

PINE RIDGE

VINEYARDS



APPELLATION SOCIETY COLLECTORS CLUB

SEPTEMBER 2021

WINEMAKING UPDATE

A LETTER FROM JOSH WIDAMAN



Josh Widaman
ESTATE WINEMAKER

Dear Members,

It is with immense pleasure that I pen this first communication to our greatest ambassadors, our wine club members. I thought I'd start by telling you why I'm excited to make wine at Pine Ridge Vineyards.

First off, Pine Ridge feels like coming home for me. The Stags Leap District is where I did my first harvest internship, and where early in my career I spent six years working my way up to the role of Assistant Winemaker. Though I've since worked in other Napa Valley AVAs and have experience with spectacular fruit from all over the valley, there's something about the Stags Leap District and its wines that has always stayed with me. In terms of wine, it is my birthplace.

Second, I've followed the wines of Pine Ridge and former Winemaker Michael Beaulac for years, most notably at the annual Barrel Trial Tasting at the winery. This is an event put on for fellow winemakers that allows us to taste the same wine aged in barrels from different forests, producers and at different toast levels. I looked forward to this every year, not only for the educational aspect, but because it gave me a chance to revisit Pine Ridge wines. I was always impressed and have enormous respect for how Michael and his team have evolved the wines over the years.

Speaking of team, I am tremendously excited to work with the people here at Pine Ridge – Gustavo Aviña, Michael Conversano, Colleen Fitzgerald, to name a few – who make this such a dynamic place to make wine. I can't tell you how gratifying it is to walk into a place with such talent, dedication and professionalism, from our teammates working the vines by hand, to those crafting the wines in the cellar and our guest staff creating personalized experiences. The heartfelt welcome of this long tenured team has made the transition as smooth as possible.

Finally, I can't overstate how much I look forward to working with the phenomenal vineyard properties in our portfolio. Pine Ridge owns and farms grapes in some of the best regions not only in Napa Valley, but in the world, and the care and attention to detail that goes into these vineyards is obvious. We are truly winegrowers first and foremost, and I can't wait to work alongside our vineyard team with these estate sites in the future.

In closing, I hope I meet many if not all of our wine club members in the months and years ahead, and I can't wait to share this next chapter of Pine Ridge with you. As I look to the future, I'm aware of the visionary people who've come before me at Pine Ridge, all the way back to our founders, Gary and Nancy Andrus, who were explorers and pioneers in this region. In honoring my predecessors, my intent is to continue pushing boundaries and getting the best out of every block, taking Pine Ridge wines to even greater heights

A handwritten signature in black ink that reads "Josh Widaman".

Josh Widaman
Estate Winemaker

EVENTS AT PINE RIDGE VINEYARDS

STAGS IN SEPTEMBER

SATURDAY, SEPTEMBER 25TH *from 10:30 AM TO 12:30 PM*

\$80 PER PERSON, CLUB MEMBERS *(two per membership)*

\$100 PER PERSON, GUESTS

With harvest in full swing, visit Napa Valley and taste our newly released vintage of our signature Stags Leap District Cabernet Sauvignon along with four other vintages. Assistant Winemaker Mike Conversano will guide you through the wines and give you a glimpse inside the bustling beehive that is harvest at Pine Ridge Vineyards.

FALL INTO FORTIS

SATURDAY, NOVEMBER 13TH *from 10:30 AM TO 12:30 PM*

\$100 PER PERSON, CLUB MEMBERS *(two per membership)*

\$125 PER PERSON, GUESTS

Enjoy the rare opportunity to savor a vertical tasting featuring four vintages of our Fortis Cabernet Sauvignon. Guests will experience a private tasting in our Cabernet Cave with Assistant Winemaker, Mike Conversano, as he walks you through the different vintages and describes why this has become our flagship Cabernet.

DECANTING IN DECEMBER

SATURDAY, DECEMBER 11TH *from 10:30 AM TO 12:30 PM*

\$80 PER PERSON, CLUB MEMBERS *(two per membership)*

\$100 PER PERSON, GUESTS

Join us as we decant some of our favorite library wines in the spirit of the holiday season. This private seated tasting in our Cabernet Caves spotlights some of our finest library wines. Four of our favorite selections will be uncorked, enjoyed, and explained in an enlightening and entertaining atmosphere. With the holidays just around the corner, it's a great time to collect wines for the table or as gifts for friends and family.



