



NAPA VALLEY, SINCE 1978

# PINE RIDGE

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## VINEYARDS

APRIL 2022



APPELLATION SOCIETY

*and*

COLLECTORS CLUB



# Winemaking UPDATE

WITH ESTATE WINEMAKER  
JOSH WIDAMAN

Every February the Napa Valley Vintners hold a wine auction for the trade called Premiere Napa Valley. Wineries throughout the valley produce one-of-a-kind wine lots for the auction which are bid on by retailers and restaurateurs from all over the world. Because the lots are made in such small quantities, and are only available via auction, they are known as some of the world's rarest wines. This year I was the Chair of Premiere Napa Valley's steering committee, and I was struck by how seriously vintners take the directive to produce truly unique lots. At the tasting prior to the auction, the array of wines was stunning.

Pine Ridge's lot for Premiere was called Whorl's Focus. The wine, a 2019 Cabernet Sauvignon, is an homage to the way our Circle Hill Vineyard in the Stags Leap District appears from above, with concentric circles of vines that resemble a thumbprint. It is a barrel selection from a small block which typically forms the backbone of FORTIS.

What's exciting for club members is that Whorl's Focus foreshadows four new vineyard designated Cabernet Sauvignons we're producing at Pine Ridge, all from the Stags Leap District. We'll release two from the 2019 vintage, one from our Circle Hill Vineyard along the Silverado Trail and another from our Locked Horns Vineyard, which is adjacent to the historic and revered FAY Vineyard. From the 2021 vintage we plan to add Cabernets from our estate vineyard around the winery and another site in the northern part of the AVA.

While we wait for the release of these new wines, take a moment to consider the 2016 Onyx in your shipment. While it isn't a vineyard designate, it is sourced from our vineyards in the Stags Leap District, the first Onyx to be produced exclusively from these properties. We always aim for Onyx to be a wine that reflects its name, with deep, dark color, powerful fruit and immense concentration. We get all that and more from our Stags Leap vineyards, and the 2016 Onyx offers a glimpse of what our future vineyard designated wines will offer.

I should say that while Premiere Napa Valley wines are purchased by the trade, the retailers and restaurants that buy them most often turn around and sell them to their customers. If you're interested, ask your fine wine retailer or favorite restaurant's sommelier if they stock Premiere wines. I encourage you to try them...you'll be treated to a once-in-a-lifetime wine experience!

*Josh Widaman*





## Viticulture UPDATE

WITH VITICULTURE DIRECTOR  
GUSTAVO AVIÑA

In the vineyards we've begun the process of replanting our Dos Olivos Vineyard in the Oakville AVA. The vines at this site range from about 12 to 30 years old, but because the plants are performing poorly due to viruses we need to pull them out. We'll replant the vineyard in three phases over the next several years. After the 2021 harvest we removed a 14-acre block of vines, and now we're preparing the soil.

The first step of soil prep, as we call it, is to analyze the soils. We dig deep pits with a backhoe, about one pit per acre, approximately three to four feet deep. In the lab we look at what kinds of minerals and organic matter are in the soils, how they hold water and what kinds of nutrients they need. This helps us determine the amendments we need to add, and if we need to install drain tiles in the soils for better drainage. Soil prep is not an inexpensive undertaking, but it's crucial for the long-term health and quality of the vineyard. We'll plant rootstock in this block next year, but for now, it's all about the dirt.

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

## Member Experience LEAD

We are excited to introduce you to our Member Experience Lead, Amber Archer. Many of you may recognize Amber from visiting our tasting room and we're excited for her transition to the wine club team. Born and raised in the Midwest, Amber began her career in hospitality through the food and beverage scene in 2009, which led to wide travels always centered on her favorite part of the F&B scene: wine.

Amber first travelled to Napa in 2016 and came back once a year before finally deciding to call it home as of 2021. After wrapping up a couple years of teaching in the hospitality department at a local university back home, she feels extremely excited to be entering this new venture in the hospitality industry.

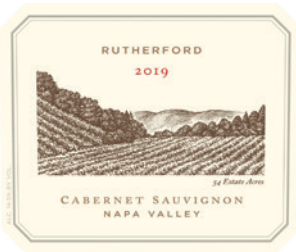


AMBER SAYS, *"I've always loved creating memorable experiences for others in all aspects of the industry, but I've really found joy in connecting with our members and creating even more memorable experiences through some truly excellent wine and our guests who love it."*



## 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 Rutherford Cabernet Sauvignon, Napa Valley

RETAIL - \$110.00 MEMBER - \$88.00

This wine lives up to its Rutherford reputation, offering up aromas of fresh plum, blueberry and red raspberry framed by sweet caramel, graphite, mocha and anise. This bright, juicy Cabernet delivers a mouthful of blue fruits along with vanilla, ground coffee, birch beer and a hint of blood orange. The powdery, grainy tannins remind you of the Rutherford pedigree and build to a finish with touches of cranberry, black licorice and baking spice. You can cellar this wine for up to twelve years. An excellent accompaniment to pork belly tacos or braised short ribs.

