

# PINE RIDGE

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## VINEYARDS



APPELLATION SOCIETY   COLLECTORS CLUB

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APRIL 2020

# WINEMAKING UPDATE

LETTING THE DOGS IN



*Michael Beaulac*  
WINEMAKER & GM

Dear Members,

Recently we were honored to have two very special guests visit us at Pine Ridge Vineyards: Moro and Zamba, golden and black Labrador retrievers, respectively, who are trained to detect the unwelcome chemical compound known as TCA (2,4,6-trichloroanisole). Accompanied by their owners and handlers from Chilean-based TN Coopers, Moro and Zamba delighted onlookers as they dutifully searched for and identified TCA-contaminated items that had been purposefully placed around our caves.

Chances are you've heard about wines affected by TCA, a condition often referred to as "cork taint." When present, it can strip a wine of its aromas and flavors, or worse, cause an off characteristic akin to a wet newspaper or mildewy basement. Although TCA is most often associated with corks, it can also occur in moist environments, particularly where there is wood, so we are hypervigilant about making sure our cellar and oak barrels are TCA-free. We constantly smell and taste wine from all of our barrels, but Moro, Zamba, and their canine colleagues are trained to identify TCA at the cooperage, before the barrels even get to us.

The backstory here is pretty interesting. Ten years ago, the folks at TN Coopers were researching ways to eliminate TCA in their barrels when they happened to notice bomb-sniffing dogs at the airport. They asked the handler whether dogs could be trained to detect molecules in wood and were told they could be trained to detect almost anything. It was an aha moment, and today TN Coopers employs six canines, including two puppies in training and four "professional" sniffers. Early each morning the dogs' full-time handler, Benito, takes them out to the yard where dozens of eight-foot-tall stacks of wood are drying. These are the oak staves that will eventually be made into barrels, and if a dog detects TCA, a nose or paw will identify exactly where it's coming from. Needless to say, offending pieces of wood are discarded.

The acumen of Moro and Zamba was on full display in the demonstration in our caves. With an audience that included newspaper reporters and KPIX 5 TV out of San Francisco, 10-year-old veteran sniffer Moro reliably located the blocks of TCA-contaminated wood her trainer had hidden, while Zamba, the two-year-old in training, immediately found the TCA-laced cork I'd placed between the barrels. As a dog lover and TCA hater, I particularly enjoyed the spectacle!

*Michael Beaulac*



## VINEYARD UPDATE

IT'S COMPLICATED

If there's one thing I've learned from growing grapes over more than 30 years, it's that there is no "one size fits all" when it comes to vineyard practices. Each growing season presents its own twists and turns, and on top of that, each vineyard has its own idiosyncrasies which must be managed.

Our vineyards in Rutherford and Oakville, both of which contributed to the wines in your shipment, are good examples. The Rutherford Ridge Vineyard, 25 acres on the east side of the Silverado Trail, comprises a steeply sloping hillside that gives way to the flat valley floor. Reaching 800 feet, the hillside features alluvial-derived soils that are rocky, sandy, and well-drained, quite different from the heavier clay soils found on the flats. During the growing season we irrigate more frequently on the hillside—twice a week versus once every ten days on the flats—since those soils don't hold moisture as well.



*Gustavo Aviña*  
VINEYARD MANAGER

We also use different cover crops on the hillside, planting grasses that lay down roots to help prevent erosion. On the flats we plant a mix of legumes, which compete with the vines for moisture. We till these crops under in the spring to introduce organic matter and soften up the heavy soils. And because cold air settles on the flats, we prune in late winter to delay budbreak and we use wind machines to protect the buds when they do appear. The hillside is warmer, so we prune the vines earlier and don't worry about frost.

Our 24-acre Dos Olivos Vineyard in Oakville presents another set of circumstances. Although the vineyard is flat, it has three distinct soil types, ranging from volcanic to gravelly to clay. When the vines are in full leaf, you can look out over the vineyard and see how these differences affect the vigor of the vines and why each block requires different irrigation and cultivation regimes. But what really distinguishes Dos Olivos is that it's planted to four different varieties: Cabernet Sauvignon, Petit Verdot, Cabernet Franc, and Merlot. This adds to the complexity; for instance, with Petit Verdot, a prolific variety, we typically "drop" up to 60 percent of the fruit in mid-summer so that the remaining clusters will ripen perfectly. With Cabernet Sauvignon, which is less productive, it's more like 30 percent.

