

PINE RIDGE

VINEYARDS



APPELLATION SOCIETY COLLECTORS CLUB

NOVEMBER 2021

VINEYARD UPDATE

FROM JOSH WIDAMAN - ESTATE WINEMAKER



The harvest at Pine Ridge Vineyards is winding down, with the last of our red wines getting pressed off the skins and barreled down for *élevage*. We saw a compact harvest this year, that is, many of our vineyards ripened close to the same time, so we picked the grapes fast and furiously. While a more leisurely harvest can be preferable, we're fortunate to have enough feet in the vineyards to constantly monitor each block and row to determine

ripeness levels. It's one of the things that differentiates Pine Ridge, a vine-by-vine attentiveness that allows us to make focused picking decisions.

Though it's still early to make concrete predictions about the 2021 vintage, I can say that our Cabernet Sauvignons are showing great extraction; they are big, dense and highly concentrated. The name of the game in the cellar this year was tannin management; we monitored our ferments closely, metering the extraction to make sure we drained and pressed the wines before they became too tannic.

I always say that 80–90% of winemaking happens in the vineyards, and I'd be remiss if I didn't recognize the hard work Gustavo and his team put in to bring us incredible grapes this year. Harvest is the culmination of nine months of six-day work weeks for this team, and we appreciate their dedication immensely. I'd also like to recognize the cellar and lab teams for all they've done to add to the quality of the vintage. It's cool to think that when any of us walk into a wine shop years from now and see a bottle of Pine Ridge wine from 2021, we'll know the blood, sweat and tears that went into producing it.

The three wines in your shipment are from a vintage that was simply stellar. The 2018 FORTIS speaks for itself, and for club members who expect the best of the best, I promise you will not be disappointed. Taken from the finest blocks in our four Stags Leap District AVA vineyards, we've blended the ultimate Cabernet Sauvignon with an eye toward cellar worthiness; this wine will soar for at least 20 years.

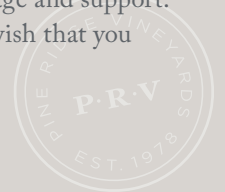
Charmstone consistently satisfies every palate. From the sophisticated wine connoisseur to the wine novice, it hits that sweet spot of rich fruit, toasty oak, good supporting acid and soft tannins. We're always overwhelmed by the quality and enjoy every sip.

I love Merlot, it was the first wine that blew my mind, and our 2018 Merlot is up there with my favorites. When Merlot is taken seriously, as it is at Pine Ridge, it has presence and staying power. This one has that velvety texture Merlot is known for, but with an element of tenacity and an underlayer of tannin. It will be best in the next 10–15 years.

We hope you enjoy these wines, and we thank you for your continuing patronage and support. With the holiday season just ahead, we send merry greetings and our sincere wish that you enjoy quality time with your family and friends.

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

JOSH WIDAMAN, ESTATE WINEMAKER



2022 PINE RIDGE VINEYARDS UPCOMING EVENTS

We are pleased to release our event schedule for 2022 and look forward to seeing you in the new year. Our team will be announcing reservations and additional event details in 2022. (Dates subject to change)

APRIL

Wine Club Pick Up tasting
in Estate Gardens

SUNDAY, APRIL 10TH

Hike in the Vineyard

SATURDAY, APRIL 16TH

MAY

Hike in the Vineyard

SATURDAY, MAY 7TH

Stargazer Dinner Series

SATURDAY, MAY 14TH

Hike in the Vineyard

SATURDAY, MAY 21ST

JUNE

Hike in the Vineyard

SATURDAY, JUNE 11TH

Hike in the Vineyard

SATURDAY, JUNE 25TH

JULY

Hike in the Vineyard

SATURDAY, JULY 9TH

Stargazer Dinner Series

SATURDAY, JULY 16TH

Hike in the Vineyard

SATURDAY, JULY 23RD

SEPTEMBER

Stargazer Dinner Series

SATURDAY, SEPTEMBER 17TH

Stags in September

SATURDAY, SEPTEMBER 24TH

NOVEMBER

Fall into Fortis

SATURDAY, NOVEMBER 5TH

Wine Club Pick up and Tasting in Caves

SUNDAY, NOVEMBER 6TH

DECEMBER

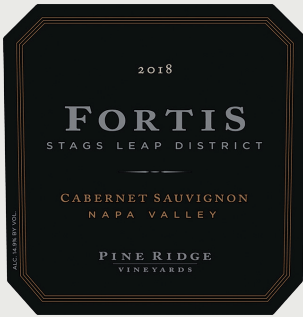
Decanting in December

SATURDAY, DECEMBER 10TH



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 FORTIS Cabernet Sauvignon, Napa Valley

