

PINE RIDGE

VINEYARDS



Photo by Wine Club Member, Alexander Jason

APPELLATION SOCIETY COLLECTORS CLUB

SEPTEMBER 2020

WINEMAKING UPDATE

A MESSAGE FROM MICHAEL



Michael Beaulac
WINEMAKER & GM

Dear Members,

While 2020 is a year no one will soon forget, we're thankful for the rhythms of the growing season and the winemaking year that seem to be impervious to the uncertainty and disruption around us. As summer slips into fall in Napa Valley, the vines are healthy and strong, laden with clusters of plump berries that ripen day by day. Our team is out every morning, early enough to see the fog lift (if the marine layer came in the night before), checking sugars and acids, tasting fruit and chewing on berry seeds to gauge when to call the pick. It's still a magical time of year, and equally reassuring.

That's not to say we haven't made adjustments in the winery to accommodate the protocols necessitated by physical distancing. We all wear masks, and we've developed a number of workarounds to keep our harvest crews safe and healthy. A prime example of these adjustments are the revised schedules of our day and night crews: usually they overlap by an hour or so, but now their shifts are scheduled with no overlap at all. In addition, we have one crew crushing grapes just outside the winery while another handles pumpovers inside, also with no crossover. Early on, we knew we wouldn't be able to hire harvest interns from overseas as we normally do, but we have people from across the U.S. including New York and Las Vegas joining us this year. We miss the banter of foreign languages, but we're happy to have the extra hands in the cellar.

I am thrilled that on a personal level, this is truly a harvest of note as it's my son's first! Eric Beaulac is an enology major at Cal Poly in San Luis Obispo, with one senior project to go before he graduates. He's not working at Pine Ridge, but at another Stags Leap District Winery up the road with a 30-year-old winemaker and 27-year-old cellarmaster. Apparently the first decision they make each day is what music to play in the cellar. I remember those days. What more could a 22-year-old want?

Stay safe!

A handwritten signature in black ink that reads "Michael Beaulac". The signature is fluid and cursive, with a long, sweeping underline.

RECENT ACCOLADES

92-94 POINTS 2017 Stags Leap District Cabernet Sauvignon

"A barrel sample, the 2017 Cabernet Sauvignon Stags Leap District is opaque garnet-purple colored and sings of blueberry compote, warm cassis and blackberry pie with hints of cedar chest, cinnamon stick and tilled soil. Medium to full-bodied with a sustained mid palate and ripe, firm, plush tannins, it finishes long and spicy."

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

VINEYARD UPDATE

FARMING IN A DRY GROWING SEASON

We've had a dry year here in wine country, in fact, it's really been a drought. As a consequence, our farming in 2020 has focused on making sure the vines have had enough water to support the grapes. I suspected this might be the case early in the year due to the fact that we usually see a little sap flow when we prune in the winter: this year that wasn't the case. We wanted to mitigate the lack of moisture by irrigating in February to make sure the crops had enough water for budbreak, and this certainly helped.



Gustavo Aviña
VINEYARD MANAGER

Continued dry weather through the spring produced canopies that were smaller than usual. Normally we hedge our vine canopies two or three times to keep green growth in check; we want to be sure the grape clusters get enough light and airflow around them. This year, because of the smaller canopies, we only hedged once. We also mowed and tilled the permanent cover crops we have in some of our vineyards. These crops compete with vines for moisture. While this can be beneficial in a wet year when we need to control the amount of water getting to the grapes, in a dry year like this one, the cover crops don't leave enough for the vines.

The dry year coupled with a hot summer resulted in somewhat lower yields; the clusters and the berries themselves were a little smaller than usual. The good news is that small berries tend to be very concentrated and intense so I anticipate very high quality in this year's crop. It may be counterintuitive, but drought years can end up producing fine vintages as long as one pays attention. I'm looking forward to the wines of 2020 and I think you will, too.

In past newsletters I've told you about our new plantings in the Rutherford Ridge Vineyard, two acres of Cabernet Sauvignon and two of Malbec. We harvested a little fruit from these vines in 2019, but this year we're getting our first normal yields from these young vines. We're also getting a small amount of fruit from new plantings in our Pine Ridge Estate Vineyard. Michael and his team will keep track of these new lots separately to see how they develop. After four years of coaxing these vines along, I can't wait to see what they produce!

