

NAPA VALLEY, SINCE 1978

PINE RIDGE

VINEYARDS

APRIL 2023



Alta Vineyard, Howell Mountain

APPELLATION SOCIETY

and

COLLECTORS CLUB



Winemaking UPDATE

WITH ESTATE WINEMAKER
JOSH WIDAMAN

The wines we release for our club members are always special, but this limited batch feels particularly so. The trio spans multiple appellations, climbs to nearly 2,000 feet in elevation and includes a special wine made exclusively for you. Cabernet Sauvignon continues to amaze us, even after so many growing seasons spent shepherding the year's harvest towards world-class wine. A variety of offerings like this reminds us of just how vast, varied and vibrant the Napa Valley is.

First up, is the Stags Leap 2015 Cabernet Sauvignon. A rare re-release that's evolved beautifully since it was first bottled. This is a stunning, home turf wine made from select rows from our vineyards in the Stags Leap District. It's an iconic wine that will always demonstrate a bit of pride, on top of showing how well our wines age and the benefit of eight years in our cellar. It's tasting wonderful right now, but if you want to lay it down for another five to ten years, your patience will be rewarded.

Next, the Howell Mountain Cabernet Sauvignon from 2019. We take pride in crafting quality wines and purposely haven't produced this release since our 2016 vintage due to the impact of the California fires from 2017 through 2020. Our intent with this wine is to showcase the magic that resides within this rugged appellation. The fruit comes from our Alta Vineyard on Howell Mountain set above the fog line at 1,800 feet. Such great heights spell a tremendous diurnal shift, leading to balanced ripening and sustained acidity. The resulting wine smells of the mountain air it was raised in and shows intriguing espresso, blackberry and stone fruit notes.

Lastly, a real rarity in the 2019 Contemplate Cabernet Sauvignon. You may recall a Contemplate red blend in previous years featuring Cabernet Franc or Petit Verdot at the forefront of the blend. Fast forward to the 2019 vintage where we crafted this special Cabernet Sauvignon that represents the infinite storm of beauty that is harvested in Napa Valley. Enjoy it not only because it's unique and small-batch, but because it can make any steak night sing (I love it with flank steak, personally).

We love this time of year in wine country, with the promise of another vintage just around the corner. There's a lot of anticipation and the longer days nudge us outside, away from the cellar to check in on our beloved vineyard blocks.

Here's to spring,

A handwritten signature in black ink that reads "J. Widaman". The signature is fluid and cursive, with the first letters of the first and last names being capitalized and prominent.



Viticulture UPDATE

WITH VITICULTURE DIRECTOR
GUSTAVO AVIÑA

Howell Mountain lives up to its name, a towering site situated at 1,800 feet above the sea. Everything about it is mountainous, from the crisp air to the majestic terrain. Every time I hop out of my truck at this storied site, I'm greeted with a pureness in the air and an invigorating breeze. I must remind myself that there are so many worlds within worlds, even in a single valley.

Winegrowing, of course, will never let me forget that a form of expression is based on these wildly unique areas.

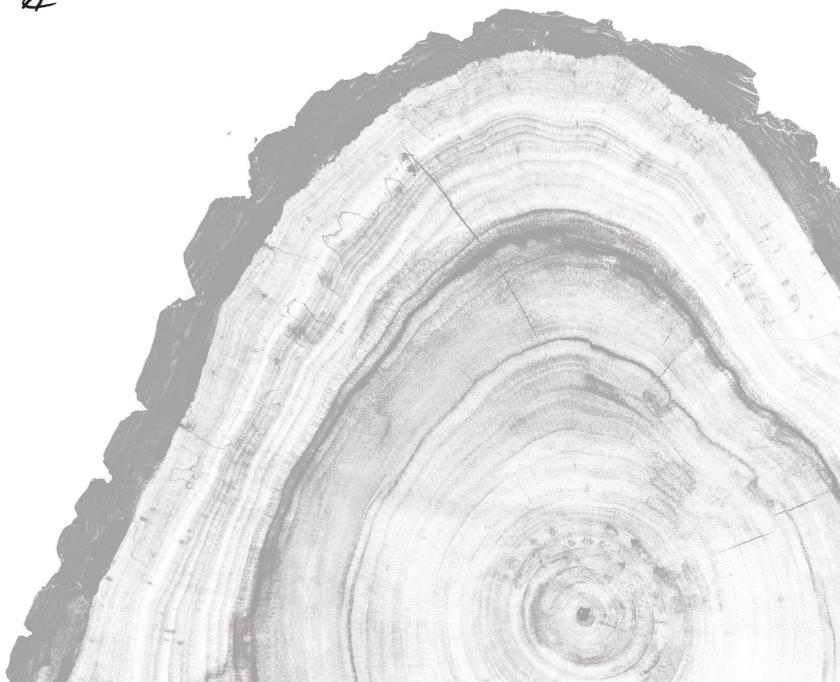
In case you can't tell, Howell Mountain Vineyard is my favorite. That's high praise, as all our sites offer so much, but I share a special bond with this one. From when we first planted here in 2006 (knees-deep in the soft and distinctive volcanic soil) to the 2019 bottle that's in this shipment, it's a vineyard that behaves in its own beautiful way. Very much on its own schedule, it's always the last to ripen and the last to be harvested. But it's always worth the wait. If I can't get out to this one-of-a-kind vineyard, I do the next best thing and pour myself a glass of the wine that bears its name. At first sip, I'm transported to this sun-kissed stretch of vineyards set against Howell Mountain's Las Posadas forest.

