



NAPA VALLEY, SINCE 1978

# PINE RIDGE

---

## VINEYARDS

SEPTEMBER 2023



*Locked Horns Vineyard*

APPELLATION SOCIETY

*and*

COLLECTORS CLUB



# Winemaking UPDATE

WITH ESTATE WINEMAKER  
JOSH WIDAMAN

This shipment includes a trio of small lot wines from the fantastic 2021 vintage. It sees the triumphant return of the Oakville Cabernet Sauvignon, along with the Locked Horns Cabernet Sauvignon. We've also included a Merlot from our brand new Explorer Series label.

Merlot has always been a favorite of mine. One of my first life-changing wines was a '97 Pahlmeyer Merlot, given to me during my first harvest. The wine haunts me to this day, a beautiful and decidedly brighter take on the famed Bordeaux grape. That's the style we pursue, one that showcases both the individual grape as well as the individual site. Most of the fruit in this wine hails from Carneros and its deep clay resident soils. Part of our new Explorer Series, the wine is a nod to our ongoing exploration of single varietals across the spectrum of the Napa Valley.

The Locked Horns Cabernet Sauvignon is made from Stags Leap District fruit and shows an impressive concentration of tannin. There's immense roundness to this wine and the bluefruit elements practically leap from the glass, as they tend to do in warmer years like 2021. It's reminiscent of blueberry compote, dense, smooth and lasting. My objective as a winemaker is to turn up the volume on the hallmarks of our famed estate vineyard properties. I think this vintage offers a focused snapshot of what Locked Horns is all about.

The Oakville Cabernet Sauvignon pulls from our 24-acre site in this storied appellation. In particular, four acres always stand alone, anchored in iron-rich red soil and responsible for some of the lushest fruit across our entire vineyard portfolio. It's a balanced wine, showing wild berries, black olive and fresh coffee. The layers are silky, the tannins are plump and it's all the better with cedar plank Chinook salmon.

Harvest is quickly approaching! This is a time where a personal motto of mine takes precedence—"SUPER OMNIA VINO" (or "above everything, wine"). At the beginning of every vintage, I have a conversation with our team where I speak in detail about how precious and personal this endeavor is to me, and I expect it to be for all of us. When you spend as much time together as we do every harvest (more than with our own families, in fact) it HAS to be that important. This is the only way for us to succeed in our goal of crafting some of the greatest wines in the world. In honor of this discussion, we all keep a barrel cellar tag, inscribed with this motto, on our key ring to remind us of our aim (from the moment we wake up until the moment we rest). This is one of many traditions that we have every harvest. Make sure to take a peek at Gustavo's note to learn about another special harvest moment. While a true communal activity, I'm also drawn to how personal harvest is. Every individual experiences it differently, from our overseas intern greenhorns to our seasoned cellar technicians entering their tenth harvest. That's because no two harvests are exactly alike and crush always—ALWAYS—teaches us something new about winegrowing.

*Josh Widaman*



# VITICULTURE UPDATE

WITH VITICULTURE DIRECTOR  
GUSTAVO AVIÑA

This year's growing season has me very excited. After a somewhat cool spring, with some much-needed rain, we've reached the core of summer. Yields are about normal and the quality of fruit is fantastic. Harvest will likely be a bit later this year, starting around the third week of September.

While pruning is probably the vineyard task I enjoy most, harvest is extremely rewarding. It's the culmination of a year's worth of work in the field and there's nothing quite like getting those first clusters in your hand. With wine, you get one shot per year, and harvest is the capstone—a year's worth of work out in the rows.

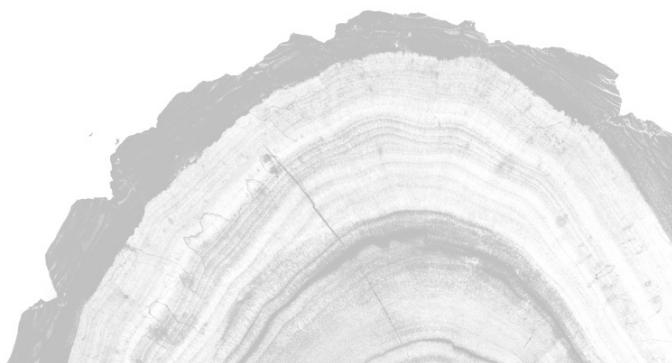
We have a tradition at Pine Ridge of blessing the growing season. We invite a local pastor (from my church) to our winery on the first day of harvest to share a few words with our team and bless the grapes. It's a group affair, just like harvest, with the winemaking, vineyard and tasting room crews taking part. It's a tradition we can't live without! One year we tried. We started harvest without this tradition. As a result, we ended up with a lot of bad luck that didn't subside until we did the formal blessing!