VARIETY *100% Cabernet Sauvignon*  
 APPELLATION *Rutherford* BARRELS *64% new French oak, 18 months*  
 ALCOHOL *14.5%* AGING POTENTIAL *Enjoy now or until 2034*



### 2016 Onyx Stags Leap Cabernet Sauvignon, Napa Valley

RETAIL - \$125.00 MEMBER - \$100.00

This gem of a wine offers up aromas of mixed fruit—blueberry, raspberry and crushed cherries—with hints of cola, baking spice, vanilla and espresso. Bright and juicy with a smooth entry and round body, the wine's flavors continue the fruited theme with notes of mixed berry compote, blueberry cobbler and cherry framed by coffee, graphite, cardamom and a whisper of cigar box. The well-integrated, dusty tannins give this wine a nice backbone, and natural acidity holds the wine to a long finish. Italian sausages with grilled peppers on a bed of polenta makes a savory pairing.

VARIETY *94% Cabernet Sauvignon, 5% Petit Verdot, 1% Merlot*  
 APPELLATION *Stags Leap District* BARRELS *100% new French oak, 24 months*  
 ALCOHOL *14.4%* AGING POTENTIAL *Enjoy now or until 2030*



### 2019 Petit Verdot, Napa Valley

RETAIL - \$75.00 MEMBER - \$60.00

This wine is anything but “petit” with heady aromas of blackberry, blueberry, black currant and plum bolstered by black licorice, vanilla and lovely floral notes. The wine evolves in the mouth with a core of blackberry, mixed berry compote and pomegranate flavors joined by dark chocolate, vanilla, coffee and a savory hint of sundried tomato. A big juicy entry is balanced by powerful, lingering tannins which resolve in a finish of chocolate-covered berries, tobacco and ground coffee. This wine can easily age 10-18 years and will shine with a rack of lamb with sage butter, prime rib or roasted mushrooms atop cheesy polenta.

VARIETY *95% Petit Verdot, 3% Cabernet Sauvignon, 1% Malbec, 1% Cabernet Franc*  
 APPELLATION *Rutherford* BARRELS *48% new oak (18% American, 30% French), 18 months*  
 ALCOHOL *15.5%* AGING POTENTIAL *Enjoy now or until 2040*

## 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.



### 2014 Howell Mountain Cabernet Sauvignon, Napa Valley

RETAIL - \$185.00 MEMBER - \$148.00

You can almost smell the alpine air in this perfectly aged mountain-grown Cabernet, a freshness bolstered by aromas of blueberry pie, raspberry, plum, vanilla and baking spice. Dense fruit flavors of black cherry and raspberry join notes of cola, fresh ground coffee and sweet oak on the richly textured palate. Well-integrated acid brings backbone and vibrancy to the wine, while supple tannins linger into a finish hinting of coffee, raspberry and mocha. This is a soulful bottling that would pair well with an aged Gouda cheese, lamb with mint jelly or a hearty beef pho.

**VARIETY** 93% Cabernet Sauvignon, 5% Petit Verdot, 2% Malbec  
**APPELLATION** Howell Mountain **BARRELS** 100% new French oak, 27 months  
**ALCOHOL** 14.9% **AGING POTENTIAL** Enjoy now or until 2029



### 2014 Contemplate, Napa Valley

RETAIL - \$95.00 MEMBER - \$76.00

Contemplate is a thinking person's wine, and this bottling gets your attention swiftly with aromas of graphite, tobacco, fig, cranberry, ginger snap and molasses. There's plenty of fruit on the palate—raspberry, cherry, rhubarb and cranberry—deliciously laced with dark chocolate, coffee and floral potpourri. The wine's bright entry and juicy acidity are balanced by soft, integrated tannins, and the finish reveals accents of chocolate, pomegranate and baking spice. A colorful pea shoot salad with satsuma mandarins and nasturtium flowers would make a fresh accompaniment.

