

NAPA VALLEY, SINCE 1978

**PINE RIDGE**  
**VINEYARDS**

FEBRUARY 2025

*Locked Horns Vineyard*

APPELLATION *Society*



# Winemaking UPDATE

WITH ESTATE WINEMAKER  
JOSH WIDAMAN

The close of one season and the start of another always brings a sense of excitement and accomplishment. As we move into 2025, the winery is alive with energy and anticipation. All our 2024 releases are safely tucked into barrel, and we've bottled the final wines from the 2022 vintage. Meanwhile, our crew is focused on blending the 2023 vintage—a process that feels a bit like solving a puzzle, finding just the right balance to express the character of the vintage. It's a true craft, and I can't wait to share the results with you when these wines are released in the fall.

I'm excited about the three wines making their way to you this month. The 2022 Atlas Peak Cabernet Sauvignon captures the cool, rugged elegance of its high-elevation home with notes of raspberry, sage and forest floor. The 2022 Locked Horns Cabernet Sauvignon, sourced from our southernmost estate vineyard in Stags Leap District, is bold yet nuanced, weaving together blueberry jam, cocoa powder and structured tannins that promise years of aging potential. And for those of you who've missed it, the 2022 Cabernet Franc is back in the lineup, bringing vibrant raspberry and spice notes that are as playful as they are refined.

While our winemaking team perfects the wines, our events team, Carolyn Free and Kate Kraemer, are busy planning a year of experiences to connect you even more deeply with our vineyards and winemaking journey. I hope you'll join us for events like Expedition Stags Leap District, an exploration of our single-vineyard sites including a tasting of the wines they inspire or one of our Morning Hikes in the Vineyard. Walking the land where the vines grow always adds another layer of appreciation to what's in the glass.

With the start of a new year, I want to take a moment to thank you for being such an important part of our wine club family. Your support inspires us every day to continue crafting wines that reflect the unique story of this incredible place. Here's to another year filled with great wine!

A handwritten signature in black ink that reads "Josh Widaman". The signature is fluid and cursive, with the first letters of the first and last names being capitalized and prominent.



# *Viticulture* UPDATE

WITH VITICULTURE DIRECTOR  
GUSTAVO AVIÑA

Pruning is where the season truly begins, and it's one of the most important tasks we undertake in the vineyard. Each cut we make shapes the vine's future, setting the stage for balanced growth and high-quality fruit. This process is never rushed—it's calculated, deliberate and always done with the long term health of the vines in mind.

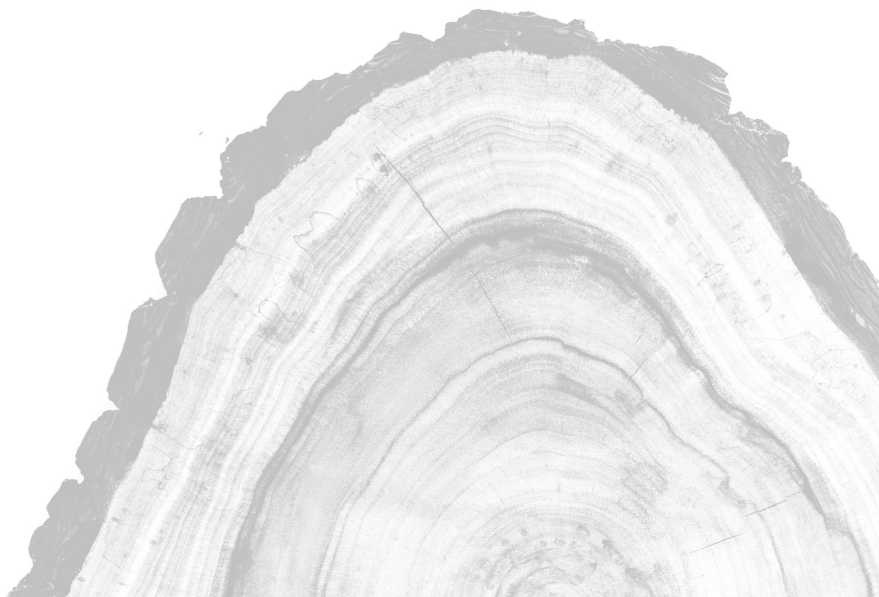
This year, we've already completed pruning at Dos Olivos, one of our southernmost vineyards in Carneros. It's always satisfying to finish the first site of the season, but there's plenty of work ahead as we turn our attention to the rest of our vineyards.