A handwritten signature in black ink, which appears to read "Gustavo Aviña". The signature is stylized and fluid.



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 Stags Leap District Cabernet Sauvignon, Napa Valley

RETAIL - \$140.00 MEMBER - \$112.00

The enticing aromas of our 2017 Stags Leap District Cabernet Sauvignon reveal red cherry, berry and plum highlighted with notes of licorice, cola, mocha and freshly-cut rose. The plush flavors, echoing the aromas, are enveloped in a round mouthfeel and framed by silky tannins. Beautifully balanced acidity gives the wine vibrancy on the palate and carries the flavors through a bright finish that invites you back for another sip. Enjoy this wine with this month's recipe of flat iron steak with roasted tomatoes and herb salad.

VARIETIES 90% Cabernet Sauvignon, 4% Petit Verdot, 4% Merlot, 2% Malbec
APPELLATION Stags Leap District BARRELS 100% new French oak, 26 months
ALCOHOL 14.8% AGING POTENTIAL Enjoy now or over the next 12 years



2017 Tessitura, Napa Valley

RETAIL - \$70.00 MEMBER - \$56.00

Brilliant ruby color in hue, our 2017 Tessitura opens with profuse aromas of black cherry and cassis, with intriguing hints of sage, espresso bean and baking spices. The elegant, silky texture envelops the bright red and dark fruit flavors on the palate. Lively acidity and supple tannins structure the wine and carry the plush flavors through a long, smooth finish.

VARIETIES 85% Cabernet Sauvignon, 13% Merlot, 2% Petit Verdot
APPELLATION Napa Valley BARRELS 30% new French oak, 18 months
ALCOHOL 15.0% AGING POTENTIAL Enjoy now or over the next 7 years

NEXT APPELLATION SOCIETY SELECTION: NOVEMBER

2017 FORTIS Cabernet Sauvignon

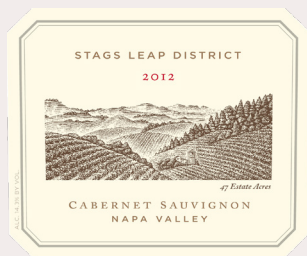
93-95+ POINTS | ROBERT PARKER'S THE WINE ADVOCATE, OCTOBER 2019

2017 Charmstone Red Wine

2017 Napa Valley Merlot

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 Stags Leap District Cabernet Sauvignon, Napa Valley

RETAIL - \$170.00 MEMBER - \$136.00

Our 2012 Stags Leap District Cabernet Sauvignon may just be hitting its stride, with stunning fruit flavors of blueberry, cherry sweetness and red fruit compote supported with toasty oak and layers of vanilla, cola, tobacco leaf, peppercorn and baking spices. This is a meticulously constructed wine with a rich, round entry, coffee-infused mid-palate, smooth tannins and a beautiful finish that show hints of chocolate-covered cherry and espresso. It has years left and will last well into 2026.

VARIETIES 77% Cabernet Sauvignon, 20% Cabernet Franc, 3% Malbec
APPELLATION Stags Leap District BARRELS 60% new French oak, 18 months
ALCOHOL 14.9% AGING POTENTIAL Enjoy now or over the next 6 years



2012 Tessitura, Napa Valley

RETAIL - \$85.00 MEMBER - \$68.00

The 2012 Tessitura offers fresh plum and sweetbrier aromas along with coffee, cola and warm baking spices such as clove and cinnamon. With a bright, round entry and a sweet mid-palate, this Napa red blend oozes juicy pomegranate and cherry flavors framed by creamy cola and vanilla. It's delicious for drinking now, and you'll find the wine will continue to develop through 2024.

