

NAPA VALLEY, SINCE 1978

PINE RIDGE

VINEYARDS

APRIL 2025



Andrus Estate, Stags Leap District

APPELLATION *Society*



Winemaking UPDATE

WITH ESTATE WINEMAKER
JOSH WIDAMAN

Spring in the valley is a powerful reminder of good fortune. I feel incredibly lucky, not only to do what I do but to call this place home. Presently, the region is aglow in every shade of green on the spectrum and the sheer vigor is nothing short of energizing. Beautiful is an understatement.

That same energy fuels our work in the cellar. Lately, we've been deep in blending and trials. These are the test batches we whip up to see how the wines will ultimately be assembled. It's always an intriguing puzzle, with clonal and vintage variation playing defining roles. We're wrapping up the 2023 blends while getting our first glimpses of the 2024 vintage, both of which are shaping up to be very promising vintages.

Before long, we'll be bottling, and in the blink of an eye, spring will give way to summer, and we'll be gearing up for another harvest. From a growing season perspective, we're at the very start of a new arc—one teeming with growth and potential. Walking through vineyard rows, you can almost hear the browns of winter giving way to the greens of spring.

The wines in this shipment are the last of the remarkable 2022 vintage. That growing season set the stage for some rich wines with great breadth and softness. These wines are drinking well now and are a fun juxtaposition to the 2021 vintage wines that are aging in your cellar.

The Andrus Estate Cabernet Sauvignon is Pine Ridge Vineyards' legacy in a bottle. Our fearless founder moved here based on this very site, a 27-acre vineyard that bears his name and offers some of the most complex Cabernet Sauvignon in the Stags Leap District. The 16 separate blocks of Cabernet Sauvignon fruit that we grow here are so layered and varied that we don't add a Bordeaux blending varietal to the mix. Instead, the Andrus is pure, 100% Cabernet Sauvignon, stressing all those iconic qualities that have become synonymous with the Napa Valley.

Made from fruit grown in the first site Gustavo planted from the ground up, the Howell Mountain Cabernet Sauvignon is always special. Showing force, power, freshness, and vibrancy, the wine is at once elegant and muscular. We can't get enough of the tension on display in 2022 especially.

Lastly, the 2022 Petit Verdot. I like to call this wine a towering black monolith. Interestingly, the aroma speaks to a much lighter and brighter wine. Yet, on the palate, it's as bold as they come. It's always a joy to taste this varietal in its own right and experience its ground-stomping presence.

A handwritten signature in black ink that reads "J. Widaman". The signature is fluid and cursive, with the first letters being larger and more prominent.



Viticulture UPDATE

WITH VITICULTURE DIRECTOR
GUSTAVO AVIÑA

Budbreak in the Valley

With spring comes bud break in the vineyard. This is an exciting and uplifting time as it marks the very beginning of yet another vintage. This year, things are off to an early start, with varieties like Chardonnay starting to sprout on

March 5th in Carneros. Cabernet Sauvignon will follow suit a couple of weeks later, right on schedule for Napa Valley.

But with bud break comes vulnerability. The tender new growth is at the mercy of the elements, and frost is our biggest concern. A single cold snap could damage these delicate shoots, so vigilance is key. Farmers across the region are on high alert, no matter what's growing in their rows. Fortunately, we have a few tricks up our sleeve to keep the 2025 vintage safe and thriving.

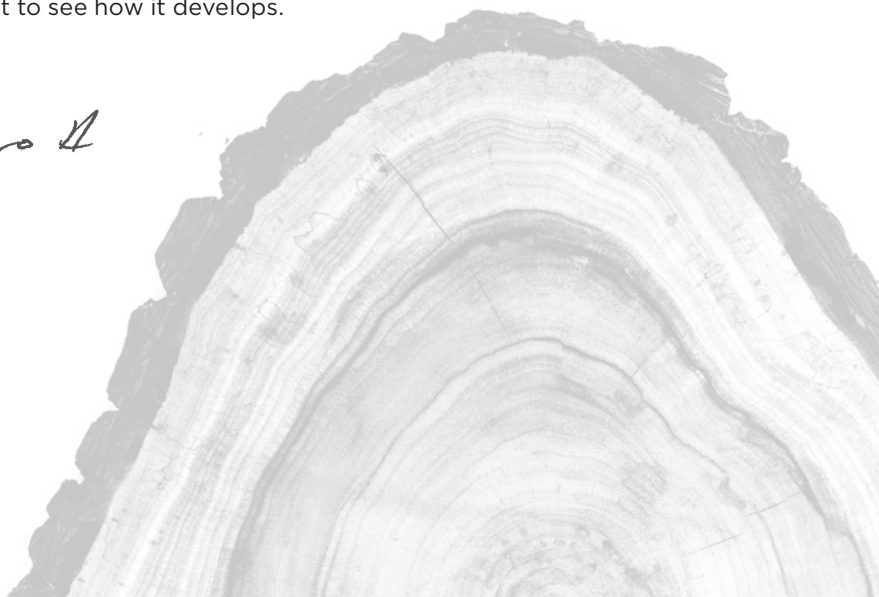
Wind machines are standing by. The moving air can disrupt the frost process by inverting the coldest air (lying just above the ground) with warmer air (10 to 100 feet above the ground). We tend to turn them on if and when temperatures fall to around 34 or 35 degrees to help minimize the frost risk. We also mow the cover crops to nearly ground level. This is tremendously helpful as it urges the ice to form on the ground as opposed to the fruiting wire height where the buds reside.