Restrictions: No pets, infants, or guests under 21

Contact 707-257-4734 or email events@pineridgevine.com

Event reservations are available on our website

NEXT APPELLATION SOCIETY SELECTION: NOVEMBER

2018 Fortis Cabernet Sauvignon

2018 Napa Valley Merlot

2018 Charmstone

APPELLATION SOCIETY WINE SELECTIONS

2018 DELIVERED AN IDEAL GROWING SEASON TO THE NAPA VALLEY. THE VINTAGE STARTED WITH ABUNDANT RAIN FOLLOWED BY A FAIRLY DRY SPRING. THE SUMMER WAS MILD AND THE WEATHER CONTINUED TO PERFECT DURING THE FALL, ALLOWING FOR LONGER HANG TIME AND A RELAXED HARVEST. THE 2018 WINES HAVE TREMENDOUS COLOR, DEPTH, AND PURITY.



2018 Stags Leap District Cabernet Sauvignon, Napa Valley

RETAIL - \$140.00 MEMBER - \$112.00

The wine's color is deep purple, presenting a dark, concentrated rendition of this mainstay. Redolent with blue and black fruits, the aromatics are metered by notes of cinnamon, white pepper and cola. With a bright vibrancy that belies its power, juicy notes of chocolate covered blueberry meld with those of Earl Grey tea and bay leaf on the palate. The velvety smoothness of the tannin structure brings a refined element to the wine's finish. Pairs well with buttery and toasty cheeses like El Trigal Raw Milk Manchego.

VARIETIES 100% Cabernet Sauvignon

APPELLATION Stags Leap District BARRELS 100% new French oak, 24 months

ALCOHOL 15.2% AGING POTENTIAL Enjoy now or until 2033



2018 Malbec, Napa Valley

RETAIL - \$65.00 MEMBER - \$52.00

With a bright purple hue on the edges, this youthful rendition is alive with lavender, raspberry, and pink peppercorn on the nose. Flavors of ripe Bing cherry and tart cranberry blend seamlessly with notes of lamb merguez sausage on the palate. Big, chewy tannins power this wine to its finish with notes of espresso and dark chocolate. Pair with the similarly intense and deeply layered extra-aged Dutch Gouda, Beemster XO cheese.

VARIETIES 92.5% Malbec, 4% Cabernet Sauvignon, 3% Petit Verdot, 0.5% Merlot

APPELLATION Napa Valley BARRELS 50% new French oak, 18 months

ALCOHOL 15.3% AGING POTENTIAL Enjoy now or until 2033

RECENT ACCOLADES

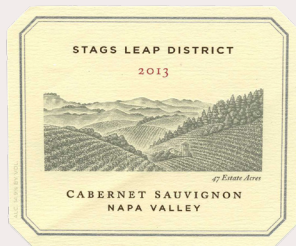
92-94 POINTS 2018 Carneros Cabernet Sauvignon

"A barrel-sample blend of 99% Cabernet Sauvignon and 1% Petit Verdot, the 2018 Cabernet Sauvignon Carneros is very deep garnet-purple in color. The nose is broody and slightly closed, hinting at warm cassis, black plums and black raspberries with touches of charcoal, fertile loam and tobacco. Medium-bodied, the palate is firm, taut and crunchy with ripe, grainy tannins and loads of energetic fruit on the finish."

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

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.



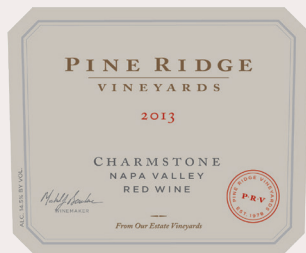
2013 Stag's Leap District Cabernet Sauvignon, Napa Valley

RETAIL - \$175.00 MEMBER - \$140.00

From the start, we're rewarded with notes of cassis, vanilla and anise that are the result of patient cellaring. Soft, supple tannins present a richness on the palate that frames the blackberry, brown sugar, and black olive flavors well. Finishing with graphite and Santa Rosa plum accents, the juicy finish excites you with the opportunity of the next sip. Stir-fry beef and broccoli with chili flakes would be a great dish to pair with this aged wine.

VARIETIES 100% Cabernet Sauvignon

APPELLATION Stag's Leap District BARRELS 100% new French oak, 24 months
ALCOHOL 15.5% AGING POTENTIAL Enjoy now or until 2033



2013 Charmstone, Napa Valley

RETAIL - \$85.00 MEMBER - \$68.00

This is the hidden gem of your cellar. Presenting with notes of red raspberry, iron, white pepper and a dark red color, this is a wine that will satisfy the wine novice and cellar aficionado in all of us. Soft on the entry with a broad weight following through on the palate, this wine is quite quaffable at this peak drinking window. A steak and mushroom empanada or meat pie would make for a delightful pairing.