Timing is everything when it comes to pruning. Waiting for the right weather conditions is essential to minimize the risk of disease. Dry days are ideal, ensuring clean cuts that heal quickly and reduce the chance of fungal infections. We're careful to let the vines rest as long as possible, taking advantage of cooler conditions to avoid premature bud break, while also staying ahead of the warming days that signal the vineyard's natural wake up call.

Pruning isn't just a technical task, it's an art form that requires knowledge and intuition. The number of buds left on each vine determines the balance between fruit and foliage, and ultimately, the quality of the grapes. Every vine is different, and every decision matters.

As the crew moves through the rest of the vineyards, we're reminded of how lucky we are to have such a dedicated and skilled team. Their work in these early days of the season lays the foundation for everything to come.

A handwritten signature in black ink, which appears to read "G. Aviña". The signature is fluid and cursive, with a stylized "A" at the end.





## APPELLATION SOCIETY WINE *Selections*

THE 2022 GROWING SEASON IN NAPA VALLEY WAS NOTABLE FOR EXTREME WEATHER. NEARLY 80% OF THE RAINFALL ARRIVED BEFORE THE NEW YEAR, REPLENISHING VINEYARD PONDS AFTER TWO DRY YEARS. HOWEVER, THIS WAS FOLLOWED BY THE DRIEST THREE MONTHS ON RECORD, CAUSING AN EARLY BUD BREAK. DESPITE THIS, EARLY RAINS RESULTED IN HEALTHIER CANOPIES. THE SUMMER WAS WARMER THAN IN 2021, LEADING TO A HARVEST THAT STARTED 5 TO 7 DAYS EARLIER. THE YIELD WAS 15% LIGHTER, BUT THE QUALITY WAS EXCEPTIONAL, MAKING 2022 ONE OF THE MOST CONDENSED HARVESTS IN RECENT MEMORY.



### 2022 Locked Horns Cabernet Sauvignon, Napa Valley

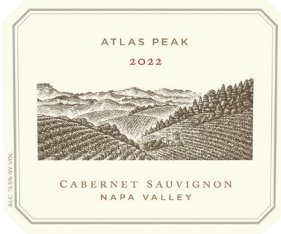
RETAIL - \$175.00 MEMBER - \$140.00

The 2022 Locked Horns Cabernet Sauvignon meanders gracefully through the kitchen pantry, showing blueberry jam aromatics and a hint of dried herbs. A brief intermission of subtle vegetal notes like green bean fades into a satisfying sweetness. On the palate, a dusty essence of cocoa powder mingles with decadent notes of chocolate syrup, all anchored by structured, gritty tannins that hint at the wine's aging potential. In true Locked Horns fashion, a site that epitomizes the Stags Leap District, this wine can go the distance. Cellar for 10-17 years to unveil its complexity or enjoy now paired with this month's recipe braised brisket with roasted potatoes and carrots.

VARIETIES 98% Cabernet Sauvignon, 2% Malbec

APPELLATION Stags Leap District BARRELS 24 months, 85% new French oak

ALCOHOL 15.5% AGING POTENTIAL Enjoy now through 2042



### 2022 Atlas Peak Cabernet Sauvignon, Napa Valley

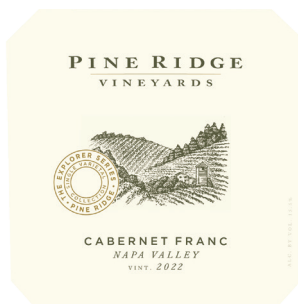
RETAIL - \$125.00 MEMBER - \$100.00

Evergreen in style from the start, the Atlas Peak Cabernet Sauvignon offers an elixir of herbs and forest floor on the nose. Raspberry compote, sage and bay leaf give way to bramble berry compote, all echoing the high-elevation stature of the appellation. Red fruit and woody flavors are anchored by chewy and stem-like tannins that gain focus before culminating in a polished finish. Age this wine 12-17 years and pour it alongside fresh gnocchi with a sage brown butter sauce and lamb sausage.