There's a lot happening between the rows too. Cover crops play a heroic role in our vineyards just as they do in agriculture at large. They reduce erosion and improve fertility. They can help make the soil more friable, meaning it crumbles more easily. This kind of dirt is all the better for plant growth, allowing vine roots to really extend into the earth. Cover crops can also create healthy competition for the vines, making them work a little harder for their nutrient intake. And cover crops can aid in pest management by attracting beneficial insects as well.

I hope you enjoy the wines and raise a glass to the 2025 vintage. It's only just the beginning, but we can't wait to see how it develops.

Salud,

A handwritten signature in black ink, which appears to read "G. Aviña". The signature is fluid and cursive, with a small flourish 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 Andrus Estate Cabernet Sauvignon, Napa Valley

RETAIL - \$175.00 MEMBER - \$140.00

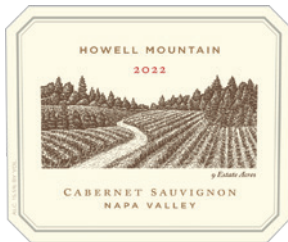
Made entirely from fruit grown in the singular and striking Andrus Estate, this wine honors the legacy of our founder. Blackberry jam and earth greet the nose, with a silty and stemmy quality that is reminiscent of a foray through an herb garden. There's real minerality on the palate, elements of slate playing off flavors like ripe red fruit compote, cola, and cocoa nibs. It's a generous wine upfront, showing rich and lush character that extends well into the mid-palate. While ample, the wine remains concentrated and focused, with a refined finish showcasing polished tannins.

We suggest a good chocolate mole to bring out the best of the Andrus Estate. Enjoy now or cellar for 15-20 years.

VARIETIES 98% Cabernet Sauvignon, 2% Petite Sirah

APPELLATION Stags Leap District BARRELS 26 months, 90% new French oak

ALCOHOL 15.5% AGING POTENTIAL Enjoy now through 2045



2022 Howell Mountain Cabernet Sauvignon, Napa Valley

RETAIL - \$165.00 MEMBER - \$132.00

Leading with boisterous aromas of blueberry bramble, strawberry rhubarb, and tannery hide, the 2022 Howell Mountain balances fresh fruit with rugged intrigue. Beneath the first aromatic layer are invigorating wafts of fresh alpine needles, sweet vanilla, cinnamon, and pomegranate arils. On the palate, the wine leads with a sweet introduction, followed by a rich mid-palate bolstered by thick tannin. Throughout, there's a lengthy and driving acidity, around which alluring notes like sweet cranberry and mocha are wound. Pair this one with lamb ragu over pappardelle. Enjoy now or cellar up to 17-22 years.

VARIETIES 100% Cabernet Sauvignon

APPELLATION Howell Mountain BARRELS 26 months, 80% new French oak

ALCOHOL 15.5% AGING POTENTIAL Enjoy now through 2047



2022 Petit Verdot, Napa Valley

RETAIL - \$75.00 MEMBER - \$60.00

With alluring notes of brown sugar and mushroom, the Petit Verdot is highly approachable. There's a flinty bit of gun metal on the nose before the palate is introduced to blueberry jam and refreshing spearmint. Big and chewy, the body of the wine rests on the shoulders of broad yet succulent tannins. There's a noticeable gust of freshness on the mid palate before an ideal finish of espresso that concludes the wine like a proper nightcap. Drink now though 2030 and pair it up with roasted game hen or your favorite pungent cheese.

VARIETIES 75.5% Petit Verdot, 19% Cabernet Sauvignon, 2.5% Petite Sirah, 2% Malbec, 1% Merlot

APPELLATION Napa Valley BARRELS 20 months, 35% new French oak

ALCOHOL 15.5% AGING POTENTIAL Enjoy now through 2030

The Art of the Wax Seal

NO KNIFE REQUIRED



You might be wondering why we decided to dip our newly released FORTIS and Stags Leap Vineyard series in wax. Was it to make opening them feel like a rite of passage? A secret winemaker's hazing ritual? Not quite. We chose wax because it looks great, adds an extra layer of protection, and gives the whole experience a little more ceremony. But we also know wax tops can feel intimidating if you don't know the trick.

Don't fear the wax. *Embrace it.* There's no need to chip away at the wax or break out a knife. Simply twist your corkscrew directly through the center of the wax, just like you would with a regular cork. There's a separate dollop of wax that we place between the top and the cork that helps everything separate cleanly, so when you pull, the cork and wax top should come out together. It takes a bit more force, but nothing a good bottle of wine isn't worth. Even better, wax leaves behind less mess than foil. So go ahead, embrace the wax, enjoy the process, and get to the best part, the first sip.

