

PINE RIDGE

VINEYARDS



APPELLATION SOCIETY COLLECTORS CLUB

NOVEMBER 2020

WINEMAKING UPDATE

A MESSAGE FROM MICHAEL



Michael Beaulac
WINEMAKER & GM

Dear Members,

It seems especially appropriate that the wines in your shipment this month feature some of the best releases of the 2017 vintage. You may recall that 2017 was the year of the Northern California wildfires, which swept through parts of Napa and Sonoma Counties in October. It was a devastating experience for many people, with a loss of life and property that cannot be minimized. At Pine Ridge, some of us were personally affected. Despite the difficulties that we were faced with, we found a silver lining in the quality of our 2017 vintage. Our yields were lower but as the 2017 FORTIS Cabernet Sauvignon, 2017 Merlot and 2017 Charmstone demonstrate, the vintage produced some very fine wines.

Although it's early to predict, we expect 2020 to be of the same quality. The wildfires came earlier in the season and we are fortunate that our team finished our harvest several days before the Glass Fire began. Gustavo and his team did an incredible job sorting the fruit in the vineyard, and we tested every single lot for smoke. We experimented with techniques learned in 2017, including rinsing grape clusters prior to pressing. While we aren't certain what vintage 2020 will look like when all is said and done, I remain optimistic and can pledge that we will only release wines that meet our highest, most exacting quality standards.

As we reflect on the challenges we have endured in 2020, we are reminded to be thankful for our health, our community, and for those close to us. I want to recognize and thank our vineyard, winemaking and cellar teams for all they did this year and during harvest to bring the vintage in. In many ways it was a heroic effort, and we are grateful for their dedication, hard work and professionalism. We feel immense gratitude towards our members as well and thank each of you for your continued support.

A handwritten signature in black ink that reads "Michael Beaulac". The signature is fluid and cursive, with a large, sweeping flourish at the end.

RECENT ACCOLADES

93-95+ POINTS 2017 FORTIS Cabernet Sauvignon

"A barrel sample of 93% Cabernet Sauvignon, 4% Malbec and 3% Cabernet Franc, the 2017 Cabernet Sauvignon Fortis is opaque garnet-purple colored and bursts from the glass with black currant cordial, black forest cake and licorice with hints of black olives, charcuterie and pencil shavings. The palate is medium to full-bodied, firm, grainy and tightly knit with bags of black fruit preserves and ripe tannins, with lovely freshness lifting the finish."

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

VINEYARD UPDATE

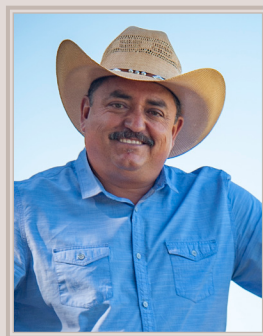
HARVEST 2020: A REFLECTION

Like all of us, 2020 is not a year we here at Pine Ridge will soon forget. In the vineyard it began as a drought year, something we're pretty used to in California and Napa Valley and can work around with some planning and care. As the growing season progressed, we were very pleased with the crop's development, and at veraison in the beginning of August, it looked like it was going to be another fine Napa Valley vintage.

In farming, as in many other facets of life, Mother Nature had her own plans. Lightning in late August – a rare occurrence here – sparked numerous wildfires, and a heat spell accelerated the ripening process and brought on an early harvest. At one point I had a memory notification pop up on Facebook; it was from 2011 and reminded me that on September 22 of that year we harvested Cabernet from Block 7 on the Pine Ridge Estate. In 2020 we harvested that block on August 25, nearly a month earlier!

In addition to an early start, harvest was extremely compressed as my team and I worked night after night to bring all of our estate fruit into the winery. On many nights they'd start picking at ten pm and finish up at six, seven or even eight am. And they did this for five to six weeks straight. Needless to say we had strict protocols in place with regard to COVID-19. Normally we would have the crew hand off their picking bins in a kind of "bucket brigade" to save time, but this year everyone ferried their own bin to the receiving truck (tractors) at the end or between the rows to avoid personal contact. We had just one person driving a forklift instead of trading off that job. We staggered breaks and meals to avoid large group gatherings. And of course masks were mandatory at all times. When the fires began, surgical masks were exchanged for N95 masks, and I'm thankful to the, Napa Agricultural Commissioner, Napa Farm Worker Foundation, and other organizations for quickly providing us with more than enough masks throughout harvest.

All this is to say that despite the challenges, my vineyard crew rose to the occasion. As always and perhaps even more than usual, they picked and sorted our grapes with meticulous care, so that only the most pristine fruit made it to the winery. This meant a significant reduction in yields, but we will never sacrifice quality for quantity. I am so proud of my team: they are talented experts at their profession, and 2020 proves that once again.



