



NAPA VALLEY, SINCE 1978

PINE RIDGE

VINEYARDS

NOVEMBER 2024



Circle Hill Vineyard, Stags Leap District

APELLATION *Society*



Winemaking UPDATE

WITH ESTATE WINEMAKER
JOSH WIDAMAN

We're enjoying unseasonably warm weather during the final picks of harvest, but the vintage has been, as Gustavo rightly says, just about perfect overall. In a little over a week, all our fruit will be in, and we'll settle into fermenting, pressing, and barreling all those beautiful clusters.

In contrast to 2023, where we were cautious about underripe fruit, 2024 presents a different challenge — managing ripeness to avoid any overripe, raisin-like characteristics dehydrated by the heat. Our team is working diligently to manage the ripeness and tannin levels of the grapes and I'm very impressed by what I've gotten my hands on thus far.

A big perk this year has been continuing our trial with an optical sorter. The revolutionary tool can detect even the slightest flaws, taking only the best grapes and discarding the lesser fruit. As we always do, we pick the fruit under the cool cover of night. It's the best time for stabilizing acid and sugar levels, retaining the firmness of the fruit, and concentrating aromas and flavors. There's something magical about picking grapes beneath the stars, with the occasional owl as your only companion — it's a time when the vineyard feels truly alive.

In this shipment, you'll experience three very different wines from the 2022 vintage. The Circle Hill Cabernet Sauvignon, built around clone 33, offers a tremendous coupling of fruit and spice. I'm always amazed by the flavor of these just-picked grapes, as they tend to taste like they've already been aged in oak. There's a mountainous freshness to this wine, showing boysenberry jam and cherry juice.

The Rutherford Cabernet Sauvignon is uniquely a Pine Ridge creation. The appellation is renowned for its benchlands, which afford a cocoa powder-like quality to the fruit. Our site boasts unique and fine volcanic soil called tuff on the west end. It so often produces a wine that's not only concentrated and deep, but serious and ripe with structure.

Finally, the Malbec. Admittedly, this is a varietal I didn't always love, especially years ago. But I've learned to truly appreciate the layer it adds in blends and, as a standalone wine, how it brings incredible lavender and violet notes to its best iterations. Malbec never lacks in terms of mouthfeel and roundness and the color is absolutely insane. The wine is so fragrant, it practically leaps out of the glass.

As we wrap up the harvest season, we're incredibly thankful for another vintage under our belts and for the continued support of our loyal members. I hope you're finding time to enjoy the rewards of this year's efforts and, like me, look forward to a slower pace as the holidays approach — a time to reflect, recharge, and, of course, enjoy a glass of wine.

Josh Widaman



Viticulture UPDATE

WITH VITICULTURE DIRECTOR
GUSTAVO AVIÑA

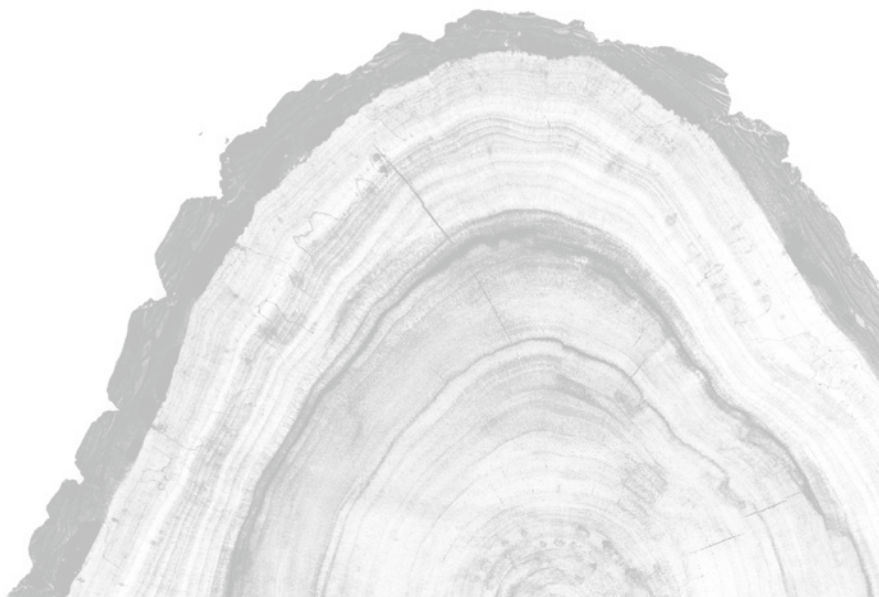
The 2024 growing season was outstanding. Near-perfect weather set the stage, with a healthy dose of early rainfall giving way to steady temperatures and much-needed warmth just when the vines craved it most. Thankfully, we were spared the stubborn heat spikes that have challenged us in recent years.