UPCOMING *September 2025* RELEASE

2023 Stags Crown Cabernet Sauvignon

2023 Oakville Cabernet Sauvignon

2023 Napa Valley Merlot

- AUG 18 Check your email for the September pre-release notification
- AUG 27 Last day for account changes and customizations
- AUG 29 Orders shipped
- AUG 29 TO SEPT 30 Will call window to pickup your September releases
- OCT 6 Auto ship date for any outstanding will calls

Note: wines and shipment dates are subject to change

FOOD *Pairing*

MISO MARINATED STURGEON WITH SPRING PEA STIR-FRY PAIR WITH PINE RIDGE VINEYARDS 2022 NAPA VALLEY PETIT VERDOT

Break the rules with this bold pairing. Our opulent Petit Verdot, rich with dark fruit and spice, finds harmony in miso marinated fish and earthy shiitake stir-fry. The nutty miso bridges the flavors, while mushrooms add depth, making each sip and bite a revelation. Dare to discover. Serves 4–5

INGREDIENTS

MISO MARINADE

- 4 tablespoons sake
- 4 tablespoons mirin
- 4 tablespoons white miso
- 2 tablespoons sugar
- 4 cod or sturgeon fillets



DIRECTIONS

To make the miso marinade, bring the sake and mirin to a boil in a small saucepan and boil for 20 seconds to evaporate the alcohol. Turn the heat down to low; whisk in the miso paste and sugar. Turn the heat up to medium and whisk constantly to ensure that the sugar doesn't burn on the bottom of the pan. Remove from heat once the sugar is dissolved. Cool to room temperature.

Cover each fish fillet in the marinade and seal tightly in a non-reactive container. Refrigerate overnight or for up to 24 hours.

To cook the fish, preheat the oven to 400°F. Remove the fillets from the container and gently wipe off the excess marinade.

Preheat an ovenproof pan on medium-high heat. Place a little oil in the pan, then place the fish skin-side up on the pan and cook until the bottom of the fish browns and blackens in spots, about 2 to 3 minutes. Flip and continue cooking until the other side is browned, 2 to 3 minutes. Bake the fish in the oven for about 5 minutes until it is opaque and flakes easily.

Serve on a bed of spring pea stir-fry.

INGREDIENTS

SPRING PEA STIR-FRY

- 1 pound mixture of sugar snap and snow peas
- 1 tablespoon neutral oil (peanut, canola, or safflower)
- ½ pound shiitake mushrooms, stemmed and sliced thinly
- 2 teaspoons soy sauce
- 1 tablespoon sesame oil
- ¼ cup scallions, sliced thinly on the bias

DIRECTIONS

Remove and discard the stem end and string from each pea pod.

In a large sauté pan or wok, heat the neutral oil over medium-high heat. Add the mushrooms and cook, stirring frequently, until they are just beginning to color.

Add the peas and sauté until bright green, about a minute. Add the soy sauce, sesame oil, and scallions, tossing occasionally for about 2 minutes, until the sugar snap peas are crisp-tender.

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 USERNAME 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 92 POINTS	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
2022 Napa Valley Petit Verdot NEW RELEASE	75.00	60.00
2022 Napa Valley Cabernet Franc	80.00	64.00
2022 Carneros Cabernet Sauvignon	125.00	100.00
2022 Rutherford Cabernet Sauvignon	125.00	100.00
2022 Atlas Peak Cabernet Sauvignon	125.00	100.00
2022 Stags Leap District Cabernet Sauvignon	142.00	113.60
2019 Epitome Cabernet Sauvignon <i>Limited</i>	160.00	128.00
2022 Howell Mountain Cabernet Sauvignon NEW RELEASE	165.00	132.00
2022 Locked Horns Cabernet Sauvignon	175.00	140.00
2022 Andrus Estate Cabernet Sauvignon NEW RELEASE	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.

SEGHEGIO 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



Upcoming Winery Events AND CLUB EXCLUSIVES

MAY

CLUB EXCLUSIVE VIRTUAL TASTING *with* WINEMAKER JOSH WIDAMAN

Thursday, May 15
4:00 PM TO 5:00 PM PST

MAY-JULY

MORNING HIKES *in the* VINEYARD

May 10, 31 | June 14, 28 | July 12, 26
9:30 AM TO 11:30 AM

AUGUST

CAMP PINE RIDGE DINNER

Saturday, August 23
6:30 PM TO 10:00 PM

SEPTEMBER

APPELLATION SOCIETY CLUB RELEASE *in the* GARDEN

Saturday, September 6 | Sunday, September 7

EXPERIENCE TIMES:

11:00 AM TO 1:00 PM | 2:00 PM TO 4:00 PM

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

NOVEMBER

APPELLATION SOCIETY CLUB RELEASE *in the* CAVE

Saturday, November 1 | Sunday, November 2

EXPERIENCE TIMES:

11:00 AM TO 1:00 PM | 2:00 PM TO 4:00 PM

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

DECEMBER

CLUB EXCLUSIVE VIRTUAL TASTING *with* WINEMAKER JOSH WIDAMAN

Thursday, December 4
4:00 PM TO 5:00 PM PST



Scan code to make
reservations for
winery events

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