

# PINE RIDGE

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## VINEYARDS



APPELLATION SOCIETY   COLLECTORS CLUB

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FEBRUARY 2020

## WINEMAKING UPDATE

AN UNFORGETTABLE VINTAGE



*Michael Beaulac*  
WINEMAKER & GM

Dear Members,

As we release wines from the 2017 vintage it's worth taking a look back at a year more challenging than most, yet one that produced many beautiful wines nonetheless. Even before the notorious fires that roared through Northern California that October - and I'll get to those - 2017 kept us on our toes. Two heat spikes in September, one over Labor Day and one later in the month, hurried the ripening process across many vineyards. We were vigilant about irrigation, offering vines just enough water so they wouldn't shut down from the heat. At the same time we were cautious about our picking decisions, harvesting fruit that wasn't just sweet, but physiologically ripe.

In the winery, our task was to manage the wines' tannins. That's the case in any vintage, but in 2017 we had to be even more aggressive about maintaining tannic structure without over extracting. It's a fine balance, and the tool we use to quickly measure a wine's phenolic content (which I discussed in the September newsletter) was a lifesaver. The wines we harvested prior to the fires in 2017 - which, thankfully, included all of our Stags Leap District Cabernet Sauvignons and many others from the valley floor - are a product of vigilance and attention to detail. They taste terrific.

The winery changed on Sunday, October 8, the day the fires started. The Silverado Trail where Pine Ridge winery is located closed down, and it wasn't until Wednesday, when I parked on a side road and hiked two miles to the winery, that I was able to assess what was happening. Luckily we had very few wines in tank at that point; most of what we'd brought in was already in barrel. By Thursday, with police escorts, the rest of our crew was able to come back to work. The rest of harvest was anything but normal. Although we processed fruit from our Howell Mountain, Atlas Peak, and other vineyards, we never bottled it. It simply wasn't up to our standards. Needless to say, it was a big loss; the 2017 wines we do have are precious.

Which brings me to the 2017 Knollside Cabernet Sauvignon in your shipment. The wine is a blend taken from small hillside blocks across our four Stags Leap District vineyards. I love the way it turned out - it's in the same family as our other SLD wines, but somehow softer, rounder, silkier. Precious indeed.

A handwritten signature in black ink that reads "Michael Beaulac". The signature is fluid and cursive, with a large initial 'M'.

### **NEXT APPELLATION SOCIETY SELECTION: APRIL**

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2017 Rutherford Cabernet Sauvignon

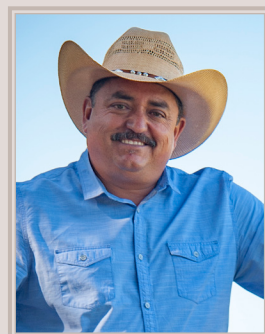
2017 Cabernet Franc

2017 Petit Verdot

# VINEYARD UPDATE

## COVER CROPS

In the previous issue of the newsletter, I discussed sustainability and the fact that 100 percent of our estate vineyards became certified sustainable by the California Sustainable Winegrowing Alliance in 2019. This certification reflects hundreds of vineyard practices, one of which is the use of cover crops. Cover crops are the plants, grasses, legumes, etc., that you see between vineyard rows. We use them for two primary reasons: 1) to add organic matter, nutrients, and nitrogen to the soils; 2) to manage the water-holding capacity of the soils.



*Gustavo Aviña*  
VINEYARD MANAGER

We use different types of cover crops depending on what we're trying to achieve. For instance, in vineyards with nutrient-poor, clay-heavy soils, we plant a nitrogen-rich cover crop of mixed legumes (alfalfa, clover, peas, etc.), which introduces organic matter and gives the soils a looser, more friable texture. In vineyards with deep, rich soils that are apt to promote excessive vine growth, we plant a mix of grasses, fescue, and weeds; this type of crop competes with the vines for water and tempers that unwanted vigor. In certain vineyards, we plant both types of cover crops, sometimes in every other row, with the aim of establishing an ideal balance of nutrients and water availability. At Pine Ridge Vineyards, we plant what is known as an insectary crop, an eye-popping mix of clover, poppies, bluebells, and other flowers that add nutrients and also attract beneficial insects to the vineyard.

Like vines, cover crops need to be managed throughout the year. Planted immediately following harvest, the crops grow throughout the winter. In spring, after the vines have gone through budbreak, we either mow them down, or mow and till the matter back into the soils. The decision about when and whether to mow vs. mow and till is vineyard and vintage dependent. For instance, if we have a rainy spring and the soils have plenty of water, we might simply mow the crop so that the roots continue to compete with the vines for water. In a dry year, we might mow and till the crop back into the soils to supply all those added nutrients. And again, we might employ both methods, even in a single vineyard, depending on the soil characteristics from block to block.

The bottom line with cover crops? They're complicated! To get the most out of them, you need to know your vineyards intimately. As with most things wine and vineyard related, there is no "one size fits all."