Yields varied, slightly below average depending on the vineyard site, but the season unfolded with a refreshing sense of normalcy. Budbreak came in early April, followed by bloom in May — right on time for Napa Valley. In fact, the vintage started and wrapped up earlier than 2023, but it felt more in line with the rhythm we strive for. What was especially gratifying was how smoothly vineyard operations went, all under ideal weather conditions. This bodes incredibly well for the wines of 2024, which promise to be nothing short of phenomenal.

What made this year particularly refreshing was the way it seemed to finally shake off the grip of drought that has held the region for so long. With harvest nearly complete, the vines are preparing for their well-earned dormancy. Our attention now shifts to nurturing the soil and ensuring the vineyards are ready for their winter rest through cover crop plantings and compost applications.

Our crews worked tirelessly, enduring sleepless nights and tackling the laborious tasks that bring forth some of the finest fruit in the world. Now, as we reflect on this season's bounty, we look forward to some well-deserved rest, savoring quality time — and quality wines — with our families. We hope you'll raise a glass and join us in celebrating this year's harvest.

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

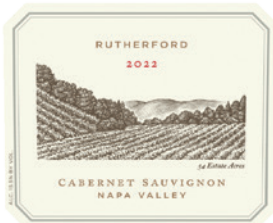


2022 Circle Hill Cabernet Sauvignon, Napa Valley

RETAIL - \$175.00 MEMBER - \$140.00

There's an alpine freshness to the Circle Hill Cabernet Sauvignon, with breezy wafts of boysenberry jam and cherry juice. Delicate green notes of tomato leaf and dried herbs provide a lively contrast to the fruit-forward entry. On the palate, blueberry melds with vanilla cream before a balanced backdrop of well-integrated oak. Additional layers unfurl, revealing notes of raspberry jam, marshmallow and wet cement. Dimpled tannins and a pleasant streak of acidity lend impressive length and structure, characteristic of the revered Circle Hill Vineyard. Built for aging, this Cabernet will develop beautifully over the next 5 to 12 years. When ready to enjoy, pair it with a rustic panzanella salad with lardons for a perfect complement

VARIETIES 98% Cabernet Sauvignon, 2% Petite Sirah
 APPELLATION Stags Leap District BARRELS 24 months, 75% new French oak
 ALCOHOL 15.5% AGING POTENTIAL Enjoy now through 2034



2022 Rutherford Cabernet Sauvignon, Napa Valley

RETAIL - \$125.00 MEMBER - \$100.00

The Rutherford Cabernet Sauvignon whisks you straight to the candy shop, leading with sweet notes of raspberry tootsie pop, milk chocolate and vanilla. As the wine evolves, it shifts gracefully towards earthier tones, revealing subtle layers of tomato leaf, pine needles, and fresh soil. Dark and delectable flavors of blackberry, black cherry and anise coast across a baseline rooted in forest floor and loamy characteristics. Robust upfront with peach fuzz and stewed plum notes, the rich and cacao-driven palate cinches down before a tacky and unhurried finish. The edgy palate is illuminated by a focused acidity, showcasing the precise structure of the wine.

VARIETIES 98% Cabernet Sauvignon, 1% Malbec, 1% Petit Verdot
 APPELLATION Rutherford District BARRELS 20 months, 33% new French oak
 ALCOHOL 15.5% AGING POTENTIAL Enjoy now through 2031



2022 Napa Valley Malbec, Napa Valley

RETAIL - \$75.00 MEMBER - \$60.00

Fiercely fragrant, the Malbec begins with blue raspberry, peach skin and a touch of musk. On the palate, a blend of fruit, spice, and savory notes unfolds, with layers of Saigon cinnamon, blackberry pie, black pepper, and graham cracker. Generous and concentrated, this wine winds its way around a sturdy framework of fine-grained tannin and ample acidity. Grounded and lengthy, this Malbec finishes with grace and stately patience. Drink now through 2034 and pour it to the tune of a blue cheeseburger or risotto with wild mushrooms.