While we're focusing on all things 2023 here in the vineyards, the focus is currently on 2021 with regards to these wines. The past couple of years have been quite hot, with limited to no irrigation and the vines forced to fend for themselves to some extent. This kind of stress can deliver exceptional fruit, albeit in the form of smaller berries and clusters. That was certainly the case in 2021, and it's a joy to get a real sense of the vintage in the glass right now.

The Oakville appellation is home to our warmest site, set up with tremendous exposure. The grapes receive sunlight from the moment the sun comes up until the moment it sets, meaning we have to be a little more diligent with canopy management to avoid heat damage. The extra effort is always worth it, as the fruit tends to produce wines redolent with wild fruit notes, voluptuous tannins and plenty of balance. We can't wait for you to try.

Locked Horns has a big personality as well. The site is as dramatic as the name suggests, set on an alluvial fan about a mile from our tasting room. There, we get the makings of a wine that's both full of muscle and as graceful as ever. The 2021 growing season was a bit hotter than in 2019 and I believe the site really shines under those warmer conditions. Last but not least, there's Merlot, which needs no introduction. This is an inviting wine just begging for a backyard barbecue.

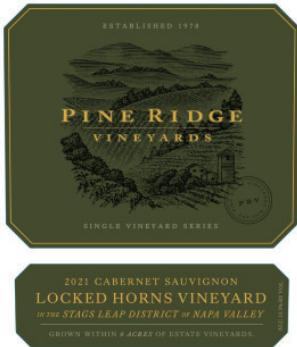
Harvest time is all about community, nourishment and reaping the fruits of your labor. We hope you can gather around the table with friends and family and let these wines enhance the meal, spark lively conversation and transport you—if only mentally—to our Napa Valley home.





# APPELLATION SOCIETY WINE *Selections*

THE 2021 GROWING SEASON WAS A PRIME EXAMPLE OF WHY NAPA VALLEY IS SUCH A GREAT PLACE TO GROW GRAPES. A COLDER WINTER AND DRIER SPRING PRECEDED FOUR UNUSUAL HEAT EVENTS, ESPECIALLY IN MAY AND SEPTEMBER. RAINFALL WAS BELOW AVERAGE FOR THE FOURTH YEAR, CAUSING IRRIGATION CONCERNS. DESPITE THESE CHALLENGES, SUMMER CONDITIONS WERE OPTIMAL FOR BERRY DEVELOPMENT, LEADING TO QUICK BLOOM AND VERAISON. AN EARLY HARVEST BEGAN DUE TO SEPTEMBER'S WARMTH, BEFORE A HEAVY OCTOBER RAINFALL. YIELDS WERE LOW, BUT QUALITY-WISE, IT WAS A STANDOUT YEAR.

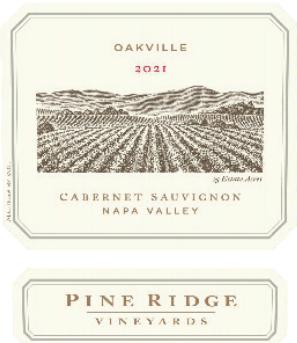


## 2021 Locked Horns Cabernet Sauvignon, Napa Valley

RETAIL - \$175.00      MEMBER - \$160.00

Perfectly situated to exhibit the attributes for which the region is prized, aromatics of wild blackberry jam and blueberry pie fill the nose alongside those of sage and jasmine. Rich and complex from start to finish, the round and sweet entry transitions to notes of brown sugar and Madagascar vanilla on the mid-palate. The firm, yet softly layered tannin structure finishes with nuances of Amaretto and dark chocolate before leaving the most observant with the fresh flavors of ripe Rainier cherry. Pair this wine with this month's featured recipe: Rosemary Lamb Chops with Parmesan Polenta.

VARIETY 98% Cabernet Sauvignon, 2% Malbec  
APPELLATION Stags Leap District    BARRELS 20 months, 80% new French oak  
ALCOHOL 15.5%    AGING POTENTIAL Enjoy now through 2040



## 2021 Oakville Cabernet Sauvignon, Napa Valley

RETAIL - \$125.00      MEMBER - \$100.00

Oakville, hailing from our warmest estate vineyard, is a feast to the senses for any Napa Valley Cabernet Sauvignon enthusiast that lusts for an über ripe rendition of this noble grape. Notes of blackberry jam, black olive, and pencil shavings grace the nose. These evolve into flavors on the mid-palate from vanilla cream and toasted marshmallow to English Breakfast tea and blackcap raspberry. While a touch gritty upfront, the tannins plump up quickly on the mid-palate and transition to a slightly drying finish that cleanses the palate in preparation for the next sip. Farmed Chinook salmon grilled over a cedar plank with grilled squash and wild rice are an exquisite pairing for this elixir.

