black olive, and fresh bay leaf, leading to resolved tannins and a finish of coffee and dark chocolate.

As we expand our plantings in Carneros, this Cabernet Sauvignon proves this region's potential and our dedication to crafting wines of elegance and depth.

*Experience this limited-release wine now and look forward to its future as a central part of our offerings.*



# FOOD *Pairing*

## MUSHROOM FLATBREAD

### PAIR WITH PINE RIDGE VINEYARDS 2022 NAPA VALLEY MERLOT

*Our Mushroom Flatbread beautifully complements the lush, earthy flavors of our 2022 Napa Valley Merlot. Known for its vibrant notes of wild raspberry and young blackberry, this wine pairs exquisitely with the savory mushrooms and caramelized onions of the flatbread, enhancing both the dish and the wine for a true pairing. Fresh herbs like basil and thyme in the flatbread echo the breezy, structured character of the Merlot, enriching every bite. Serves 4.*



### INGREDIENTS

- |                                   |  |
|-----------------------------------|--|
| 1 prepared pizza dough            | 1 cup baby spinach                       |
| 1 tablespoon olive oil            | 1½ cups mozzarella cheese, shredded      |
| 1 tablespoon butter               | ½ cup Parmesan cheese, shredded          |
| 1 cup yellow onion, thinly sliced | 2-3 sprigs thyme                         |
| 8 ounces button mushrooms, sliced | 1 small bunch basil                      |
| 2 garlic cloves, minced           | ½ teaspoon black pepper, freshly cracked |

### DIRECTIONS

Heat the oven to 425°F. Roll out prepared pizza dough on a parchment lined baking sheet and brush with 1 tablespoon olive oil. Bake for 6-7 minutes, until golden.

Add butter into a pan over medium-low heat and melt. Add onions, consistently stirring, until the onions begin to brown and caramelize, about 10-15 minutes. Add mushrooms and continue cooking for 5-7 minutes. Stir in garlic and remove from heat.

Evenly spread the onions and mushrooms on the baked dough. Top with spinach, mozzarella cheese, and Parmesan cheese. Bake for 9-11 minutes, or until the cheese is melted and the edges are golden.

Garnish with fresh basil, fresh thyme, and black pepper. Slice and serve.

# 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
2023 Chenin Blanc + Viognier	16.00	12.80
2023 Napa Valley Sauvignon Blanc	45.00	36.00
2022 Napa Valley Cabernet Sauvignon <b>92 POINTS</b>	70.00	56.00
2021 Napa Valley Malbec	75.00	60.00
2021 Black Diamond Cabernet Sauvignon	75.00	60.00
2021 Petit Verdot	75.00	60.00
2022 Napa Valley Merlot <b>NEW RELEASE</b>	75.00	60.00
2021 Atlas Peak Cabernet Sauvignon	125.00	100.00
2022 Carneros Cabernet Sauvignon	125.00	100.00
2022 Oakville Cabernet Sauvignon <b>NEW RELEASE</b>	125.00	100.00
2021 Rutherford Cabernet Sauvignon <b>96 POINTS Limited</b>	125.00	100.00
2021 Stagecoach Cabernet Sauvignon	125.00	100.00
2019 Stags Leap District Cabernet Sauvignon <b>95 POINTS</b>	150.00	120.00
2019 Epitome Cabernet Sauvignon	160.00	128.00
2021 Howell Mountain Cabernet Sauvignon <b>96 POINTS</b>	165.00	132.00
2022 Stags Crown Cabernet Sauvignon <b>NEW RELEASE</b>	175.00	140.00
2021 Andrus Estate Cabernet Sauvignon <b>96 POINTS</b>	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

**NEW:** The wine club team will be happy to set up a complimentary tasting at one of our Crimson Collective sister properties, where you may enjoy 20 percent savings on your day-of-visit purchases.

SEGHEGIO 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



# Holiday GIFTS AND COLLECTIONS



The holidays are approaching, and it's never too early to start thinking about gifts. Be prepared and get your orders in first with the authentic elegance of Pine Ridge Vineyards wines, perfect for loved ones, friends, clients, and colleagues. Our dedicated Guest Service Team is ready to ensure that each selection perfectly matches the tastes of your special recipients. For personalized assistance, our private concierge can help with corporate orders and unique holiday inquiries. Start your gifting journey by calling us at 707.260.0903.

[www.pineridgevineyards.com/shop/collections/](http://www.pineridgevineyards.com/shop/collections/)

## UPCOMING *November 2024* RELEASE

2022 Circle Hill Cabernet Sauvignon  
2022 Rutherford Cabernet Sauvignon  
2022 Napa Valley Malbec

- OCT 14 Check your email for the November pre-release notification
- OCT 23 Last day for account changes and customizations
- NOV 4 Orders shipped
- OCT 24 TO DEC 1 Will call window to pickup your November releases
- DEC 9 Auto ship date for any outstanding will calls

*Note: wines and shipment dates are subject to change*