So, vineyards are complicated! But I've always said, complicated vineyards make complex and compelling wines. And that, of course, is the goal.

A handwritten signature in black ink, appearing to read "P. Cantano". The signature is stylized and written in cursive.

## RECENT ACCOLADES

### 90 POINTS 2017 Rutherford Cabernet Sauvignon

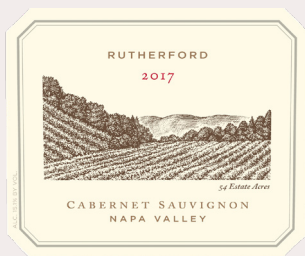
"Deep garnet-purple colored, the nose opens to raisin cake, crème de cassis and dried herbs with notions of Chinese five spice, incense and menthol. The palate is full-bodied, rich and spicy with a firm, grainy frame, finishing just a tad hard."

LISA PERROTTI-BROWN, OCTOBER 2019, ROBERT PARKER'S *THE WINE ADVOCATE*



# APPELLATION SOCIETY WINE SELECTIONS

THE 2017 VINTAGE WAS A CHALLENGING YEAR FOR NAPA VALLEY. THE VINTAGE STARTED, AND STOPPED, THEN THERE WAS A HOT SPELL, AND FINALLY THE FIRE. NEARLY ALL OF OUR GRAPES WERE IN BEFORE THE FIRE AND WE'RE PLEASED WITH ALL OF THE WINES WE BOTTLED.



## 2017 Rutherford Cabernet Sauvignon, Napa Valley

RETAIL - \$100.00 MEMBER - \$80.00

This deep ruby wine opens to primary aromas of cherry, mixed berries, and plum, with hints of graphite. Secondary aromas show graham cracker, vanilla, spun sugar, toast, coffee, and cola. The entry is bright, and like the aromas, the flavors expanding on the palate show primarily fresh red fruit integrated with oak influences of toast, graham cracker, and vanilla. Ripe tannins are soft and polished, and acidity is bright and juicy. The finish is long, with the red fruit continuing to the end.

VARIETIES 84% Cabernet Sauvignon, 10% Malbec, 5% Petit Verdot, 1% Cabernet Franc  
APPELLATION Rutherford BARRELS 100% new French oak, 18 months  
ALCOHOL 15.1% AGING POTENTIAL Enjoy now or over the next 10 years



## 2017 Cabernet Franc, Napa Valley

RETAIL - \$75.00 MEMBER - \$60.00

Cabernet Franc is often used as a blending grape but is lovely as a single bottling. The grape contributes finesse. Although Cabernet Franc is commonly a pale red color, ours is deep ruby, almost purple. The nose shows briar, sage, forest floor, plum, black cherry, brown sugar, violet, and coffee. The entry is light, expressing fresh fruit flavors with a sweet milk-chocolate nuance. Firm, dusty tannins are balanced by the moderate acidity, and the wine finishes with a lingering cherry cream flavor.

VARIETIES 89% Cabernet Franc, 9% Cabernet Sauvignon, 2% Malbec  
APPELLATION Napa Valley BARRELS 30% new French oak, 18 months  
ALCOHOL 15.4% AGING POTENTIAL Enjoy now or over the next 7 years



## 2017 Petit Verdot, Napa Valley

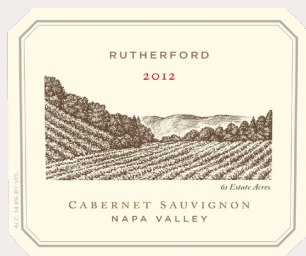
RETAIL - \$75.00 MEMBER - \$60.00

Petit Verdot is a thick-skinned grape expressing a dense, deep ruby color. Aromas are dark and brooding, with blackberry, black cherry, fig, mocha, dried herbs, and savory truffles. Oak barrels contribute a caramel and toasted marshmallow nuance, along with some baking spices. The entry is juicy, with mouth-watering acidity. A rich midpalate leads to flavors of dark plum, black cherry, mocha, coffee, and dark chocolate. Ripe, pronounced tannins are present from start to finish. Enjoy this wine with this month's recipe for Miso Marinated Sturgeon.