VARIETIES 81% Cabernet Sauvignon, 12% Cabernet Franc, 4% Malbec, 2% Petit Verdot, 1% Merlot

APPELLATION Napa Valley BARRELS 43% new French oak, 18 months
ALCOHOL 14.5% AGING POTENTIAL Enjoy now or until 2025



2013 Petit Verdot, Napa Valley

RETAIL - \$90.00 MEMBER - \$72.00

The 2013 Petit Verdot is raw power encapsulated in a bottle. Bold aromas of vanilla, chai spice and raspberry jam burst out of the glass. Mouth-filling tannins intertwine with bright acidity up front to form a broad structure to overlay opulent flavors of cassis and herbs de Provence with a graham cracker crust. The wine finishes with spiced cranberry compote and a brisk, palate cleansing finish. Pecorino cheese would pair well with this release.

VARIETY 95% Petit Verdot, 2% Cabernet Sauvignon, 2% Cabernet Franc, 1% Merlot

APPELLATION Napa Valley BARRELS 68% new French oak, 18 months
ALCOHOL 14.7% AGING POTENTIAL Enjoy now or until 2029

ULTIMATE FONDUE

PAIR WITH 2018 STAGS LEAP DISTRICT CABERNET SAUVIGNON

SERVES 4

With fall ahead of us, this ultimate fondue recipe is perfect for a cozy, shared meal with close friends. This recipe is best enjoyed with our 2018 Stags Leap Cabernet Sauvignon as the velvety tannins intertwine with the richness of the cheeses, leaving your palate to enjoy the medley of dark fruit qualities of this elegant wine.



FONDUE

4 cups grated cheese - we suggest one cup each of Emmental, Gruyère, Red Witch, and Fontina

1 tablespoon cornstarch

1 clove garlic, cut in half

1 cup Pine Ridge Chardonnay

Freshly ground black pepper

ACCOMPANIMENTS

2 cups torn toasted baguette

1 jar cornichon

3 grilled sausages, sliced into rounds

2 cups roasted brussels sprout halves

2 pears

2 apples

DIRECTIONS

In a large mixing bowl mix grated cheeses with cornstarch.

Rub the inside of your fondue pot with 1 cut clove of garlic. Pour in wine.

Over low flame, heat wine until it is warm and just starting to bubble.

Add cheese one handful at a time, stirring regularly in one direction until melted, then continue adding handfuls of cheese until it's all integrated.

You might want to whisk your fondue at this point to get a nice, thickened texture.

When fondue is creamy, melted, and ready to serve, season with freshly ground black pepper.

Serve warm fondue with toasted bread, cornichon, grilled sausage slices, roasted Brussels sprouts, sliced apples and pear.

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 (75OZL)	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 91-93 POINTS	65.00	52.00
2017 Charmstone	65.00	52.00
2018 Malbec NEW RELEASE	65.00	52.00
2017 Carneros Merlot	65.00	52.00
2017 Tessitura	70.00	56.00
2017 Petit Verdot	75.00	60.00
2018 Petit Verdot	75.00	60.00
2018 Cabernet Franc	75.00	60.00
2018 Cave 7 Cabernet Sauvignon	85.00	68.00
2018 Carneros Cabernet Sauvignon 92-94 POINTS	100.00	80.00
2018 Rutherford Cabernet Sauvignon 90 POINTS	100.00	80.00
2018 Sugarloaf Cabernet Sauvignon	100.00	80.00
2018 Stags Leap District Cabernet Sauvignon NEW RELEASE	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.

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

VIRTUAL CHEESE AND WINE PAIRING

FRIDAY, OCTOBER 15 FROM 5:00 PM TO 6:00 PM PST

Join Estate Winemaker Josh Widaman and Janet Fletcher, publisher of the *Planet Cheese* blog for a virtual cheese and September club release wine pairing. Josh is excited to taste with you and share information about our 2018 vintage and Janet has selected three cheeses that will pair perfectly with these new releases. Janet has conveniently curated a cheese collection for purchase on her site. The Zoom virtual tasting webinar is complimentary for members and registration links will be available in your upcoming release notification. The cheese collection for two will be available for purchase on Janet's site *until September 30th*.

VISIT JANET'S SITE: WWW.JANETFLETCHER.COM/SHOP/PINE-RIDGE-VINEYARDS-COLLECTION

HOLIDAY GIFTING

Now is the perfect time to start thinking about ways to show appreciation to loved ones, friends, clients, and colleagues this holiday season. What better way to show them they are appreciated than by giving the gift of Pine Ridge Vineyards. Our Guest Service team are experts at personalizing gifts for every palate and budget. Our private concierge is available to assist with all corporate gifts and special orders.

CALL 707-260-0546 FOR MORE INFORMATION



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