Over the years, we've learned the ways of this site and how to farm it accordingly. We stopped using herbicides in 2015, a move that aligns better with the natural ecosystem. We've moved towards organic composting and the soil could not be more alive and happy. The vines look healthier and the leaves are a richer green. These tweaks in farming allow us to align better with the distinctive character of the place (fewer inputs getting in the way) and ensure that it will stay that way for many vintages and generations to come.

So if you feel like doing a little armchair travel, I suggest opening this bottle and hiking up to Howell Mountain (if only in your mind). You'll love the rugged beauty on display, bursting out of the glass like an ancient volcano.

Cheers!

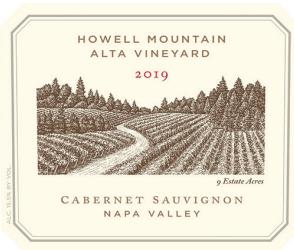
A handwritten signature in black ink, which appears to read "G. Aviña".





APPELLATION SOCIETY WINE *Selections*

2019 BEGAN WITH A WET AND COOL SPRING, DELAYING BUD BREAK BY TWO WEEKS COMPARED TO 2018. THE SUMMER GROWING SEASON WAS MILD, WITH NO HEAT SPIKES. DUE TO MODERATE WEATHER AND LATE BUD BREAK, VERAISON ENDED IN EARLY AUGUST. AUTUMN BROUGHT HOT DAYS AND COOL NIGHTS, ALLOWING THE GRAPES TO RIPEN FULLY, WHILE PRESERVING THEIR ACIDITY. THE 2019 WINES ARE FULL AND ROBUST WITH DEEP COLOR.



2019 Howell Mountain Cabernet Sauvignon, Napa Valley

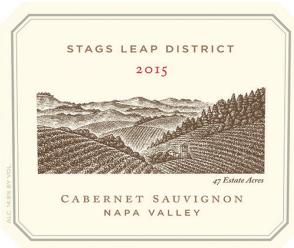
RETAIL - \$160.00 MEMBER - \$128.00

Our 2019 vintage shows why Howell Mountain is held in such high regard. Starting with aromatics reminiscent of alpine air and freshly picked blackberries, the palate unfolds to show nuances of coffee, Santa Rosa plum and tobacco. These flavor components combine to present a dark chocolate and mocha finish with a hint of caramel. This wine should be slowly studied while enjoying a pepper-encrusted New York strip. Enjoy now through 2039.

VARIETY 98% Cabernet Sauvignon, 2% Merlot

APPELLATION *Howell Mountain* BARRELS 100% new French oak, 24 months

ALCOHOL 15.5% AGING POTENTIAL *Enjoy now through 2039*



2015 Stags Leap Cabernet Sauvignon, Napa Valley

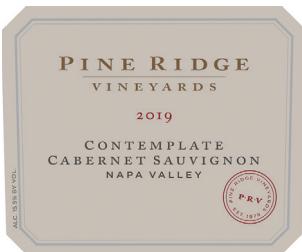
RETAIL - \$160.00 MEMBER - \$128.00

Our 2015 is too impressive not to revisit. A tantalizing nose of mixed berry compote, blueberry jam, ginger molasses cookie and root beer introduces this gorgeous Cabernet Sauvignon, picking up notes of sage, graphite, brown sugar and a touch of earthiness. Round, weighty and well-structured with juicy black cherry flavors and layers of toast, cedar and French roast coffee, the wine comes to a mouthwatering conclusion with lush tannins and lovely barrel spice finish. This stunning Stags Leap Cabernet will reward cellaring for another three to twelve years. A rich, slow-simmered cassoulet would make a pairing you won't soon forget.