RETAIL - \$225.00 MEMBER - \$180.00

The ultimate wine in our arsenal. FORTIS presents itself with a deep purple hue and black licorice, pomegranate and violet aromatics. Well integrated tannins envelope notes of plum, dark chocolate and caramel. A slight pop of juicy acidity on the finish brings to mind olallieberry pie paired with a mocha. Keep this wine in your cellar for as long as you can keep from opening it, as its flavor profile will continue to evolve for at least another two decades. Pair with this month's recipe of Creamy Pecorino Polenta with Pork Fennel Sausages and Broccoli Rabe.

VARIETIES 96% Cabernet Sauvignon, 2% Malbec, 2% Petit Verdot
APPELLATION Stags Leap District BARRELS 100% new French oak, 26 months
ALCOHOL 14.9% AGING POTENTIAL Enjoy now or until 2041



2018 Charmstone, Napa Valley

RETAIL - \$75.00 MEMBER - \$60.00

Charmstone is a hidden treasure and a perfect wine to enjoy any day of the week. With a soft red hue on the edges, blackberry, cherry and sage abound on the nose. What really makes this a wine ideal for any occasion is the sweet cola, blueberry compote and clove notes seamlessly intertwined with the dusty tannin profile. A thin crust Margherita pizza would be the perfect pairing with the Charmstone.

VARIETIES 66% Cabernet Sauvignon, 16% Cabernet Franc, 16% Merlot, 2% Petit Verdot
APPELLATION Napa Valley BARRELS 50% new French oak, 18 months
ALCOHOL 14.9% AGING POTENTIAL Enjoy now or until 2030



2018 Merlot, Carneros

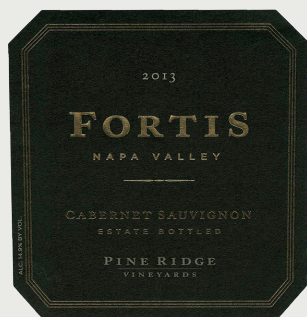
RETAIL - \$65.00 MEMBER - \$52.00

A slight hint of honeysuckle encourages you to take another whiff and encounter the strawberry jam, damp earth and cinnamon notes that are also emanating from the glass. With a decidedly umami mid-palate it is balanced by clove, milk chocolate and plum sauce notes. This juicy, rich wine finishes with fresh raspberry and a black olive nuance that is a classic characteristic of Carneros Merlot. A rich Pasta Bolognese would pair well.

VARIETIES 97.5% Merlot, 2.5% Cabernet Sauvignon
APPELLATION Carneros BARRELS 40% new French oak, 18 months
ALCOHOL 15.4% AGING POTENTIAL Enjoy now or until 2031

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.

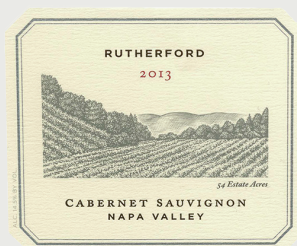


2013 FORTIS Cabernet Sauvignon, Napa Valley

RETAIL - \$285.00 MEMBER - \$228.00

This densely colored wine brings with it a savage gravitas. Savory roast meat aromatics are right at home with a hint of sweet pea, sage and thyme. Red fruited on entry, the multi-layered mid-palate exhibits flavors of fig, cigar box and bay fused with a soft, lush mouthfeel. The finish on this astounding bottling is awash in chocolate covered cherries with a hint of nag champa. At the 8 year mark, this wine is just starting to hit its stride. The patient cellarer will uncover even more depth with a few more years of age. Leg of lamb with herb mashed potatoes and mint jelly would make for a delightful pairing.

VARIETIES 93% Cabernet Sauvignon, 4% Malbec, 3% Merlot
APPELLATION Napa Valley BARRELS 100% new French oak, 26 months
ALCOHOL 15.4% AGING POTENTIAL Enjoy now or until 2036



2013 Rutherford Cabernet Sauvignon, Napa Valley

RETAIL - \$130.00 MEMBER - \$104.00

Chocolate covered strawberries, mushroom and caramel are all at the fore in this enrapturing rendition of Cabernet Sauvignon. Opening on the palate with a soft, dusty tannin profile, cranberry, cola and graphite flavors bring a focused core to the wine. With almost a decade in bottle already, the bottle bouquet is only just now starting to show some of its potpourri tendencies, with cedar balanced by the brightness of Bing cherry scents.

