



NAPA VALLEY, SINCE 1978

PINE RIDGE

VINEYARDS

FEBRUARY 2023



Circle Hill Vineyard, Stags Leap District

APPELLATION SOCIETY

and

COLLECTORS CLUB



Winemaking UPDATE

WITH ESTATE WINEMAKER
JOSH WIDAMAN

Our new Single Vineyard Cabernet Sauvignons from the Stags Leap District are among the finest wines we produce. Crafted in small amounts and therefore available only to club members and to those who visit the winery, these four Cabernet Sauvignons represent forty years of growing and making wine in the Stags Leap District. While we continue to produce appellation wines such as our Stags Leap District, Rutherford, Oakville Cabernet Sauvignons, etc., the Single Vineyard Cabernet Sauvignons are our way of painting a more complete and fascinating portrait of the four Stags Leap District vineyards we own, farm and cherish.

The 2019 Circle Hill Cabernet Sauvignon in your shipment, the second Single Vineyard we've released, is a spectacular wine. In his update this month, Viticulture Director Gustavo Aviña describes the complexity of the site, with a variability in soils and clones that contributes to the intricacy and completeness of the wine. The amazing Block 2, planted to Clone 33, provides richness and viscosity, breadth and depth. Lots from Block 2, which often form the foundation of FORTIS, are weighty and mouth filling, endowing this Cabernet Sauvignon with a velvety texture. Blocks 1a and 1b, planted to Clone 7, give Circle Hill its sinew and girth, similar to a tannin corset. Finally, Blocks 3-6, up on the terraces, deliver more savory flavors; I compare these lots to salt and pepper, a little spice goes a long way.

As a club member, you also have access to FORTIS and Epitome Cabernet Sauvignons, which we meticulously craft to be the finest wines of the vintage. As we've evolved the programs for these singular wines, we've decided to designate each vintage either a FORTIS year, or an Epitome year. FORTIS will be made in exceptional vintages when we are able to craft a big, powerful, complex wine that can be laid down for aging. FORTIS Cabernet Sauvignons are meant to be cellared; they have the power, structure and intensity to see them through decades. Epitome Cabernet Sauvignons will be made in vintages that dictate a softer wine, a wine purposefully crafted to enjoy while young. Still the finest wine of the vintage, Epitome brings the immediate pleasures of richness, concentration and voluptuousness. We think you'll appreciate both wines and the distinct profiles revealed by each vintage.

In the coming months, we'll release two additional Single Vineyard Cabernet Sauvignons, also available exclusively to you, our club members. We hope you enjoy these new offerings and our inaugural release of our Circle Hill Vineyard Cabernet Sauvignon from our home in the Stags Leap District of Napa Valley.

A handwritten signature in black ink that reads "J. Widaman". The signature is fluid and cursive, with a large initial "J" and "W".



Viticulture UPDATE

WITH VITICULTURE DIRECTOR
GUSTAVO AVIÑA

The 2019 Circle Hill Vineyard Cabernet Sauvignon in your shipment this month is the second wine to be released under our new Single Vineyard Cabernet Sauvignon program at Pine Ridge and is quickly becoming one of my favorites. We acquired the site, which sits about a mile north of the winery in the Stags Leap District AVA, in 1993, and planted vines there in 1994. Ever since, Circle Hill has provided essential components to

FORTIS as well as our Stags Leap District Cabernet Sauvignon. And now, as a vineyard designate, Circle Hill is getting its own wine.

Circle Hill can accurately be described as two vineyards in one. Situated on the west side of the Silverado Trail, the property is essentially a hill that slopes down into flatlands. It gets its name from the view that can be seen from above: a hill with amphitheater-like terraces spiraling 360° to its crest. The vineyard is divided into six blocks, and it's not too hard to see how the blocks on the hill differ from those on the flats. The terraces comprise volcanic soils with well-draining sand, rocks and clay. Soils on the flats are mostly bale clay loam studded with round river rocks. Because these blocks retain little water, we irrigate more frequently but with less volume.



As Estate Winemaker Josh Widaman describes in his piece this month, the Circle Hill Cabernet Sauvignon draws from all blocks in the vineyard, including Block 2, which is a piece of land worth pausing on. The farthest block from the Silverado Trail, Block 2 has both soil types found at Circle Hill. Years ago we grafted these vines from Malbec to Cabernet Sauvignon Clone 33, and I'll never forget the first harvest of the new vines, when I just couldn't stop tasting grapes from Circle Hill Block 2. No wonder lots from this block have been some of the foundational wines for FORTIS.

I remember when we first considered making four Single Vineyard Cabernet Sauvignons from our four Stags Leap District vineyards, I was a little skeptical. I wondered if the wines would be different enough. But when I started tasting with the team, and as I continue to taste, I've been amazed at the distinction between the wines. They really do have their own individual personalities, and I'm excited to be able to share them with you.