VARIETIES 87% Malbec, 10.5% Cabernet Sauvignon, 2% Petite Sirah, 0.5% Merlot
 APPELLATION Napa Valley BARRELS 20 months, 40% new French oak
 ALCOHOL 15.5% AGING POTENTIAL Enjoy now through 2034

Introducing

OUR NEW CORKAGE CREDIT PROGRAM BRINGING 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!



HOW IT WORKS:

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 \$25 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 \$25 credit for your next purchase!

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.

FOOD *Pairing*

FLANK STEAK AND SALSA VERDE PAIR WITH 2022 NAPA VALLEY CABERNET SAUVIGNON



Our 2022 Napa Valley Cabernet Sauvignon, with its layers of cranberry, shortbread, and blueberry, pairs beautifully with the bold flavors of the marinated flank steak and vibrant salsa verde. The wine's lively acidity and velvety texture elevate the savory richness of the steak, while the fresh herbs in the salsa enhance every mouthful. Serves 4

INGREDIENTS

1½ lbs flank steak

½ c plus ¼ c olive oil

½ c plus 1 tbsp balsamic vinegar

2-3 garlic cloves, diced

3 tbsp flat leaf parsley, chopped

2 tbsp Italian seasoning

1 c flat leaf parsley

½ c basil

½ c cilantro

1 shallot, roughly chopped

2 garlic cloves

½ lemon, juiced

1 tbsp red wine vinegar

4-5 cornichons

1 tbsp whole grain mustard

1 tbsp plus 1 tsp flakey salt

1 tbsp plus 1 tsp black pepper, ground

DIRECTIONS

Start with the marinade. In a medium bowl, combine ¼ cup olive oil, ½ cup balsamic vinegar, garlic, chopped parsley, and Italian seasoning. Mix marinade to thoroughly combine and pour over flank steak. Allow to marinate between 4 and 24 hours in the fridge.

In a food processor, make the salsa verde. Add parsley, basil, cilantro, garlic, shallot, lemon juice, red wine vinegar, cornichons, whole grain mustard, 1 teaspoon salt, and 1 teaspoon pepper. Slowly pulse to form a rough chop, about 20-30 seconds. Transfer to a small bowl and stir in ½ cup olive oil.

Remove the steak from the marinade and generously season both sides with salt and pepper. Heat a large skillet over medium-high heat until hot and add the steak. Cook for 3-5 minutes, then flip, cooking for another 3-5 minutes until desired doneness. Slice and serve topped with salsa verde.

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 92 POINTS	70.00	56.00
2021 Napa Valley Malbec	75.00	60.00
2022 Napa Valley Malbec NEW RELEASE	75.00	60.00
2021 Black Diamond Cabernet Sauvignon	75.00	60.00
2021 Petit Verdot	75.00	60.00
2022 Napa Valley Merlot	75.00	60.00
2022 Carneros Cabernet Sauvignon	125.00	100.00
2022 Oakville Cabernet Sauvignon	125.00	100.00
2022 Rutherford Cabernet Sauvignon NEW RELEASE	125.00	100.00
2021 Stagecoach Cabernet Sauvignon	125.00	100.00
2019 Stags Leap District Cabernet Sauvignon SOLD OUT	150.00	120.00
2019 Epitome Cabernet Sauvignon	160.00	128.00
2021 Howell Mountain Cabernet Sauvignon 96 POINTS Limited	165.00	132.00
2022 Stags Crown Cabernet Sauvignon	175.00	140.00
2022 Circle Hill Cabernet Sauvignon NEW RELEASE 96 POINTS	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 just around the corner, and with limited availability, now is the time to secure the perfect gift. Don't miss out on Pine Ridge Vineyards' elegant wines and gift sets, ideal for loved ones, friends, clients, and colleagues.

Our dedicated Guest Service Team is ready to help you select the perfect bottles, while our private concierge ensures your corporate and unique holiday needs are met. Call 707.260.0903 to start your gifting experience today!

www.pineridgevineyards.com/shop/collections/

UPCOMING *February* 2025 RELEASE

2022 Locked Horns Cabernet Sauvignon

2022 Atlas Peak Cabernet Sauvignon

2022 Napa Valley Cabernet Franc

- JAN 21 Check your email for the February pre-release notification
- JAN 29 Last day for account changes and customizations
- FEB 10 Orders shipped
- JAN 31 TO FEB 28 Will call window to pickup your February releases
- MAR 10 Auto ship date for any outstanding will calls

Note: wines and shipment dates are subject to change