

PINE RIDGE

VINEYARDS

HEART OF THE MATTER

We introduced the new look of Pine Ridge Vineyards in the last newsletter and hopefully you have had a chance to examine it first-hand when your shipment of the 2006 Napa Valley Cabernet Sauvignon arrived. This new design, and addition of “Vineyards” to our name, highlights the rare position Pine Ridge occupies in owning extensive estate vineyards spread amongst the best appellations of Napa Valley. Each of the appellation Cabernets features an artist’s illustration of one of our estate vineyards in that region, along with a seal noting the acreage within that district.



Stags Leap District Vineyard - our winery’s home

With this month’s release of the 2006 Stags Leap District Cabernet Sauvignon, we are taking a moment to look at our home appellation, the heart of our operation where Pine Ridge Vineyards got its start. Beginning with the original 27 acres surrounding the little farmhouse that was the original winery in 1978 and, as we got increasingly delicious grapes, from this small parcel, it quickly became apparent that we needed more vineyards in this special area.

Recognizing the exceptional potential of the region, we produced our first Stags Leap District appellation wine in 1981, a few years before the AVA even became official. With such superlative wines as the lure, we slowly expanded until we reached the four vineyards we boast today.

The tiny, 5.5 acre Locked Horns vineyard came first, purchased in the late 1980’s. We had used fruit from this close neighbor before and knew that its rocky, well-drained alluvial soils produced delicious Cabernet Sauvignon. The Cornerstone vineyard was just north of Pine Ridge and had been coveted by the vineyard manager at the time for its deeper, mineral-rich soils. The seven acre vineyard grew Chenin Blanc originally, but we immediately replanted to Cabernet Sauvignon at a dense, 3,000 vines per acre and were rewarded with small yields of richly-flavored grapes. The last piece of the puzzle was the unique Circle Hill vineyard. Its seven acres spread out from a small hill in the center that provides excellent drainage as well as sun exposure that helps the vines in the cool, foggy spring and fall months.

There is little opportunity to create such an amazing and varied collection of vineyards anymore, not only because almost every inch of suitable ground is already planted, but also because it is extremely rare that anyone ever wants to sell their treasured parcel of Stags Leap District soil. We’ll be holding on to ours and crafting our signature wines for years to come.



Did you know that Pine Ridge Vineyards is on Facebook? Visit our Facebook group page, become a member, and automatically receive the latest information on Pine Ridge and Napa-area events, interesting tidbits on wine, updates from our wine club, and early notice about our sales and promotions. It’s easy to become a Pine Ridge Facebook member; just sign up at www.facebook.com, search for “Pine Ridge Vineyards,” and join the group. See you online!

2006 STAGS LEAP DISTRICT CABERNET SAUVIGNON

VINEYARD

The majority of our estate vineyards in this moderately cool, slow-growing region are densely planted with Bordeaux varietals on steeply-terraced hillsides with Bale clay-loam soils, producing low yields of intensely flavored grapes.



HARVEST AND WINEMAKING

2006 started cool and rainy, slowing the already moderate fruit development natural to the Stags Leap AVA, until a warmer summer and fall allowed the grapes to catch up. Harvest started in late October and the grapes were intensively sorted by cluster and berry selection, then macerated on the skins for 33 to 45 days before being pressed to barrel for malolactic fermentation and aging.

TASTING NOTES

A deep ruby-purple hue indicates the intensity and depth of this youthful wine. The lush nose of dark cherry, cassis, blueberry and smoke melds smoothly into the youthful palate. Dense dark cherry and berry fruit, cocoa and tobacco notes balance the substantial, fine-grained tannins for a sumptuously full-bodied wine.

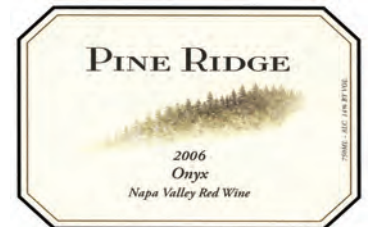
PAIRING

Though powerful, this wine pairs well with food due to its fine tannins and classic balance. It will complement deeply flavored dishes like espresso-rubbed tenderloin or herbed lamb but also has the grace and delicacy to accompany simple, grilled pork or chicken. As it matures, try it with hard, aged cheeses to savor the intricate flavors revealed by bottle age.

2006 ONYX

VINEYARD

Sourced from our Rutherford vineyards, where the range of microclimates provides a broad palette of flavors and styles to work with. The Malbec and Tannat used in this blend is planted at high-densities to emphasize their intense color and structure.



HARVEST AND WINEMAKING

Cool weather and rain made for a late start for the vines in 2006 but a warm summer and fall allowed the grapes to catch up and develop intense flavors. Harvested in October, the grapes were hand-sorted three times, then crushed and macerated on the skins for 15 to 22 days total. The wines were then transferred to 40% new and 60% year-old French oak barrels for 15 months. It was bottled in April 2008 without fining, contributing to the dense color and mouthfeel.