VARIETIES 94% Cabernet Sauvignon, 3% Malbec, 3% Merlot
APPELLATION Rutherford BARRELS 60% new French oak, 18 months
ALCOHOL 14.5% AGING POTENTIAL Enjoy now or until 2031



2013 Merlot, Carneros

RETAIL - \$85.00 MEMBER - \$68.00

The tannins on this wine are so well resolved, that you might finish this bottle before you even realize it! Intoxicating notes of ground coffee, eucalyptus and fig pivot into roast meat, vanilla cream and tobacco notes on the palate. The round entry slowly dissipates as flavors of dried herbs and tiramisu bring dessert nuances to this full meal of a wine.

VARIETY 97.5% Merlot, 2.5% Cabernet Sauvignon
APPELLATION Carneros BARRELS 50% new French oak, 18 months
ALCOHOL 14.7% AGING POTENTIAL Enjoy now or until 2026

CREAMY PECORINO POLENTA

PAIR WITH 2018 FORTIS CABERNET SAUVIGNON
SERVES 4

Our 2018 FORTIS Cabernet Sauvignon delightfully pairs with this hearty winter dish. The fennel sausage draws out the luscious fruit while the creamy pecorino polenta interlaces with the juicy acidity of this fine wine.



INGREDIENTS

4 ½ cups water

1 cup polenta (corn grits)

Sea salt

Whole milk or water

6 tablespoons salted butter

¾ cup grated pecorino

Freshly ground black pepper

*4 pork fennel sausages,
grilled or roasted*

Extra virgin olive oil

2 cloves garlic, sliced thin

*1 large bunch broccoli rabe,
trimmed and coarsely chopped*

Red pepper flakes

DIRECTIONS

In a large stockpot or Dutch Oven, bring 4 ½ cups water to a boil. Add 1 teaspoon salt and slowly pour polenta into the simmering water, whisking vigorously and continually until the mixture thickens and the water and polenta become integrated, which should occur after a minute or two of whisking.

Turn heat down to low so that your polenta just barely bubbles at a very low simmer. Set your timer for 10 minutes and let the polenta cook on its own, uncovered. After 10 minutes, come back to the polenta — whisk in ¼ cup of milk, then leave the mixture to continue barely simmering. After another 10 minutes, repeat adding milk and whisking. While the polenta is cooking, you have plenty of time to cook your sausages as desired.

After 40 total minutes of cooking the polenta, turn off flame. Stir in butter and ½ cup grated pecorino. Taste and add additional salt as desired along with freshly ground black pepper.

Cover polenta pot so it stays warm while you prep your broccoli rabe. Heat 2 tablespoons of olive oil in large skillet over medium-high heat. Add garlic slices, then immediately add broccoli rabe and a generous pinch of salt. Sauté until broccoli rabe is tender. Season with additional salt and red pepper flakes to taste. Scoop polenta into 4 low bowls, top with sliced sausage, broccoli rabe and remaining grated pecorino.

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
2020 Sauvignon Blanc	38.00	30.40
2018 Carneros Collines Vineyard Chardonnay	48.00	38.40
2018 Napa Valley Cabernet Sauvignon 91-93 POINTS <i>(barrel sample)</i>	65.00	52.00
2018 Malbec	65.00	52.00
2018 Carneros Merlot NEW RELEASE	65.00	52.00
2017 Tessitura	70.00	56.00
2018 Charmstone NEW RELEASE	75.00	60.00
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 SOLD OUT	85.00	68.00
2018 Carneros Cabernet Sauvignon 92-94 POINTS <i>(barrel sample)</i>	100.00	80.00
2018 Rutherford Cabernet Sauvignon 91-93 POINTS	100.00	80.00
2018 Sugarloaf Cabernet Sauvignon	100.00	80.00
2018 Stags Leap District Cabernet Sauvignon	140.00	112.00
2017 FORTIS Cabernet Sauvignon 93-95+ POINTS	225.00	180.00
2018 FORTIS Cabernet Sauvignon NEW RELEASE	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

HOLIDAY GIFTS & COLLECTIONS

What better way to show loved ones, friends, clients and colleagues that they're 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 orders and special requests. Call 707.260.0546 for more information.

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



NEXT APPELLATION SOCIETY SELECTION

FEBRUARY

2019 Oakville Cabernet Sauvignon

2019 Cabernet Franc

2019 Sugarloaf Cabernet Sauvignon

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