



# PINE RIDGE

## VINEYARDS

APRIL 2024



*Andrus Estate Vineyard, Stags Leap District*

APPELLATION *Society*



# Winemaking UPDATE

WITH ESTATE WINEMAKER  
JOSH WIDAMAN

Sometimes, I envision Gary and Nancy Andrus navigating the then untamed Stags Leap AVA in the 1970s. This region, both dramatic and wild (as it remains), is a mosaic of dense forests, chaparral, and rugged landscapes. In 1978, Gary perceived the area's untouched potential and secured the vineyard that would later bear his name. Its precipitous slopes necessitated terracing before any vines could take root.

Since then, Andrus Estate has emerged as a distinct landmark in Napa Valley's viticultural scene. This release celebrates such distinction with a 2021 Cabernet Sauvignon, exclusively crafted from Andrus Estate grapes. The vineyard's 16 parcels span 27 acres, each offering a unique flavor profile. At the northern boundary, berries exude a rich blueberry compote essence. Towards the south, near moisture rich pines, the taste veers towards savory notes. Crafting wine from such a diverse terroir is an honor.

Andrus Estate draws parallels to Côte-Rôtie in France's Loire, renowned for its steep slopes and exceptional wines. Similarly, within Stags Leap District, our Cabernet Sauvignon exhibits unique flavor profiles and smooth tannins, unparalleled elsewhere. This wine showcases those unique characteristics.

Also included in this shipment is the 2021 Howell Mountain Cabernet Sauvignon. The plum and ripe blackberry notes in this wine are enhanced by a brisk freshness that tends to come from this higher-elevation site. The structural details are matched by an enduring finish.

Concluding with the 2021 Petit Verdot, I like to refer to this varietal as a big black monolith, akin to the iconic obelisk from *2001: A Space Odyssey*. Predominantly used in blends at no more than 4%, we've boldly showcased its full potential. Dark and tannic in structure, Petit Verdot reveals unexpectedly vibrant and fruity flavors, reminiscent of wandering through a wild blueberry field. Perfect for a spring barbecue, pair it with tri-tip steak, pinquito beans, and salsa.

Jeff Wil





# Viticulture UPDATE

WITH VITICULTURE DIRECTOR  
GUSTAVO AVIÑA

Andrus Estate is a truly singular site. Everything about it is different, from the farming and the terraces to the soil types and geography. All these physical variations accumulate, resulting in a product that is extraordinarily unique in the bottle.

The Stags Leap District AVA was created in 1989 and was the first of its kind to be recognized for its soil terroir. There's an ideal combination of volcanic soil as well as loam and clay. This special zone gave birth to head-turning wines a couple of generations ago that won major international awards (most famously The Judgement of Paris) and put the appellation on the map for good. It's no wonder that our founder, Gary Andrus, sought out the site on a quest to make the best Cabernet Sauvignon in the world.



*Andrus Estate Vineyard, Stags Leap District*

I've always said that we have a small AVA within an AVA. While we have four vineyards within Stags Leap, Andrus Estate is like no other. Here, extremely shallow topsoils challenge the vines. Roots struggle mightily to penetrate the rocky, rugged volcanic soils. Meanwhile, water is at a minimum, so smart irrigation is key in maintaining healthy conditions. It's steep, and between the adjacent forests and aspect of the site, the sun hits each row a bit differently (so much so that picking times can vary by as much as three weeks within the same vineyard).

This kind of stress is good for the vineyard, leading to high-quality fruit. Clusters tend to be smaller and tighter, with concentrated fruit flavors. You can practically set your watch to the winds here, which whip in every afternoon. They come in through the Pacific from San Pablo Bay and funnel through the back of the canyon, often staying until the following morning. This river of air offers a freshness to the fruit, preserving the vital acidity.

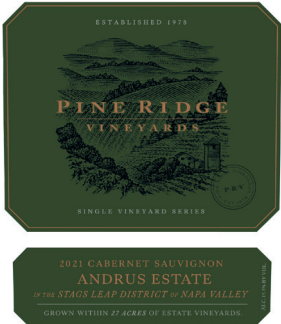
The reward is worth the risk. This is probably the most challenging vineyard we farm across Napa Valley but as a farmer, I love this type of challenge. Gary predicted back then what we know now—that this valley within a valley is remarkable.

As I write this, we are wrapping up pruning in the vineyard, setting the stage for another growing season. That means spring and budbreak are just around the corner, an invigorating time in wine country.