VARIETIES 98% Cabernet Sauvignon, 2% Petit Verdot

APPELLATION Atlas Peak BARRELS 20 months, 30% new French oak

ALCOHOL 15.5% AGING POTENTIAL Enjoy now through 2042



### 2022 Napa Valley Cabernet Franc, Napa Valley

RETAIL - \$80.00 MEMBER - \$64.00

Arriving in the form of subtle spice and berries, the 2022 Cabernet Franc offers aromas of raspberry jam, herbes de Provence and purple flower. Playful flavors like raspberry Jello greet the palate, shadowed by a warm touch of nutmeg. The lush front-end of the wine features exquisite density, lifted by a bright and persistent acidity. On the back end, there's a divine balance between sweet cocoa powder characteristics and slight green tannin. Drink now through 2032 and enjoy alongside a charcoal-grilled tomahawk steak with rosemary, lemon and olive oil.

VARIETIES 84% Cabernet Franc, 7.5% Cabernet Sauvignon, 4% Merlot, 3% Petite Sirah, 1.5% Malbec

APPELLATION Napa Valley BARRELS 20 months, 25% new French oak

ALCOHOL 15.5% AGING POTENTIAL Enjoy now through 2032

# Save the Date

## 2025 WINERY EVENTS

### MARCH

#### EXPEDITION STAGS LEAP DISTRICT: A SINGLE VINEYARD EXPLORATION

Saturday, March 15

10:30 AM TO 2:00 PM

### APRIL

#### APPELLATION SOCIETY CLUB RELEASE IN GARDEN

Friday, April 4 | Saturday, April 5 | Sunday, April 6

EXPERIENCE TIMES:

10:00 TO 11:30 AM | 12:30 TO 2:00 PM | 3:00 TO 4:30 PM

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

### MAY-JULY

#### MORNING HIKES IN THE VINEYARD

May 10, 17, 24, 25, 31 | June 7, 14, 21, 28 | July 12, 19, 26

9:30 TO 11:30 AM

### AUGUST

#### CAMP PINE RIDGE DINNER

Saturday, August 23

6:30 TO 10:00 PM

### SEPTEMBER

#### APPELLATION SOCIETY CLUB RELEASE IN GARDEN

Friday, September 5 | Saturday, September 6 | Sunday, September 7

EXPERIENCE TIMES:

10:00 TO 11:30 AM | 12:30 TO 2:00 PM | 3:00 TO 4:30 PM

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

### NOVEMBER

#### APPELLATION SOCIETY CLUB RELEASE IN CAVE

Saturday, November 1 | Sunday, November 2

EXPERIENCE TIMES:

10:00 TO 11:30 AM | 12:30 TO 2:00 PM | 3:00 TO 4:30 PM

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

**Reservations can be secured by visiting our website**

<https://www.pineridgevineyards.com/visit/>

*\*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.*

# FOOD *Pairing*

## BRAISED BRISKET

### PAIR WITH PINE RIDGE VINEYARDS 2022 LOCKED HORNS CABERNET SAUVIGNON

*The rich, savory braised brisket aligns beautifully with the 2022 Locked Horns Cabernet Sauvignon. Its structured tannins and notes of cocoa, blueberry jam, and herbs complement the brisket's tender texture and depth of flavor. This pairing celebrates a blend of bold contrasts—earthy vegetables and vibrant wine uniting in a fusion of indulgence. Serves 4–5*



## INGREDIENTS

- |  |   |
|--|---|
| 4 pound beef brisket                             | 28 ounces crushed tomatoes                |
| 1½ tablespoons salt                              | 2 teaspoons fresh oregano, plus 2 sprigs  |
| 1½ teaspoons black pepper, plus more for garnish | 2½ teaspoons fresh thyme, plus 2 sprigs   |
| 2 tablespoons avocado oil                        | 2 teaspoons fresh rosemary, plus 2 sprigs |
| 4 garlic cloves, minced                          | 2 teaspoons garlic powder                 |
| 5 garlic cloves, whole                           | 2 teaspoons paprika                       |
| 2 tablespoons whole grain mustard                | 2 tablespoons brown sugar                 |
| 2 tablespoons tomato paste                       | 1 medium yellow onion, cut into wedges    |
| 1½ cups beef stock                               | 1 pound carrots, cut into pieces          |
| 2 tablespoons apple cider vinegar                | 1 pound small mixed potatoes, cut in half |

## DIRECTIONS

Preheat the oven to 350°F.

Pat the brisket dry and season both sides with salt and pepper.

Heat oil in a large, oven safe pot or Dutch oven over medium-high heat and add the brisket. Allow the brisket to brown on both sides, searing for about six minutes on each side. Pull from the pot and set aside.