VARIETIES 98% Petit Verdot, 2% Malbec  
APPELLATION Napa Valley BARRELS 50% new French oak, 18 months  
ALCOHOL 15.8% AGING POTENTIAL Enjoy now or over the next 5 years

# 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.

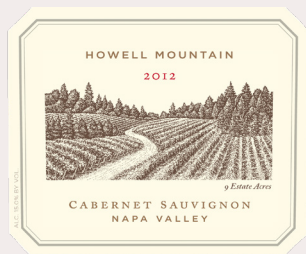


## 2012 Rutherford Cabernet Sauvignon, Napa Valley

RETAIL - \$160.00      MEMBER - \$128.00

The fruit for our 2012 Rutherford Cabernet Sauvignon shows the typical red fruit that is a signature of the Rutherford appellation. This deep ruby wine has a pleasing bouquet of dried sage, with tobacco, cedar, cinnamon, and caramel from oak barrels. The approachable palate shows juicy, up-front flavors of raspberry, strawberry, Bing cherries, root beer, and vanilla cream. A bright entry of red fruit and a fresh midpalate continue to the dusty tannins and cranberry finish.

VARIETIES 82% Cabernet Sauvignon, 15% Malbec, 3% Petit Verdot  
APPELLATION Rutherford BARRELS 60% new French oak, 18 months  
ALCOHOL 14.8% AGING POTENTIAL Enjoy now or over the next 5 years



## 2012 Howell Mountain Cabernet Sauvignon, Napa Valley

RETAIL - \$185.00      MEMBER - \$148.00

The 2012 vintage was stellar, allowing slow, even ripening and yielding exquisite, balanced fruit. This wine is aging beautifully, hanging on to primary fruit aromas and flavors of sweet cherry, florals, dark chocolate, plum, and berries, with some tertiary aromas of toasted oak, cedar, cinnamon, and dried herbs coming forward. Balanced acidity and tannins provide the backbone for this wine, with layered, thick tannins revealing coffee, espresso, and dark fruit. This full-bodied wine is enjoyable now.

VARIETIES 99% Cabernet Sauvignon, 1% Cabernet Franc  
APPELLATION Howell Mountain BARRELS 60% new French oak, 18 months  
ALCOHOL 15.0% AGING POTENTIAL Enjoy now or over the next 5 years



## 2012 Petit Verdot, Napa Valley

RETAIL - \$90.00      MEMBER - \$72.00

The deep ruby color at the core is showing some age with a slight garnet rim. Lovely aromas of strawberry-rhubarb pie, cedar, caramel, briar, and toast are well integrated. The entry is filled with flavors of red raspberry, cherry, cola, coffee, white pepper, vanilla, and a hint of clove from oak aging. This wine is bright and rich, with a round plum finish. The juicy acidity is reminiscent of cranberries and is balanced by big tannins. The toasted oak lingers to the finish. Decanting is recommended.

VARIETY 90% Petit Verdot, 10% Cabernet Sauvignon  
APPELLATION Napa Valley BARRELS 68% new French oak, 18 months  
ALCOHOL 14.3% AGING POTENTIAL Enjoy now or over the next 5 years

# MISO MARINATED STURGEON

PAIR WITH 2017 PETIT VERDOT

SERVES 4

*“Red wine with fish? Yes, you can, and this surprising pairing of seafood with our opulent Petit Verdot will make you a believer. The nutty miso marinade and the shiitake mushrooms in the stir-fry are the bold, hearty flavors that create the bridge.”*

— Susan Lassalette  
WINERY CHEF

## MISO MARINADE

*4 tablespoons sake*  
*4 tablespoons mirin*  
*4 tablespoons white miso*  
*2 tablespoons sugar*  
*4 cod or sturgeon fillets*

## SPRING PEA STIR-FRY

*1 pound mixture of sugar snap and snow peas*  
*1 tablespoon neutral oil (peanut, canola, or safflower)*  
*½ pound shiitake mushrooms, stemmed and sliced thinly*  
*2 teaspoons soy sauce*  
*1 tablespoon sesame oil*  
*¼ cup scallions, sliced thinly on the bias*



## DIRECTIONS

To make the miso marinade, bring the sake and mirin to a boil in a small saucepan and boil for 20 seconds to evaporate the alcohol. Turn the heat down to low; whisk in the miso paste and sugar. Turn the heat up to medium and whisk constantly to ensure that the sugar doesn't burn on the bottom of the pan. Remove from heat once the sugar is dissolved. Cool to room temperature.