Gustavo Aviña





APPELLATION SOCIETY WINE *Selections*

2019 BEGAN WITH A WET AND COOL SPRING, DELAYING BUD BREAK BY TWO WEEKS COMPARED TO 2018. THE SUMMER GROWING SEASON WAS MILD, WITH NO HEAT SPIKES. DUE TO MODERATE WEATHER AND LATE BUD BREAK, VERAISON ENDED IN EARLY AUGUST. AUTUMN BROUGHT HOT DAYS AND COOL NIGHTS, ALLOWING THE GRAPES TO RIPEN FULLY, WHILE PRESERVING THEIR ACIDITY. THE 2019 WINES ARE FULL AND ROBUST WITH DEEP COLOR.



2019 Circle Hill Cabernet Sauvignon, Napa Valley

RETAIL - \$175.00 MEMBER - \$140.00

Nosing the glass, one is enticed by the juxtaposition of aromatics such as blackberry, strawberry jam, and quince with those of tobacco, Tellicherry peppercorn and anise. On the palate, cherry compote, and ground dark roast Sumatran coffee merge seamlessly with fig tart and uber ripe Santa Rosa plum. This elegant, yet broad-weighted wine is nicely cinched in by the natural acidity that is a hallmark of this property. The supple, lush tannins provide a length that provides one the time to savor each sip while sharing the wine with convivial compatriots over great meals. This wine should show power well through 2040. This bottling will pair beautifully with this month's recipe; Rosemary Lamb Chops with Parmesan Polenta.

VARIETY *100% Cabernet Sauvignon*
 APPELLATION *Stags Leap District* BARRELS *100% new French oak, 26 months*
 ALCOHOL *15.5%* AGING POTENTIAL *Enjoy now through 2040*

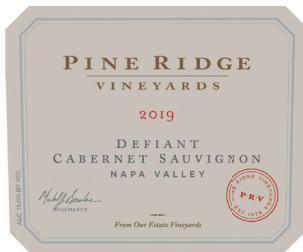


2019 Knollside Cabernet Sauvignon, Napa Valley

RETAIL - \$125.00 MEMBER - \$100.00

A mélange of flavors, from raspberry briar to vanilla to tobacco to violets, arouse the senses and create an intrigue in the mind. Upon further inspection, the wine continues to delight with bright acidity and a supple tannin structure that is so well integrated that images of cherry cream soda, dark roast coffee and raisins are brought to mind. The wine finishes like a professionally crafted raspberry mocha hand pulled via a La Marzocco espresso machine. This wine will reward the patient aficionado by cellaring well through 2030. It is light and ethereal enough to show beautifully alongside a roast Cornish Game Hen and powerful and rich enough to show well alongside an herbed lamb roast. So, this is a great wine to pour alongside a chef's selection dinner and should perform well on any occasion!

VARIETY *100% Cabernet Sauvignon*
 APPELLATION *Stags Leap District* BARRELS *62% new French oak, 26 months*
 ALCOHOL *15.0%* AGING POTENTIAL *Enjoy now through 2030*



2019 Defiant Cabernet Sauvignon, Napa Valley

RETAIL - \$85.00 MEMBER - \$68.00

Showing an interesting note of bay laurel on the nose, a pop of strawberry preserves comes right up behind to "Wow!" you. A vanilla mocha and dark cherry mid-palate belie a backbone of acidity and tannin that stand this wine at attention. Being both bright in acidity and having a significant succulence, this wine is a mouthwatering pleasure for those that like to venture into the unknown and carry a defiant streak within. This wine will show best between 2024 and 2029. A preferred pairing for this would be a two-course meal with a pomegranate, goat cheese and toasted walnut salad followed by braised beef over rosemary mashed potatoes.

VARIETY *99% Cabernet Sauvignon, 1% Merlot*
 APPELLATION *Napa Valley* BARRELS *80% new French oak, 26 months*
 ALCOHOL *15.0%* AGING POTENTIAL *Enjoy now through 2029*

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 Cave 7 Cabernet Sauvignon, Napa Valley

RETAIL - \$110.00 MEMBER - \$88.00

This muscular wine opens with brawny aromas of mushroom, earth, tobacco and cigar mingling with sweet notes of brown sugar, coffee, baking spice, cedar and fresh cherry. A sweet entry leads to a rich, round palate of blackberry jam and dark chocolate, with staunch, rustic tannins bringing the wine to a lengthy, coffee-infused finish. This Cabernet Sauvignon should be opened and enjoyed within the next three years. A flank steak with crispy/creamy twice-baked smashed potatoes would be a great pairing for this hearty wine.

VARIETY *100% Cabernet Sauvignon*

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

ALCOHOL *14.8%* AGING POTENTIAL *Enjoy now through 2026*



2015 Tessitura Red Blend, Napa Valley

RETAIL - \$85.00 MEMBER - \$68.00

This statuesque red wine from Napa Valley displays complex aromas of brambly raspberry, cherry cordial, graphite and cedar with complementary notes of vanilla, graham cracker and red vanilla cream. A rich, rounded entry brings plush flavors of raspberry jam, cherry cola and candy apple. Juicy acidity keeps the wine fresh while the fine-grained tannins add length to the finish. Enjoyable now, this red will provide drinking pleasure for another eight years and would be a great match for warm tomato bisque or a juicy portobello mushroom burger.