Gustavo Aviña
VINEYARD MANAGER



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 FORTIS Cabernet Sauvignon, Napa Valley

RETAIL - \$225.00 MEMBER - \$180.00

The extremely dense, dark color of 2017 FORTIS comes from vines grafted to small-berry clones. This wine's deep, complex aromas and flavors of ripe, jammy fruit—suggesting plum, blackberry and dark cherry—are layered with intriguing nuances of cedar box, wild mushrooms and tobacco leaf. Silky, supple tannins and balanced acidity frame the expansive flavors and lingering finish. The intensity of FORTIS complements full-flavored foods, such as prime rib, and complex cheeses, including 36-month-aged Gouda or Manchego.

VARIETIES 93% Cabernet Sauvignon, 4% Malbec, 3% Cabernet Franc
APPELLATION Stags Leap District BARRELS 100% new French oak, 26 months
ALCOHOL 14.7% AGING POTENTIAL Enjoy now or over the next 15 years



2017 Merlot, Napa Valley

RETAIL - \$65.00 MEMBER - \$52.00

Aromas open with dark chocolate and sweet cherry pie. This wine is lush and bright on the entry with fruit flavors of strawberry, graham cracker crust, and a backbone of tobacco leaf which continue to the long finish revealing a bit of dark chocolate. With fine tannins and juicy acidity, this is a mouth-filling and pleasing wine to savor. Pair with this month's recipe Savoy Cabbage and Black-Eyed Pea Orecchiette.

VARIETIES 85% Merlot, 11% Cabernet Franc, 3% Malbec, 1% Cabernet Sauvignon
APPELLATION Napa Valley BARRELS 30% new French oak, 18 months
ALCOHOL 15.3% AGING POTENTIAL Enjoy now or over the next 5 to 7 years



2017 Charmstone, Napa Valley

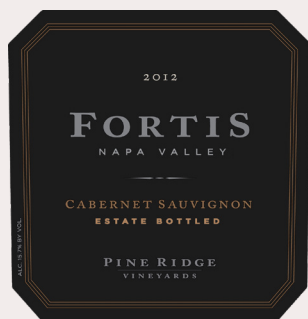
RETAIL - \$65.00 MEMBER - \$52.00

Our 2017 Charmstone reveals luscious, fruit-expressive aromas and flavors reminiscent of summer-ripe blackberries and raspberries. Intriguing notes of lilac, cola and toasty oak add complexity. The dense, chewy mid-palate and supple structure speaks to Cabernet Sauvignon, while Cabernet Franc also enhances the wine's aromatics. Petit Verdot contributes hint of lilac and bright red cherry to the lingering finish. Duck with blueberry sauce and roasted trout wrapped in pancetta are two of our favorite pairings.

VARIETY 66% Cabernet Sauvignon, 26% Cabernet Franc, 8% Petit Verdot
APPELLATION Napa Valley BARRELS 30% new French oak, 18 months
ALCOHOL 15.2% AGING POTENTIAL Enjoy now or over the next 5 to 7 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.

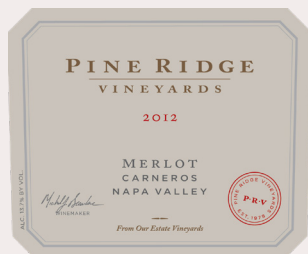


2012 FORTIS Cabernet Sauvignon, Napa Valley

RETAIL - \$285.00 MEMBER - \$228.00

2012 Fortis demonstrates why this wine is the crown of our portfolio, with plush dark plum, dark cherry, raspberry jam and blueberry flavors framed by toasted oak, caramel, cedar, tobacco, baking spice, and a subtle hint of mint. This is a powerful win with firm, structured tannins and a round, creamy entry. It shows impeccable balance, and its bright red and blue fruit persists through a lingering finish with a hint of espresso. You can drink this wine now, but it will continue to develop over the next six years.

VARIETIES 84% Cabernet Sauvignon, 11% Petit Verdot, 5% Malbec
APPELLATION Napa Valley BARRELS 60% new French oak, 18 months
ALCOHOL 14.5% AGING POTENTIAL Enjoy now or over the next 6 years



2012 Merlot, Carneros

RETAIL - \$75.00 MEMBER - \$60.00

Our 2012 Merlot Carneros is showing some of the flavors typical of aging, including notes of forest floor and mushroom, however, you'll find the fruit flavors are still fresh and vibrant with plum, pomegranate and bright cherry, especially on the mid-palate. The wine has a soft and silky entry, typical of Merlot, and as it opens up it reveals notes of cola, cedar, violet and toasty oak, leading to an elegant finish.