# 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.

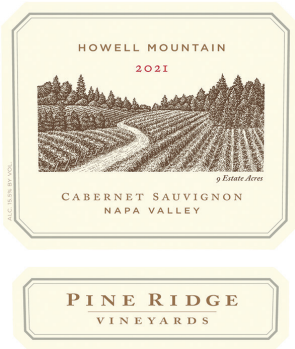


## 2021 Andrus Estate Cabernet Sauvignon, Napa Valley

RETAIL - \$175.00      MEMBER - \$140.00

Crafted from our illustrious Andrus Estate, this 100% Cabernet Sauvignon reflects the vineyard’s unique terroir. The wine mesmerizes with a bouquet of mulberry, pomegranate, and a hint of caramel, leading into a robust and sinewy midpalate that commands attention. Its texture is mouth filling, paving the way to a finale that’s taut with tension, culminating in an infinite, dusty aftertaste that lingers memorably. With a promising aging potential of up to 30 years, this wine showcases our vineyard’s diversity, benefiting from a rich mosaic of soils and careful clonal selection. Pair with a rib-eye accompanied by thyme and rosemary butter, salt roasted carrots, and a Gruyère potato gratin.

VARIETIES 100% Cabernet Sauvignon  
APPELLATION Stags Leap District    BARRELS 24 months, 80% new French oak  
ALCOHOL 15.5%    AGING POTENTIAL Enjoy now through 2051



## 2021 Howell Mountain Cabernet Sauvignon, Napa Valley

RETAIL - \$165.00      MEMBER - \$132.00

Our Howell Mountain Cabernet Sauvignon showcases a blend of ripe blackberry, French plum, and white oak accented by an intriguing alpine freshness. The midpalate is plump, evolving into a texture that is both gritty and drying. The presence of chewy, staunch tannins underlines its formidable structure. The finish is remarkable for its length, revealing layers of juicy blackberry and a concentrated plum sauce reduction. Cellar worthy for up to 25 years, it’s a true reflection of the region’s unique characteristics. Pair with this month’s recipe of spring rack of lamb with flageolet.

VARIETIES 100% Cabernet Sauvignon  
APPELLATION Howell Mountain    BARRELS 26 months, 75% new French oak  
ALCOHOL 15.5%    AGING POTENTIAL Enjoy now through 2046



## 2021 Petit Verdot, Napa Valley

RETAIL - \$75.00      MEMBER - \$60.00

Black and deep upon first inspection, notes of black licorice, açai, clove and tar intermingle to support the wine’s intense visuals. Working to not come off as “monolithic” the black fruit profile transitions to blueberry juice and blackberry extract with a midpalate that is forceful with chewy tannins. These support the impactful front end and transition to a back end redolent with olallieberries and caramel. A proper Santa Maria style barbeque (with tri-tip, pinquito beans, salsa, salad and garlic bread) would be perfectly accompanied by this powerful wine.

VARIETIES 75% Petit Verdot, 19.3% Cabernet Sauvignon, 22.2% Petite Sirah, 2.5% Merlot, 1% Malbec  
APPELLATION Napa Valley    BARRELS 16 months, 40% new French oak  
ALCOHOL 15.5%    AGING POTENTIAL Enjoy now through 2041



# Save the Date

## 2024 PINE RIDGE EVENT CALENDAR

### MORNING HIKES AT THE RIDGE

9:30 AM TO 11 AM

Saturday, May 18  
Saturday, May 25

Saturday, June 1  
Saturday, June 15  
Saturday, Jun 22  
Saturday, June 29

Saturday, July 6  
Saturday, July 13  
Saturday, July 27



### CAMP PINE RIDGE AN EVENING OF WINE, CAMPFIRE TALES, AND STARGAZING

JULY 20TH AND SEPTEMBER 14TH  
6:00 PM TO 9:30 PM

Join Estate Winemaker Josh Widaman for Camp Pine Ridge: an unforgettable evening of wine and stargazing amidst our scenic vineyard. The evening will begin with an hors d'oeuvre and wine reception, followed by a special pour while touring our underground cabernet caves. Indulge in elevated barbecue cuisine cooked over fire al fresco, and end the evening with campfire stories and stargazing.

Reservations can be secured by visiting our website:

[PINERIDGEVINEYARDS.COM/WINE-EVENTS/](https://PINERIDGEVINEYARDS.COM/WINE-EVENTS/)



# FOOD *Pairing*

## SPRING RACK OF LAMB WITH FLAGEOLET PAIR WITH PINE RIDGE VINEYARDS 2021 HOWELL MOUNTAIN CABERNET SAUVIGNON

*Our spring Rack of Lamb, a winery favorite, beautifully complements the robust flavors of mustard, garlic, and herbes de Provence, making it an ideal match for our Howell Mountain Cabernet Sauvignon. Known for its concentrated richness, this wine pairs with the aromatic rosemary and thyme crust of the lamb, enhancing both the dish and wine for a memorable experience.*

### INGREDIENTS

Kosher salt  
2 cups green flageolets, picked over and rinsed  
5 to 6 cups vegetable stock  
½ onion, peeled  
1 carrot, peeled and cut into thirds  
1 celery stalk, cut into thirds  
2 rosemary sprigs, 2 thyme sprigs, and 2 sage sprigs, tied together with kitchen twine to make a bouquet garni  
2 tablespoons olive oil  
3 garlic cloves, minced  
1 tablespoon herbs de Provence, lightly crushed  
½ cup Dijon mustard  
2 racks of lamb, 1 to 1¼ pounds each, frenched  
2 tablespoons minced spring garlic



### DIRECTIONS

The day before, soak the beans in a large bowl. Dissolve 3 tablespoons kosher salt in 1 gallon room-temperature water. Add the beans and let soak overnight.