A handwritten signature in black ink, which appears to be "Gustavo Aviña".

# 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 Oakville Cabernet Sauvignon, Napa Valley

RETAIL - \$100.00 MEMBER - \$80.00

Deep ruby color and richly woven with aromas of red cherry fruit, mushroom earthiness, olive tapenade, and warm spices, the 2017 Oakville Cabernet Sauvignon shows true Oakville characteristics. It has fresh fruit expressing wild cherries, blackberry, cinnamon, vanilla, black olives, plums. The structure is firm and balanced showing power and freshness. The wine finishes long with dark chocolate notes and smooth tannins. Try with braised lamb shanks.

VARIETIES 89% Cabernet Sauvignon, 8% Petit Verdot, 3% Malbec  
APPELLATION Oakville BARRELS 64% new French oak, 18 months  
ALCOHOL 15.6% AGING POTENTIAL Enjoy now or cellar up to 10 years



## 2017 Knollside Cabernet Sauvignon, Napa Valley

RETAIL - \$125.00 MEMBER - \$100.00

Grapes from our terraced knoll-side vineyards produce wines with a notable combination of power and purity. The 2017 Knollside Cabernet Sauvignon opens with aromas of dark fruit, cocoa powder, baking spices, toasted oak, and a hint of clover. The inviting flavors of blueberry, blackberry, strawberry pie, coffee, and notes of vanilla cola are lovely. Juicy firm tannins and a long toasted finish bring you back for another sip. Pair with a lovely Fiscalini cheddar, or your favorite aged cheese.

VARIETIES 87% Cabernet Sauvignon, 6% Cabernet Franc, 6% Merlot, 1% Petit Sirah  
APPELLATION Stags Leap District BARRELS 30% new French oak, 18 months  
ALCOHOL 15.3% AGING POTENTIAL Enjoy now or cellar another 5 years



## 2017 Cave 7 Cabernet Sauvignon, Napa Valley

RETAIL - \$85.00 MEMBER - \$68.00

Our Cave 7 captures the deep flavor intensity of a classic Cabernet Sauvignon. The aromas reveal red fruit cherry, briary notes and minerality. The juicy flavors mimic the aromas: strawberry, cherry combined with cola, vanilla and a touch of tart cranberries. Oak aging adds cinnamon and nutmeg notes and the acidic backbone and grippy tannins indicate a wine worthy of aging. It is drinking beautifully now but can be cellared a bit longer. Try it with Cabernet-braised stew or a rib roast.

VARIETIES 87% Cabernet Sauvignon, 7% Petit Verdot, 6% Merlot  
APPELLATION Napa Valley BARRELS 34% new French oak, 18 months  
ALCOHOL 14.9% AGING POTENTIAL Enjoy now or cellar another 5-10 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 Oakville Cabernet Sauvignon, Napa Valley

RETAIL - \$130.00      MEMBER - \$104.00

The 2012 Oakville Cabernet Sauvignon captures the deep intensity of sweet, ripe cherry, and blackberry with savory aromas of smoked bacon. French oak brings cigar box notes to both the flavors and the aromas, complemented by cassis, pepper and herbal tea. Dry fruit, vanilla, and mocha flavors add complexity. The tannins are ripe and provide grip and structure along with the notable acidity. This wine is beautifully balanced and ready to enjoy now, and will keep for another seven years. Enjoy pairing this wine with pepper steak with mushrooms and *lardons*.

VARIETIES 76% Cabernet Sauvignon, 24% Petit Verdot  
APPELLATION Oakville    BARRELS 60% new French oak, 18 months  
ALCOHOL 14.8%    AGING POTENTIAL *Enjoy now or cellar another 7 years*

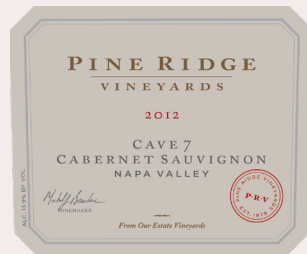


## 2012 Contemperate Red Wine, Napa Valley

RETAIL - \$90.00      MEMBER - \$72.00

Our Contemperate blend, made primarily with Petit Verdot, is inviting with aromas of sour red cherries, plum, mushrooms, and cedar. Flavors include red cherry, raspberry, plum, spice, vanilla, leather, and tobacco nuances. The entry is bright and fresh for a five-year-old wine, and still shows smooth, grippy tannins. A round palate and juicy acidity helps build a firm, lasting structure and the finish shows lingering dark berries and spice. Pair this wine with braised oxtails with herb-scented jus.