Turn the heat down to medium-low. Add minced garlic, whole grain mustard and tomato paste, sautéing for 1–2 minutes until fragrant. Add beef broth, apple cider vinegar and crushed tomatoes. Bring to a simmer and place the brisket back in the pot.

Top the brisket with oregano, 2 teaspoons of thyme, rosemary, garlic powder, paprika and brown sugar. Add the onions into the pot alongside the brisket, place the lid, and set in the oven to cook for 2 hours. After 2 hours, add carrots, potatoes, whole garlic cloves, oregano sprigs, thyme sprigs and rosemary sprigs. Cover and cook for another 2–3 hours, or until the internal temperature of the brisket has reached 200°F.

Transfer the brisket onto a serving dish and allow it to rest for a few minutes. Surround the brisket with the vegetables, top with flakey salt and ½ teaspoon fresh thyme. Slice against the grain and serve.

# 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
2023 Chenin Blanc + Viognier	16.00	12.80
2023 Napa Valley Sauvignon Blanc	45.00	36.00
2023 Napa Valley Chardonnay	65.00	52.00
2022 Napa Valley Cabernet Sauvignon <b>92 POINTS</b>	70.00	56.00
2021 Napa Valley Malbec	75.00	60.00
2022 Napa Valley Malbec	75.00	60.00
2021 Black Diamond Cabernet Sauvignon	75.00	60.00
2021 Petit Verdot	75.00	60.00
2022 Napa Valley Merlot <i>Limited</i>	75.00	60.00
2022 Napa Valley Cabernet Franc <b>NEW RELEASE</b>	80.00	64.00
2022 Carneros Cabernet Sauvignon	125.00	100.00
2022 Oakville Cabernet Sauvignon <i>Limited</i>	125.00	100.00
2022 Rutherford Cabernet Sauvignon	125.00	100.00
2022 Atlas Peak Cabernet Sauvignon <b>NEW RELEASE</b>	125.00	100.00
2022 Stags Leap District Cabernet Sauvignon	142.00	113.60
2019 Epitome Cabernet Sauvignon	160.00	128.00
2022 Locked Horns Cabernet Sauvignon <b>NEW RELEASE</b>	175.00	140.00
2022 Stags Crown Cabernet Sauvignon	175.00	140.00
2022 Circle Hill Cabernet Sauvignon	175.00	140.00

*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 Society 6-bottle and 12-bottle members receive  
50% savings on shipping when purchasing a minimum of 6 bottles (per address).*

## *Benefits* ALONG THE COAST

The wine club team will be happy to set up a complimentary tasting at one of our Crimson Collective winery properties, where you may enjoy 20 percent savings on your day-of-visit purchases.

SEGHESIO FAMILY VINEYARDS IN HEALDSBURG, CALIFORNIA  
CHAMISAL VINEYARDS 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



# 2025 WINE *Club* SHIPMENT SCHEDULE

## FEBRUARY 10

2022 Locked Horns Cabernet Sauvignon  
2022 Atlas Peak Cabernet Sauvignon  
2022 Napa Valley Cabernet Franc

## APRIL 14

2022 Andrus Estate Cabernet Sauvignon  
2022 Howell Mountain Cabernet Sauvignon  
2022 Napa Valley Petit Verdot

## SEPTEMBER 8

2023 Stags Crown Cabernet Sauvignon  
2023 Oakville Cabernet Sauvignon  
2023 Napa Valley Merlot

## NOVEMBER 3

2023 Circle Hill Cabernet Sauvignon  
2023 Rutherford Cabernet Sauvignon  
2023 Napa Valley Malbec

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

## MARK YOUR CALENDERS

JAN 21	Check your email for the February pre-release notification
JAN 29	Last day for account changes and customizations
FEB 1 TO MAR 2	Will call window to pickup your February releases
MAR 10	Auto ship date for any outstanding will calls
MAR 25	Check your email for the April pre-release notification
APR 2	Last day for account changes and customizations
APR 3 TO MAY 5	Will call window to pickup your April releases
MAY 13	Auto ship date for any outstanding will calls
AUG 18	Check your email for the September pre-release notification
AUG 27	Last day for account changes and customizations
AUG 29 TO SEPT 30	Will call window to pickup your September releases
OCT 6	Auto ship date for any outstanding will calls
OCT 13	Check your email for the November pre-release notification
OCT 22	Last day for account changes and customizations
OCT 24 TO DEC 1	Will call window to pickup your November releases
DEC 8	Auto ship date for any outstanding will calls