**VARIETY** 60% Cabernet Franc, 39% Cabernet Sauvignon, 1% Petit Verdot  
**APPELLATION** Oakville **BARRELS** 50% new French oak, 18 months  
**ALCOHOL** 14.7% **AGING POTENTIAL** Enjoy now or until 2025



### 2014 Petit Verdot, Napa Valley

RETAIL - \$95.00 MEMBER - \$76.00

Deep, dark and almost meaty, that's how the aromas strike us on the first whiff of this wonderfully complex wine. Dark roast coffee, blackberry, currant jam, blueberry cobbler, forest floor—this medium-bodied Petit Verdot possesses all these notes and more. A dense palate offers plum and blackberry jam flavors laced with vanilla and mocha and tannins that are firm and mouth coating. Finishing with lingering notes of blackberry, tobacco and dark chocolate, this wine has the guts to go another five to ten years and would be lovely with grilled venison served with a fruit compote.

**VARIETY** 98% Petit Verdot, 1% Cabernet Sauvignon, 1% Cabernet Franc  
**APPELLATION** Napa Valley **BARRELS** 50% new French oak, 18 months  
**ALCOHOL** 14.6% **AGING POTENTIAL** Enjoy now or until 2032

# FOOD *Pairing*

## RAINBOW TROUT WITH SPRING VEGGIES AND FRESH HERBS PINE RIDGE SAUVIGNON BLANC

*Fresh, light, and citrusy our Rainbow Trout recipe pairs with the crisp citrus and floral notes of our Sauvignon Blanc. Serves 4*



### INGREDIENTS

2 large (or 4 small) whole rainbow trout, about 2.5 pounds

Salt and pepper

Extra virgin olive oil

2 lemons cut into thin rounds + 1 lemon cut into wedges for serving

1 shallot or spring onion, minced

1 pound fresh asparagus, trimmed and sliced on the bias into 2 inch pieces

1 pound fresh peas

Flaky salt

Handful mixed fresh herbs: chervil, parsley, dill

### DIRECTIONS

Season trout inside and out with salt and pepper, and brush trout skin with 2 tablespoons olive oil. Stuff cavity with lemon slices. Set aside while prepping your other veggies.

Preheat a large skillet on the stovetop over medium heat. Sauté shallot or spring onion with 2 tablespoons olive oil and a generous pinch of salt. When shallots are starting to brown, add asparagus and peas to the pan along with a splash of tap water and another generous pinch of salt. Cover and let veggies steam until just-tender.

In the meantime, preheat your grill or grill pan to high heat.

Grill trout 4-5 minutes on a side. Peek into the belly to check that fish is cooked through.

Place trout on a serving platter surrounded by sautéed veggies. Give the trout a nice squeeze of lemon juice and serve with additional lemon wedges. Top everything with a scattering of fresh herbs, flaky salt and freshly ground black pepper.



# 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
2020 Sauvignon Blanc	38.00	30.40
2018 Carneros Collines Vineyard Chardonnay	48.00	38.40
2018 Napa Valley Cabernet Sauvignon <b>91-93 POINTS</b> <i>barrel sample</i>	65.00	52.00
2018 Malbec	65.00	52.00
2018 Carneros Merlot	65.00	52.00
2019 Petit Verdot <b>NEW RELEASE</b>	75.00	60.00
2019 Cabernet Franc	75.00	60.00
2019 Oakville Cabernet Sauvignon	110.00	88.00
2019 Rutherford Cabernet Sauvignon <b>NEW RELEASE</b>	110.00	88.00
2019 Sugarloaf Cabernet Sauvignon	125.00	100.00
2016 Onyx Stags Leap Cabernet Sauvignon <b>NEW RELEASE</b>	125.00	100.00
2018 Stags Leap District Cabernet Sauvignon	140.00	112.00
2017 FORTIS Cabernet Sauvignon <b>93-95+ POINTS</b>	245.00	196.00
2018 FORTIS Cabernet Sauvignon	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).*

## *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.

SEGHESIO 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



## MORNING HIKES AT THE RIDGE

\$110 PER PERSON | \$95 CLUB MEMBER LIMIT 2 PER MEMBERSHIP

Your host will talk about how our sustainable farming techniques build to deliver supremely high-quality grapes. As they lead you through the vineyard, you'll learn about our diverse ecosystems, why our Stags Leap District locations matter, and why our vineyards are so distinct. Taste our Stags Leap District wines alongside wines from our other appellations and revel in the variation at play. You will finish up the hike with a box lunch in our demonstration vineyard.

May 7th 9:00 am

June 25th 9:00 am

May 21st 9:00 am

July 9th 9:00 am

June 11th 9:00 am

## NEXT APPELLATION SOCIETY

# September 2022

2019 Stags Leap Cabernet Sauvignon

2019 Atlas Peak Cabernet Sauvignon

2019 Malbec