VARIETIES 83% Merlot, 14% Cabernet Sauvignon, 3% Cabernet Franc
APPELLATION Napa Valley BARRELS 50% new French oak, 18 months
ALCOHOL 13.7% AGING POTENTIAL Enjoy now or over the next 4 years



2012 Charmstone, Napa Valley

RETAIL - \$80.00 MEMBER - \$64.00

The 2012 Charmstone is a red blend representing our estate vineyards throughout Napa Valley. Aged for eight years, the wine is still packed with gorgeous fruit - plum, cherry, and raspberry - along with intriguing notes of potpourri, cedar, tomato leaf, dried herbs and mocha. You'll find the first sip a bright, fresh entry as the wine glides over the palate to a long, smooth finish where a hint of ground coffee makes itself known. Duck with blueberry sauce and roasted trout wrapped in pancetta are two of our favorite pairings.

VARIETY 100% Cabernet Sauvignon
APPELLATION Napa Valley BARRELS 60% new French oak, 18 months
ALCOHOL 14.1% AGING POTENTIAL Enjoy now or over the next 4 years

SAVOY CABBAGE AND BLACK-EYED PEA ORECCHIETTE

PAIR WITH 2017 NAPA VALLEY MERLOT

SERVES 4

“This rustic pasta needs a red wine with substance but not monster tannins. Our Napa Valley Merlot is ideal. It’s a full, rich, and round wine that handles the meaty flavor of pancetta as well as the sweetness of the cabbage.”

— PINE RIDGE VINEYARDS
KITCHEN

INGREDIENTS

2 cups black-eyed peas, fresh or frozen

3 shallots; 1 halved, 2 minced

½ carrot, peeled

½ celery stalk

1 tablespoon chopped fresh thyme, plus 3 sprigs

2 tablespoons olive oil

4 ounces pancetta, diced

2 garlic cloves, minced

1 medium head savoy cabbage, cored and shredded

Salt and freshly ground pepper

1 pound orecchiette

Pecorino romano, grated



DIRECTIONS

Place the black-eyed peas, shallot halves, carrot, celery, and 3 thyme sprigs in a large saucepan. Cover with water by 1 inch. Simmer over medium heat until the peas are tender. Let cool to room temperature in the cooking liquid.

In a large, deep skillet, add oil and the pancetta and cook over moderate heat, stirring frequently, until slightly crisp and browned, about 7 minutes. Using a slotted spoon, transfer the pancetta to a plate.

Add the minced shallots to the skillet. Cook over moderate heat, stirring occasionally, until softened and just beginning to brown. Add the garlic and cook briefly, then add the cabbage and chopped thyme. Season with salt and pepper. Cook, stirring occasionally, until the cabbage is very tender, about 20 minutes. Stir in a little of the black-eyed pea cooking liquid to keep the cabbage from scorching.

Meanwhile, bring a large pot of salted water to a boil. Add the pasta and cook until al dente. Drain, reserving 1 cup of the cooking liquid.

Combine the black-eyed peas with the cabbage. Add the drained pasta and a little of the pasta cooking liquid to the cabbage mixture. Cook, stirring, until the liquid is absorbed and the pasta is coated in a lightly creamy sauce. Stir in the pancetta and serve. Garnish with pecorino romano.

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
2019 Sauvignon Blanc	38.00	30.40
2017 Carneros Collines Vineyard Chardonnay	48.00	38.40
2017 Napa Valley Cabernet Sauvignon 90 POINTS	65.00	52.00
2017 Charmstone	65.00	52.00
2017 Malbec	65.00	52.00
2017 Napa Valley Merlot	65.00	52.00
2017 Tessitura	70.00	56.00
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 90 POINTS	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 93 POINTS	140.00	112.00
2016 Stags Leap District Cabernet Sauvignon 93+ POINTS	140.00	112.00
2017 Stags Leap District Cabernet Sauvignon 92-94 POINTS	140.00	112.00
2016 FORTIS Cabernet Sauvignon 95 POINTS	225.00	180.00
2017 FORTIS Cabernet Sauvignon 93-95+ POINTS	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 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.

SEGHESSIO 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

VIRTUAL TASTING PACKAGES

Bring the Pine Ridge Vineyards experience home with a virtual tasting. Select your package and date and our hospitality team will virtually join you and guide you through your experience. Looking to set up a tasting for a large group or for team building? Contact our concierge for tasting selections, customized experience recommendations, or to answer any questions.

EMAIL CONCIERGE@PINERIDGEWINE.COM OR CALL 707-257-4734

HOLIDAY GIFTS & COLLECTIONS

Show appreciation to loved ones, friends, clients and colleagues this holiday season. Choose the ideal gift with beautifully boxed 2-bottle selections.

Need to stock up on some of your favorites? Let us provide wines for all your holiday needs with our specially curated 3-bottle and 6-bottle collections.

Ground shipping included on all gift sets and collections.

Our private concierge is available to assist with all corporate orders and special requests. Call 707.260.0546 or email orders@crimsonwinegroup.com for more information.

SHOP ALL GIFT SETS AND COLLECTIONS AT [PINERIDGEVINEYARDS.COM/COLLECTIONS](https://www.pineridgevineyards.com/collections)



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