VARIETIES 59% Petit Verdot, 37% Cabernet Franc, 4% Cabernet Sauvignon  
APPELLATION Napa Valley    BARRELS 43% new French oak, 18 months  
ALCOHOL 14.4%    AGING POTENTIAL *Enjoy now or cellar another 5 years*



## 2012 Cave 7 Cabernet Sauvignon, Napa Valley

RETAIL - \$120.00      MEMBER - \$96.00

This seven year old wine is showing typical tertiary aromas and flavors of dark fruit, dried herbs, mushrooms, cedar, and forest floor. The fruit flavors are still fresh showing plums, cherries, blackberries. Made from 100% Cabernet Sauvignon, the structure expresses medium tannins with bright, juicy acidity. This wine finishes clean and juicy. Drink now and cellar for an additional five years. Pair this wine with barbecued steak or a flavorful pork roast.

VARIETY 100% Cabernet Sauvignon  
APPELLATION Napa Valley    BARRELS 35% new French oak, 18 months  
ALCOHOL 13.8%    AGING POTENTIAL *Enjoy now or cellar another 5 years*

# WILD MUSHROOM FLATBREAD

PAIR WITH 2017 OAKVILLE CABERNET SAUVIGNON

SERVES 6

*“Woodsy mushrooms and molten cheese put this hearty flatbread in the red-wine camp. Open our Oakville Cabernet Sauvignon, a classic, concentrated red wine that responds to the flatbread’s earthy mushroom flavor, its cheesy richness, and the scent of thyme.”*

— Susan Lassalette  
WINERY CHEF

## INGREDIENTS

- 1 teaspoon active dried yeast*
- 2 cups plus 1 tablespoon warm water*
- 3 cups unbleached all-purpose flour*
- 1 teaspoon kosher salt*
- Olive oil*
- ½ cup crème fraîche*
- 1 cup grated fontina cheese*
- 3 tablespoons grated parmesan cheese*
- 12 ounces wild or cultivated mushrooms, cleaned and sliced or broken into smaller pieces (remove stems if tough)*
- 1 ½ tablespoons chopped fresh thyme*



## DIRECTIONS

In the bowl of a stand mixer, proof the yeast in ¼ cup of the warm water until it foams. Add the remaining water, flour, and salt. With the dough hook, knead the dough for 8 minutes on medium speed.

Portion the dough into 3 equal balls. Place in a lightly oiled 9-by-13-inch pan, cover with plastic wrap, and refrigerate overnight.

Remove the dough from the refrigerator. Arrange racks on the lower third and middle of the oven and preheat to 425°F. Line 3 half sheet pans with parchment paper.

With your hands, stretch each ball of dough into a 12-by-7-inch rectangle and place on a prepared pan.

To assemble the first flatbread, spread about one-third of the crème fraîche on the dough, leaving roughly a ½-inch border. Continue with a third of the fontina and the parmesan. Scatter a third of the mushrooms on the cheese and finish with a third of the thyme.

Place the pan on the lower rack of the oven and bake the flatbread for 8 minutes. Rotate the pan and move to the middle rack. Bake for another 5 minutes until golden brown. Remove the flatbread from the pan and let cool for a few minutes. Cut into triangles, and arrange on a platter.

While the first flatbread is baking, assemble the next and so on.

## 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<br>BOTTLE PRICE | MEMBER<br>BOTTLE PRICE |
|---|------------------------|------------------------|
| 2016 Carneros Collines Chardonnay                             | 48.00                  | 38.40                  |
| 2016 Napa Valley Merlot                                       | 65.00                  | 52.00                  |
| 2016 Napa Valley Cabernet Sauvignon <b>90 POINTS</b>          | 65.00                  | 52.00                  |
| 2016 Charmstone   | 65.00                  | 52.00                  |
| 2017 Malbec   | 65.00                  | 52.00                  |
| 2016 Petit Verdot   | 75.00                  | 60.00                  |
| 2017 Cave 7 Cabernet Sauvignon                                | 85.00                  | 68.00                  |
| 2016 Rutherford Cabernet Sauvignon <b>90-93+ POINTS</b>       | 100.00                 | 80.00                  |
| 2016 Oakville Cabernet Sauvignon <b>93 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

DOUBLE CANYON IN WEST RICHLAND, WASHINGTON

Contact us: (800) 400-6647 | WineClub@PineRidgeWine.com

## UPCOMING EVENTS

SAVE THE DATE:  
2020 CLUB PICK UP AND TASTING EVENTS

**SATURDAY, APRIL 18**

**SATURDAY, NOVEMBER 14**

Arrival time and event details to come.

WINE CLUB TASTING RESERVATIONS  
NOW AVAILABLE ONLINE

Members may now access our website and reserve tastings in the Hillside Tasting Room, available exclusively to members. Reservations are recommended to ensure members and guests receive the best experience. Your reservation login username and password are the same as your login information to your wine club account. Our team looks forward to hosting you on your next visit.

**TO PLACE RESERVATIONS FOR YOUR UPCOMING TASTING,  
VISIT [WWW.PINERIDGEVINEYARDS.COM/VISIT-US/CLUB-TASTINGS](http://WWW.PINERIDGEVINEYARDS.COM/VISIT-US/CLUB-TASTINGS)**



*To view other upcoming 2020 events, please visit our website*

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

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