TASTING NOTES

The 2006 Onyx is an opaque garnet color, with appropriately intense and dark aromas of sweet dark berry, black cherry, chocolate and toasted oak spice. Rounded and rich, it fully coats the palate with dense flavors of cherry, blackberry and roasted plum fruit accented by bittersweet chocolate, tobacco and coffee notes over the long, sturdy finish. It will only increase in complexity after 3 to 5 years in the cellar.

PAIRING

So lush, yet brightly flavored, it repays early drinking by pairing beautifully with richly marbled meats and game birds, like duck with a black cherry pan sauce. As it ages, drink it with country patés and semi-soft cheeses that will allow its range of meaty, savory flavors to shine.

SERRANO-WRAPPED VEAL TENDERLOIN

WITH NEW POTATOES AND MUSTARD GREENS

SERVES 6

SERVE WITH 2006 STAGS LEAP DISTRICT CABERNET SAUVIGNON

INGREDIENTS:

- 1 2 LB VEAL TENDERLOIN
- 12 SLICES SERRANO HAM (OR PROSCIUTTO)
- 1 1/2 LBS NEW POTATOES
- 3 BUNCHES MUSTARD GREENS
- EXTRA VIRGIN OLIVE OIL AS NEEDED
- 1 C BEEF STOCK
- 2 T GARLIC, CHOPPED
- 1 T SHALLOTS, MINCED
- 1 T EACH THYME AND SAGE, CHOPPED
- BUTCHERS TWINE
- SALT AND PEPPER AS NEEDED



Chef Eric's Note:

Spring in Napa Valley announces its arrival with amazingly lush displays of bright yellow mustard flowers. For many, mustard is a perfect postcard snapshot, but for chefs, thoughts turn to a hardy green with a bit of peppery spice. As a wine country chef, I work with the natural flavors of our local, seasonal ingredients to create combinations that bring out the best of the wine and the meal. I hope you enjoy this composition of flavors along with our 2006 Stags Leap District Cabernet.

Preparation:

1. Prepare mustard greens by bringing a large pot of well-salted water to a rolling boil. Chop greens in 2" segments and blanch in batches, boiling for approximately 4 minutes per batch. Quickly chill each batch in a bowl of ice water and drain on a towel. *This step may be done up to a day in advance.*
2. While waiting for water to boil, heat oven to 400F. Toss potatoes with olive oil, salt and pepper, and spread on a foil lined sheet tray. Place in hot oven along with the veal to roast for about 20 minutes, occasionally stirring to brown evenly. When potatoes are ready, sprinkle with most of the chopped herbs and remove to a warm spot or replace in the *turned-off* oven, along with the veal which should be finished or close to it.
3. Prepare the veal by trimming any skin or fat and, if necessary, folding thin ends in to create an even cylinder. Lay out Serrano ham on cutting board, slightly overlapping them on the long side. Place tenderloin on top edge and roll to form a tight cylinder. Rub lightly with oil and tie with butcher twine at even intervals to help hold its shape. Roast, turning occasionally, for about 12 minutes for medium-rare temperature. When done, remove veal to rest with the potatoes and deglaze the veal pan with the stock and a pinch of the herbs and cook to reduce by half.
4. With the veal and potatoes almost finished or resting in the warm oven, heat a large sauté pan over medium high heat, add a few tablespoons of olive oil, the shallots and garlic. As the garlic and shallots become fragrant, add the drained mustard greens. Toss it all together, season with salt and pepper and heat for 3 to 4 minutes until warmed.
5. Lay out your plates and slice the veal into 6 even portions. Place a large spoon of greens near the center of the plate and use them to support a small pile of the potatoes. Place the veal slice just inside the two and drizzle with the reduced pan sauce.

Sweetheart's Ball in the Cabernet Caves

We were pleased to welcome a record crowd of Club members to our eagerly-anticipated Sweetheart's Ball. Guests were treated to five delicious wines, all perfectly paired with passed appetizers and four decadent courses. More than a few spent the time between those courses on the dance floor, swirling away to fun and romantic songs provided by the band.



For those interested in creating their own special event in the Cabernet Caves, Wine Club Members with groups of 45 or more will be given priority and special consideration for booking.

NEXT SHIPMENTS

THE MAY 2009 SHIPMENT WILL CONSIST OF ONE BOTTLE OF 2006 ANDRUS RESERVE.

ORDER WINES ANYTIME AT WWW.PINERIDGEVINEYARDS.COM AND RECEIVE YOUR MEMBER-ONLY PRICE.



Visiting Us

The Pine Ridge Tasting Room is open 10:30 a.m. to 4:30 p.m. daily

Tours by appointment only: Call 800.575.9777

Barrel-to-Bottle Reserve Cabernet
Tasting in the Caves
11 a.m., 1 p.m. and 3 p.m.
\$35 per person

Vineyard, Winery and Cave Tour
10 a.m., 12 p.m. and 2 p.m.
Complimentary for party of 4

Appellations and Appetizers
Food & Wine Pairing Seminar
11 a.m. to 12:30 p.m., Sundays
\$45 for Members

Corporate Dinners in the Caves
Call 707.257.4734 for more information

PHONE: 800.400.6647 FAX: 707.257.4792

Visit www.pineridgevineyards.com to learn more and purchase from our online boutique.