VARIETY 94% Cabernet Sauvignon, 6% Petit Verdot  
APPELLATION Oakville    BARRELS 20 months, 60% new French oak  
ALCOHOL 15.5%    AGING POTENTIAL Enjoy now through 2036



## 2021 Merlot, Napa Valley

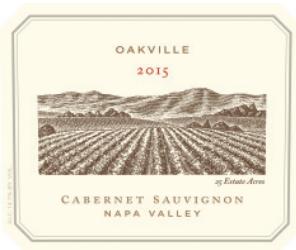
RETAIL - \$75.00      MEMBER - \$60.00

Merlot is the velvety, fruit-forward blender typically used to tame Cabernet Sauvignon's tannins. On its own, it presents an essence of Amarena cherry with vanilla ice cream, hot fudge and blueberry aromatics. The bright, sweet entry leads to a smooth mid-palate with accents of red currant and smoky oak. The finish remains indulgent, buttressed with tannins and notes of dark chocolate syrup on marionberries. Accompanies perfectly with Spaghetti Bolognese.

VARIETY 82.5% Merlot, 15.5% Cabernet Sauvignon, 1% Petite Sirah, 1% Malbec  
APPELLATION Napa Valley    BARRELS 16 months, 40% new French oak  
ALCOHOL 15.5%    AGING POTENTIAL Enjoy now through 2030

## 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.

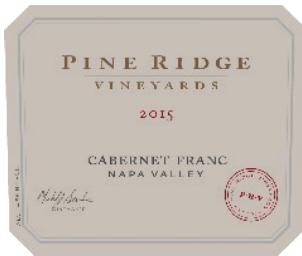


### 2015 Oakville Cabernet Sauvignon, Napa Valley

RETAIL - \$130.00 MEMBER - \$104.00

Blueberry jam and vanilla cream make up the nose of this wine, shadowed by aromas of black olive, cassis and blueberry crumble. Fresh, vibrant and round from the get-go, the palate shows chamomile, marionberry and a hint of mint. The weighty mid-palate is made up of cranberry and blue fruits while the finish is juicy, featuring cocoa nib and chocolate-covered strawberry flavors. Enjoy this wine now through 2031 and serve it alongside tea-smoked duck or beef and broccoli stir fry.

VARIETY *91% Cabernet Sauvignon, 9% Petit Verdot*  
 APPELLATION *Oakville* BARRELS *18 months, 62% new French oak*  
 ALCOHOL *14.9%* AGING POTENTIAL *Enjoy now through 2031*



### 2015 Cabernet Franc, Napa Valley

RETAIL - \$95.00 MEMBER - \$76.00

This wine starts in the garden and heads for the kitchen. It begins with aromas of strawberry seed, blueberry, violet, sage, briar and tomato leaf before taking on baking spice and baked cherry notes. The entry is bright, buoyed by rose petal potpourri and French plum characteristics. Well-integrated with great acidity, the 2015 Cab Franc shows an intriguing fragrance reminiscent of petrichor. The structure is intricate thanks to fine-grained and lengthy tannins. Touches of earth, dried red fruit, cola, cigar box and blueberry juice greet the palate before a resounding finish of dark chocolate-covered cherries. Enjoy this wine now through 2031 and uncork it in the company of a Niçoise salad accented by some fresh vegetables from your garden.

VARIETY *92% Cabernet Franc, 3% Petit Verdot, 3% Merlot, 2% Cabernet Sauvignon*  
 APPELLATION *Napa Valley* BARRELS *18 months, 50% new French oak*  
 ALCOHOL *14.7%* AGING POTENTIAL *Enjoy now through 2031*



### 2015 Merlot, Napa Valley

RETAIL - \$85.00 MEMBER - \$68.00

Beaming with a bright entry, the 2015 Merlot begins with wild strawberry and juicy black cherry notes. Hints of anise, black tea and fresh herbs give way to savory notes like mushroom, tomato and barbecue sauce. A strong and persistent acidity ties together added flavors of plum, red fruit compote, cinnamon and sage. There are woody undertones, strengthened by a dusty and expansive tannin structure, that finish with a touch of brown sugar. This wine is drinking exceptionally right now, and will continue to show well for the next two years. Try it with some Buffalo wings, or Buffalo cauliflower if you are so inclined, doused generously in Frank's RedHot and finished in the broiler to make sure they're crispy.