Cover each fish fillet in the marinade and seal tightly in a non-reactive container. Refrigerate overnight or for up to 24 hours.

To cook the fish, preheat the oven to 400°F. Remove the fillets from the container and gently wipe off the excess marinade.

Preheat an ovenproof pan on medium-high heat. Place a little oil in the pan, then place the fish skin-side up on the pan and cook until the bottom of the fish browns and blackens in spots, about 2 to 3 minutes. Flip and continue cooking until the other side is browned, 2 to 3 minutes. Bake the fish in the oven for about 5 minutes until it is opaque and flakes easily.

Meanwhile, prepare the stir-fry. Remove and discard the stem end and string from each pea pod.

In a large sauté pan or wok, heat the neutral oil over medium-high heat. Add the mushrooms and cook, stirring frequently, until they are just beginning to color.

Add the peas and sauté until bright green, about a minute. Add the soy sauce, sesame oil, and scallions, tossing occasionally for about 2 minutes, until the sugar snap peas are crisp-tender.

Serve the cooked sturgeon on a bed of the spring pea stir-fry.

## 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 (75OZ)	RETAIL BOTTLE PRICE	MEMBER BOTTLE PRICE
2019 Chenin Blanc + Viognier	16.00	12.80
2016 Carneros Collines Vineyard Chardonnay	48.00	38.40
2016 Napa Valley Cabernet Sauvignon <b>90 POINTS</b>	65.00	52.00
2016 Napa Valley Merlot	65.00	52.00
2016 Charmstone	65.00	52.00
2017 Malbec	65.00	52.00
2017 Petit Verdot	75.00	60.00
2017 Cabernet Franc	75.00	60.00
2017 Cave 7 Cabernet Sauvignon	85.00	68.00
2017 Rutherford Cabernet Sauvignon <b>90 POINTS</b>	100.00	80.00
2017 Oakville Cabernet Sauvignon	100.00	80.00
2017 Knollside Cabernet Sauvignon	125.00	100.00
2015 Stags Leap District Cabernet Sauvignon <b>93 POINTS</b>	140.00	112.00
2016 Stags Leap District Cabernet Sauvignon <b>93+ POINTS</b>	140.00	112.00
2016 Howell Mountain Cabernet Sauvignon <b>92+ POINTS</b>	150.00	120.00
2015 FORTIS Cabernet Sauvignon <b>92-94 POINTS</b>	225.00	180.00
2016 FORTIS Cabernet Sauvignon <b>95 POINTS</b>	225.00	180.00

*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).*

The wine club staff 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

## UPCOMING EVENTS

### CABERNET FRANC RETROSPECTIVE

SATURDAY, JUNE 6 *from 11:00 AM TO 12:00 PM*

**\$65 PER PERSON, CLUB MEMBERS** (*two per membership*)

**\$75 PER PERSON, GUESTS**

Join us in the Cabernet Cave and taste your way through four distinctive vintages of estate Cabernet Franc, an unsung hero among the principal French varieties.

### CB+V SPARKLING WINE DEBUT

SATURDAY, JULY 11 *from 11:00 AM TO 1:00 PM*

**\$125 PER PERSON, CLUB MEMBERS** (*two per membership*)

**\$145 PER PERSON, GUESTS**

Be the first to taste Pine Ridge Chenin Blanc + Viognier sparkling wine and learn about the CB+V winemaking philosophy over lunch.

### SUMMER CABERNET SAUVIGNON DINNER

SATURDAY, AUGUST 8 *from 6:00 PM TO 9:30 PM*

**\$265 PER PERSON, CLUB MEMBERS** (*two per membership*)

**\$285 PER PERSON, GUESTS**

This magical evening of estate Cabernet Sauvignons, exceptional cuisine, and live music is set beneath a starry summer sky.



*Note: Sales tax will be added to above ticket prices.*

*To view details of our 2020 events, including ticket release dates, please visit our website*

[WWW.PINERIDGEVINEYARDS.COM/EVENTS](http://WWW.PINERIDGEVINEYARDS.COM/EVENTS)

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