VARIETY 97% Cabernet Sauvignon, 2% Petit Verdot, 1% Malbec

APPELLATION *Stags Leap District* BARRELS 100% new French oak, 27 months

ALCOHOL 14.8% AGING POTENTIAL *Enjoy now through 2035*



2019 Contemplate Cabernet Sauvignon, Napa Valley

RETAIL - \$95.00 MEMBER - \$76.00

Complementing aromatics of blackberry and thyme are coupled with those of graphite and baking spices. The juicy acidity on the palate gives way to notes of chocolate covered espresso bean and dried cherries. The long bright finish brings with it notes of cherry blossom, cocoa powder and mixed berry jam. This wine is ready to enjoy now but should age nicely in the cellar through 2030. Serve this to guests alongside a grilled spinach stuffed flank steak pinwheel for maximum enjoyment.

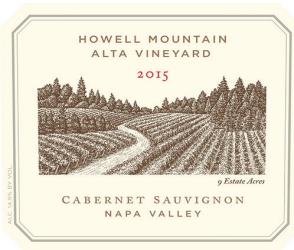
VARIETY 85% Cabernet Sauvignon, 10% Malbec, 2% Tannat, 1% Petit Verdot, 1% Merlot, 1% Cabernet Franc

APPELLATION *Napa Valley* BARRELS 30% new French oak, 26 months

ALCOHOL 15.5% AGING POTENTIAL *Enjoy now through 2030*

COLLECTORS CLUB WINE *Selections*

COLLECTORS CLUB MEMBERS RECEIVE A SELECTION OF LIBRARY WINES. BEFORE SERVING, REST THE BOTTLE UPRIGHT FOR 48 HOURS FOR ANY SEDIMENT TO SETTLE. WE SUGGEST USING AN AH-SO OR TWO-PRONGED PULL FOR OLDER, BRITTLE CORKS.



2015 Howell Mountain Cabernet Sauvignon, Napa Valley

RETAIL - \$185.00 MEMBER - \$148.00

This muscular wine opens with brawny aromas of mushroom, earth, tobacco and cigar mingling with sweet notes of brown sugar, coffee, baking spice, cedar and fresh cherry. A sweet entry leads to a rich, round palate of blackberry jam and dark chocolate, with staunch, rustic tannins bringing the wine to a lengthy, coffee-infused finish. This Cabernet Sauvignon should be opened and enjoyed within the next three years. A flank steak with crispy/creamy, twice-baked, smashed potatoes would be a great pairing for this hearty wine.

VARIETY 95% Cabernet Sauvignon, 5% Petit Verdot

APPELLATION Howell Mountain BARRELS 50% new French oak, 18 months

ALCOHOL 14.8% AGING POTENTIAL Enjoy now through 2026



2015 Contemplate Red Blend, Napa Valley

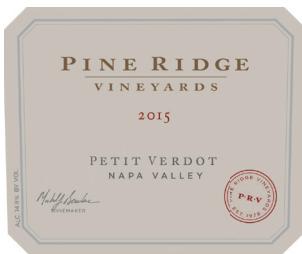
RETAIL - \$95.00 MEMBER - \$76.00

Brimming with youthful aromas of blueberry compote, vanilla, sweet cream and mocha, this wine's secondary notes of hay, dried herbs and forest floor bring interest and complexity. In the mouth, a rich entry leads to a rounded palate redolent of mixed berry compote and juicy, milk chocolate-covered blueberries. A vanilla finish with notes of mocha and melted tannins brings the wine to a smooth and luscious finish. With another five years aging potential, our 2015 Contemplate would be a delicious accompaniment to a rich, warm-from-the-oven dark chocolate lava cake.

VARIETY 41% Cabernet Franc, 32% Cabernet Sauvignon, 15% Tannat, 12% Petit Verdot

APPELLATION Napa Valley BARRELS 48% new French oak, 18 months

ALCOHOL 14.5% AGING POTENTIAL Enjoy now through 2031



2015 Petit Verdot, Napa Valley

RETAIL - \$95.00 MEMBER - \$76.00

Waves of aromatic fruit—warm blackberry, cassia, fresh blueberry and red pomegranate—are spiked with notes of mushroom, sarsaparilla and mixed dried fruit in this fascinating Petit Verdot. Juicy on the mid-palate, this wine is big and bold, with full-on, dense tannins and lavish flavors of dark berry compote, fig jam, vanilla, iron and an espresso finish. The stature of this wine will allow it to age another eight to eighteen years. Slow cooked, Mexican pulled pork (Carnitas) would make a satisfying accompaniment.