When you are ready to cook the beans, rinse and drain them thoroughly. Transfer them to a dutch oven or heavy-bottomed pot. Add the stock and bring to a simmer. Add the onion, carrot, celery, bouquet garni, and about one tablespoon olive oil. Cut a round of parchment paper to fit inside the pot and press the paper gently onto the liquid. Turn down the heat to a very gentle simmer and cook the beans until tender, stirring occasionally. Check beans after 30 minutes and when the beans are done, remove the onion, carrot, celery, and bouquet garni. Season the beans with salt and let cool in their broth. Refrigerate if not using immediately. The beans may be made a day in advance.

To prepare the lamb, in a small bowl, combine the garlic, herbs de Provence, Dijon mustard, and enough olive oil to make a loose paste. Set aside.

Rub the lamb with a little olive oil and season generously with salt. Sear the racks, meat side down, in a cast iron pan or heavy-bottomed sauté pan.

Place the lamb, fat side up, in a roasting pan or on sheet pan. Coat the meat with the mustard mixture. Allow to stand for 1 hour at room temperature. Preheat the oven to 450°F and place a rack in the middle of the oven. If necessary, remove the flageolets from the refrigerator.

Place the flageolets in a casserole. Add the minced spring garlic and enough of the cooking broth to moisten the beans. Cover and set in the oven to warm through. Roast the lamb for 10 minutes. Reduce the temperature to 350°F, rotate the pan, and continue cooking for 10 to 15 minutes, or until the meat reaches an internal temperature of 130°F for medium rare. Remove from the oven, transfer the meat to a warm platter, and let rest for 10 minutes.

Slice the lamb between the bones and place on a serving platter. Serve the flageolets alongside.



# 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
NV Chenin Blanc + Viognier Sparkling	25.00	20.00
2022 Chardonnay Napa Valley	65.00	52.00
2021 Napa Valley Cabernet Sauvignon <b>93 POINTS</b>	70.00	56.00
2021 Malbec	75.00	60.00
2021 Black Diamond Cabernet Sauvignon	75.00	60.00
2021 Petit Verdot <b>NEW RELEASE</b>	75.00	60.00
2021 Atlas Peak Cabernet Sauvignon	125.00	100.00
2021 Oakville Cabernet Sauvignon <b>95 POINTS</b> <i>Limited</i>	125.00	100.00
2021 Rutherford Cabernet Sauvignon <b>96 POINTS</b> <i>Limited</i>	125.00	100.00
2021 Stagecoach Cabernet Sauvignon	125.00	100.00
2019 Stags Leap Cabernet Sauvignon <b>95 POINTS</b>	150.00	120.00
2019 Epitome Cabernet Sauvignon	160.00	128.00
2021 Howell Mountain Cabernet Sauvignon <b>96 POINTS NEW RELEASE</b>	165.00	132.00
2021 Circle Hill Cabernet Sauvignon <b>98 POINTS</b> <i>Limited</i>	175.00	140.00
2021 Locked Horns Cabernet Sauvignon <b>94 POINTS</b> <i>Limited</i>	175.00	140.00
2021 Andrus Estate Cabernet Sauvignon <b>96 POINTS NEW RELEASE</b>	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**

**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.

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



CELLAR 47

*Cave Tour and Tastings*



As part of our commitment to enriching your membership experience, we want to remind you of the exclusive yearly Cellar 47 Cave Tour and Tasting benefit awaiting your enjoyment. This exclusive experience invites you to journey through the heart of our wine caves to our Cellar 47 lounge, led by our knowledgeable hosts. Begin with a guided tour of our cave system, immersing yourself in the mystery and elegance of our cellars. This is followed by a tasting in the Cellar 47 lounge featuring our limited estate Cabernets paired with artisan cheeses.

**3 BOTTLE MEMBERS**

One Cellar 47 Cave Experience  
per year for four

**6 BOTTLE MEMBERS**

Two Cellar 47 Cave Experiences  
per year, up to four per visit

**12 BOTTLE MEMBERS**

Two Cellar 47 Cave Experiences  
per year, up to six per visit

Visit our reservations page today to book your next experience and ensure you fully enjoy the privileges your membership bestows.

[WWW.PINERIDGEVINEYARDS.COM/VISIT/](http://WWW.PINERIDGEVINEYARDS.COM/VISIT/)

**UPCOMING** *September 2024* **RELEASE**

2022 Stags Crown Cabernet Sauvignon

2022 Oakville Cabernet Sauvignon

2022 Merlot Napa Valley

**AUG 19**

Check your email for the September pre-release notification

**AUG 28**

Last day for account changes and customizations

**SEPT 9**

Orders shipped

**SEPT 1 TO 30**

Will call window to pickup your September releases

**OCT 7**

Auto ship date for any outstanding will calls

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