VARIETIES 56% Cabernet Sauvignon, 33% Merlot, 10% Cabernet Franc, 1% Petit Verdot
APPELLATION Napa Valley BARRELS 40% new French oak, 18 months
ALCOHOL 13.5% AGING POTENTIAL Enjoy now or over the next 4 years



2012 Onyx, Napa Valley

RETAIL - \$80.00 MEMBER - \$64.00

Our 2012 Onyx Red Wine shows initial aromas of sweetbrier and cedar that quickly open up to layers of blackberry, Bing cherry, cinnamon, and hints of vanilla. With a round, juicy, sweet fruit entry, the wine exudes flavors of dark plum and cherry laced with notes of cola, warm cocoa and a hint of mushroom. This wine has aged beautifully and will be most enjoyed if drunk soon.

VARIETY 33% Malbec, 31% Cabernet Sauvignon 30% Tannat, 6% Merlot
APPELLATION Napa Valley BARRELS 30% new French oak, 18 months
ALCOHOL 14.3% AGING POTENTIAL Enjoy now

FLAT IRON STEAK WITH ROASTED CHERRY TOMATOES

PAIR WITH 2017 STAGS LEAP DISTRICT CABERNET SAUVIGNON

SERVES 4

“Roasting the cherry tomatoes reduces the acid, releases the sugars and exposes the richness of the tomato. The balanced acidity and silky tannins of the Stags Leap District Cabernet Sauvignon bring another dimension of flavor to the dish that will leave your palate singing with praise.”

— PINE RIDGE VINEYARDS
KITCHEN

INGREDIENTS

*4 cloves of garlic; 2 cloves minced,
2 cloves thinly sliced*

2 lemons, zested, save for juice

2 tablespoons chopped rosemary

Olive oil

2 pounds flat iron steak

*2 pints of vine ripened cherry
tomatoes, stems removed and cleaned*

2 teaspoons picked thyme leaves

*2 cups mixed summer herbs: Italian
parsley, chive, mint, basil, tarragon*

Kosher salt

Large flake sea salt



DIRECTIONS

Mix the minced garlic, zest of one lemon, rosemary and a quarter of a cup of olive oil in a small bowl. Set aside.

Generously sprinkle the steak with salt and rub in the herb mixture. Place in a non-reactive container, cover and refrigerate for at least 2 hours or overnight.

Preheat your grill to medium-high heat.

Remove the steaks from refrigeration and let come to room temperature, about 1 hour.

While the steak is tempering, roast the cherry tomatoes.

To roast the cherry tomatoes, toss the cleaned cherry tomatoes with a quarter cup of olive oil, sliced garlic, thyme and salt. Place the tomatoes in a heat resistant, shallow saute pan and place on the grill with the lid on. Check on the tomatoes every 5 minutes or so until they blister and are soft. Set aside to cool.

Grill the steaks over direct heat for 5-7 minutes per side until they reach an internal temperature of 130 degrees for medium rare. Remove steak to a platter and let rest for 10 minutes.

While the steak is resting, add a little more olive oil and zest of a lemon to the tomatoes. Season to taste with Kosher salt.

Place the mixed herbs in a small bowl, toss with a squeeze of lemon, a tablespoon of olive oil and a pinch of Kosher salt.

Slice the steak diagonally across the grain and place on a platter. Sprinkle the steak with sea salt. Spoon the roasted cherry tomatoes over the meat and place the herb salad on top or to the side of the steak.

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
2019 Sauvignon Blanc	38.00	30.40
2017 Carneros Collines Vineyard Chardonnay	48.00	38.40
2016 Napa Valley Cabernet Sauvignon 90 POINTS	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 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 Howell Mountain Cabernet Sauvignon 92+ POINTS	150.00	120.00
2015 FORTIS Cabernet Sauvignon 92-94 POINTS	225.00	180.00
2016 FORTIS Cabernet Sauvignon 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 45 minute experience. Looking to set up a tasting for a large group or for team building? Contact Carolyn for tasting selections, customized experience recommendations, or to answer any questions.

EMAIL CONCIERGE@PINE RIDGE WINE.COM OR CALL 707-257-4734

HOLIDAY AND CORPORATE GIFTING

Show appreciation to loved ones, friends, clients, and colleagues by giving the gift of Pine Ridge Vineyards. The Customer Care team are experts at personalizing gifts for every palate and our private concierge is available to assist with all corporate gifts and special requests.

CALL 707-260-0546 FOR MORE INFORMATION



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