VARIETY *100% Cabernet Sauvignon*

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

ALCOHOL *14.6%* AGING POTENTIAL *Enjoy now through 2031*



2015 Charmstone, Napa Valley

RETAIL - \$85.00 MEMBER - \$68.00

Blue and black fruits are still front and center in this wine, with aromatics of blackberry jam, black cherry compote, blueberry pie and fig jam, enhanced by lifted floral notes and hints of earth, dried herb, cedar and a trace of tobacco leaf. Bright and fresh with vibrant acidity, the wine has a juicy mid-palate, plush tannins and a long, luxurious finish cascading in waves of warm blackberry fruit. This is a beautiful Bordeaux-style red blend, pleasurable to drink now though it will easily age another six years. A ripe Maytag blue cheese would make an ideal pairing.

VARIETY *84.2% Cabernet Sauvignon, 15.8% Cabernet Franc*

APPELLATION *Napa Valley* BARRELS *52% new French oak, 18 months*

ALCOHOL *14.7%* AGING POTENTIAL *Enjoy now through 2029*

FOOD *Pairing*

ROSEMARY LAMB CHOPS WITH PARMESAN POLENTA PAIR WITH PINE RIDGE VINEYARDS 2019 CIRCLE HILL CABERNET SAUVIGNON

The supple, lush tannins of our Circle Hill Cabernet Sauvignon pair beautifully with the natural fattiness of the lamb, enhancing the dark and red fruit characters of this delectable wine. Serves 4



INGREDIENTS

8 rib lamb chops

Kosher salt

Freshly ground black pepper

2 tablespoons coarsely chopped
fresh rosemary plus 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.

Save the Date

CLUB EXCLUSIVE EVENT CALENDAR

April Club Release Event

SATURDAY, APRIL 1ST – 2:00 PM TO 4:00 PM

Complimentary for two (member and one guest)
Reservations available in March

Virtual Tasting with Winemaker Josh Widaman

THURSDAY, MAY 18TH – VIA ZOOM 4:00 PM PST

Complimentary for members to join the Zoom meeting
Reservations available in April

September Club Release Event

SATURDAY, SEPTEMBER 9TH – 2:00 PM TO 4:00 PM

Complimentary for two (member and one guest)
Reservations available in August

November Club Cabernet Cave Tasting

SUNDAY, NOVEMBER 5TH

SEATING AVAILABLE AT 10:00 AM, 12:30 PM AND 3:00 PM

Complimentary for two (member and one guest)
Reservations available in October

Virtual Tasting with Winemaker Josh Widaman

THURSDAY, DECEMBER 7TH – VIA ZOOM 4:00 PM PST

Complimentary for members to join the Zoom meeting
Reservations available in November

**Event notifications and additional details will be emailed prior to each event date.
Add wineclub@pineridgevine.com to your safe sender list to ensure you receive
your invitation. Event dates subject to change.*

Benefits ALONG THE COAST

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



2023 WINE *Club* SHIPMENT SCHEDULE

APPELLATION SOCIETY

NEW RELEASES

APRIL 17

2015 Stags Leap Cabernet Sauvignon (limited)
2019 Contemplate Cabernet Sauvignon
2019 Howell Mountain Cabernet Sauvignon

SEPTEMBER 11

2021 Locked Horns Cabernet Sauvignon
2021 Oakville Cabernet Sauvignon
2021 Merlot

NOVEMBER 6

2021 Stags Crown Cabernet Sauvignon
2021 Rutherford Cabernet Sauvignon
2019 Cave 7 Cabernet Sauvignon

COLLECTORS CLUB

NEW RELEASES PLUS THREE LIBRARY WINES

2015 Howell Mountain Cabernet Sauvignon
2015 Petit Verdot
2015 Contemplate Red Wine

2016 Stags Leap Cabernet Sauvignon
2015 Oakville Cabernet Sauvignon
2015 Merlot

2015 FORTIS Cabernet Sauvignon
2014 Rutherford Cabernet Sauvignon
2014 Carneros Merlot

Note: wines and shipment dates are subject to change

MARK YOUR CALENDERS

| | |
|------------------------|---|
| FEB 1 TO FEB 28 | Will call window to pickup your February releases |
| MAR 6 | Auto ship date for any outstanding will calls |
| MAR 27 | Check your email for the April pre-release notification |
| APR 6 | Last day for account changes and customizations |
| APR 7 TO MAY 7 | Will call window to pickup your April releases |
| MAY 8 | Auto ship date for any outstanding will calls |
| AUG 21 | Check your email for the September pre-release notification |
| AUG 31 | Last day for account changes and customizations |
| SEP 1 TO SEP 30 | Will call window to pickup your September releases |
| OCT 2 | Auto ship date for any outstanding will calls |
| OCT 16 | Check your email for the November pre-release notification |
| OCT 25 | Last day for account changes and customizations |
| NOV 1 TO DEC 3 | Will call window to pickup your November releases |
| DEC 4 | Auto ship date for any outstanding will calls |