VARIETY 99.85% Petit Verdot, 0.15% Cabernet Sauvignon

APPELLATION Napa Valley BARRELS 76% new French oak, 18 months

ALCOHOL 14.9% AGING POTENTIAL Enjoy now through 2041

FOOD *Pairing*

PINE RIDGE UMAMI BURGERS WITH HARISSA MAYO PAIR WITH PINE RIDGE VINEYARDS 2020 BLACK DIAMOND CABERNET SAUVIGNON

The hearty umami flavors of our burger pair well with the velvety tannins of our Black Diamond Cabernet Sauvignon, revealing the medley of dark fruit qualities of this elegant wine. Serves 4



INGREDIENTS

½ cup mayonnaise

3 teaspoons harissa

2 tablespoons finely chopped,
re-hydrated dried chanterelles

2 teaspoons tamari

1½ pounds ground beef

1 teaspoon Kosher salt

Freshly ground black pepper

4 ounces Gruyère, grated

4 slices grilled onions

8 ounces wild mushrooms,
sautéed

4 heirloom tomato slices

4 lettuce leaves

4 burger buns

DIRECTIONS

In a small mixing bowl, whisk mayonnaise and harissa. Set aside. In another small mixing bowl, mix re-hydrated chanterelles with tamari.

Season ground meat with salt and pepper, then stir chanterelle/tamari mix in with the beef. Form 4 equal rounds. Grill burgers over high heat until medium rare. Top with cheese on the second side, for a nice melty cheeseburger.

Assemble your burgers by layering the patties with grilled onions, sautéed mushrooms, tomato, lettuce and harissa mayo.

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
2022 Chenin Blanc + Viognier	16.00	12.80
Chenin Blanc + Viognier Sparkling	18.00	14.40
2021 Napa Valley Cabernet Sauvignon	70.00	56.00
2020 Black Diamond Cabernet Sauvignon	75.00	60.00
2019 Petit Verdot LIMITED	75.00	60.00
2019 Contemplate Cabernet Sauvignon NEW RELEASE - LIMITED	95.00	76.00
2019 Epitome Cabernet Sauvignon	160.00	128.00
2019 Knollside Cabernet Sauvignon	125.00	100.00
2019 Stags Leap Cabernet Sauvignon	140.00	112.00
2019 Howell Mountain Cabernet Sauvignon NEW RELEASE - LIMITED	160.00	128.00
2019 Circle Hill Cabernet Sauvignon LIMITED	175.00	140.00
2016 FORTIS Cabernet Sauvignon 95 POINTS LIMITED	285.00	228.00

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 6-bottle and 12-bottle as well as Collectors Club members receive 50% savings on shipping when purchasing a minimum of 6 bottles (per address).

Benefits **ALONG THE COAST**

The wine club team will be happy to set up a complimentary tasting at one of our sister properties, where you may enjoy 10 percent savings on your day-of-visit purchases.

SEGHEGIO FAMILY VINEYARDS IN HEALDSBURG, CALIFORNIA
CHAMISAL VINEYARDS IN SAN LUIS OBISPO, CALIFORNIA
MALENE WINES 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



Save the Date

EVENT CALENDAR

MORNING HIKES AT THE RIDGE

9:30 AM TO 11:00 AM

Saturday, May 13
Saturday, May 27

Saturday, June 10
Saturday, June 24

Saturday, July 15
Saturday, July 29

STARGAZER DINNER

6:00 PM TO 9:30 PM

Saturday, May 20 and Saturday, July 22

Join Estate Winemaker, Josh Widaman, and enjoy this intimate outdoor dining experience featuring Pine Ridge Vineyards Cabernet Sauvignons paired with a multi-course menu. Guests will learn how to stargaze with a team of experts from Robert Ferguson Observatory.

Reservations can be secured by visiting our website
pineridgevineyards.com/wine-events/

**Event notifications and additional details will be emailed prior to each event date.
Add wineclub@pineridgevine.com to your safe sender list to ensure you receive your invitation. Event dates subject to change.*

UPCOMING CLUB RELEASE

September 11, 2023

2021 Locked Horns Cabernet Sauvignon

2021 Oakville Cabernet Sauvignon

2021 Merlot Napa Valley

- AUG 21** Check your email for the September pre-release notification
- AUG 31** Last day for account changes and customizations
- SEPT 1 TO SEPT 30** Will call window to pickup your September releases
- OCT 2** Auto ship date for any outstanding will calls

Note: wines and shipment dates are subject to change