VARIETY *91% Merlot, 9% Cabernet Sauvignon*  
 APPELLATION *Napa Valley* BARRELS *18 months, 78% new French oak*  
 ALCOHOL *14.6%* AGING POTENTIAL *Enjoy now through 2025*

# FOOD *Pairing*

## PINE RIDGE ROSEMARY LAMB CHOPS WITH PARMESAN POLENTA PAIR WITH PINE RIDGE VINEYARDS 2021 LOCKED HORNS CABERNET SAUVIGNON

*Our rosemary lamb chops with their robust flavor and tender texture, are beautifully complemented by the bold yet silky tannins of our Locked Horns Cabernet Sauvignon, creating a pairing that enhances the fruit profile of this incredible wine. Serves 4*



### INGREDIENTS

8 rib lamb chops

Kosher salt

Freshly ground black pepper

2 tablespoons coarsely chopped  
fresh rosemary + sprigs of  
rosemary for garnish

8 cups cooked polenta

8 tablespoons butter, sliced  
into tabs

1 cup shredded Parmesan

3 tablespoon olive oil

### DIRECTIONS

Remove lamb chops from the refrigerator. In medium mixing bowl, generously season lamb chops with salt and pepper along with chopped rosemary. Set chops aside and allow them to come to room temperature before cooking.

In the meantime, prepare your polenta according to the instructions on the package. Stir in butter and season with salt and pepper to taste. Then stir in Parmesan. Keep warm as you sear your lamb chops.

Heat a large cast iron skillet over medium-high heat until just smoking. Add oil, then sear chops for 3-ish minutes per side, until medium rare.

Mound polenta into low bowls, top each bowl with seared chops and a sprig of rosemary for garnish.

## EXPLORER *Series*

The Explorer Series looks at legacy in a new light. The new label celebrates our intrepid nature through the exploration of individual varietals across the entire Napa Valley. Applying added curiosity in both the vineyard and winery, we're not just championing the individuality of the wines, but seeing them in a completely different way. The series travels to the heart of each of varietal, including Merlot, Petit Verdot, Cabernet Franc and Malbec, from distinctive appellations within our diverse valley. It's a journey with no clear end, just lots of discoveries.



### 2021 Merlot, Napa Valley

RETAIL - \$75.00  
MEMBER - \$60.00

Our Merlot uniquely intertwines grapes from two contrasting climates. Handpicked from our estate vineyards in the cooler Carneros region and the sun-kissed terrains of Oakville, this blend captures a harmonious juxtaposition. Recognized by our members as the 'Cabernet Sauvignon lover's Merlot,' it offers an intriguing duality in expression, appealing to all palates.



### 2021 Cabernet Franc, Napa Valley

RETAIL - \$75.00  
MEMBER - \$60.00

Cabernet Franc is a cornerstone of Bordeaux blends, gracing both Left and Right Bank wines. Our estate vineyards in the Stags Leap District and Oakville appellations house three distinct clones, showcasing the grape's depth and versatility. This blend, shaped by strategic planting and selection, encapsulates the rich tapestry of tradition and our unique vineyard landscapes.

## *Accolades*

2021 PINE RIDGE VINEYARDS  
NAPA VALLEY CABERNET SAUVIGNON

**93 POINTS**  
WINE ENTHUSIAST

## *Benefits* ALONG THE COAST

**NEW:** The wine club team will be happy to set up a complimentary tasting at one of our Crimson Collective sister properties, where you may enjoy 20 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](mailto:WineClub@PineRidgeWine.com)

# New Experience



## EXPLORER'S TASTING: A VINEYARD TO CAVE EXPERIENCE

Experience an immersive tour and tasting that showcases our craft that begins in the vineyard and ends with a seated tasting in our wine caves. A seasoned wine guide will walk you through our iconic vineyard archway and offer an overview of our estate and the Stags Leap District. After enjoying stunning views, you will explore our vast wine cave system to witness our daily winemaking activities followed by a seated tasting of our most exclusive bottlings.

2-HOUR EXPERIENCE | RESERVATIONS REQUIRED  
\$125 PER PERSON | \$100 CLUB MEMBERS

Reservations can be secured by visiting our website  
<https://www.pineridgevineyards.com/visit/>

## UPCOMING CLUB RELEASE

# November 6, 2023

2021 Stag's Crown Cabernet Sauvignon  
2021 Rutherford Cabernet Sauvignon  
2019 Cave 7 Cabernet Sauvignon

OCT 16

Check your email for the November pre-release notification

OCT 25

Last day for account changes and customizations

NOV 1 TO DEC 4

Will call window to pickup your November releases

DEC 12

Auto ship date for any outstanding will calls

*Note: wines and shipment dates are subject to change*