

MCNAB RIDGE WINERY

WHERE FRIENDS COME TOGETHER TO DRINK GREAT WINE AND MAKE GREATER MEMORIES



Winemaker's Welcome

Summer is here and the vineyards are buzzing with life! As the vines awaken from their long winter nap they are starting to blossom and flourish. In the middle of May we witnessed the Sauvignon Blanc and Chardonnay beginning to bloom at White Oak Ranch, with the other varieties following right behind them.

Early cluster counts were favorable, and the fruit set, which is the process of pollinated flowers developing into berries, appears to have been successful. In the photo above you can see the caps falling away, revealing the delicate flowers that become the grapes we love.

Summers are made for great wine and even better company. Warm evenings, patio gathers and laid-back nights call for the perfect pour. Whether you are reaching for a crisp white, refreshing rose or a smooth, light bodied red, we have just the right bottles to keep your glass full and your summer vibes high.

Here's to long sunsets, great flavors and making every sip count.

Cheers!
Richard Parducci

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White Oak Ranch Vineyard: Good Soil Makes Good Grapes

TEXT AND PHOTOS BY SERENA ALEXI



Brian White and White Oak Ranch Vineyard

Just off Highway 101 between Ukiah and Hopland, a quiet one-lane road winds eastward into a secluded valley, nestled between McNab Ridge and Red Mountain. Tucked into the hills above 155 acres of vineyard sits the heart of White Oak Ranch with its offices and the beautiful Italian-style villa where the White family has made their home.

I was scheduled to meet Brian White on an unseasonably breezy June morning. Arriving a bit early, I was first welcomed by a very focused McNab Shepherd, nose to the ground and clearly on an important mission of his own.

With a few minutes to spare, I wandered into a block of Sauvignon Blanc, Brian's first planting dating back to 1982. The vines were already stretching tall and full, forming a gentle canopy of green over me. The clusters were beautifully formed and abundant. McNab Ridge Winery will be harvesting about 20 to 22 tons from this very block.

There's something about being there in person—the stillness, the morning light catching on the vines, the quiet hum of the breeze moving through the valley. Photos can hint at it, but they can't quite capture that feeling in your heart when you're standing among the rows. You're not just looking at a vineyard but you're standing inside someone's story, watching it grow, leaf by leaf.

Rooted in Curiosity: Brian White's First Vines

In 1978, an 11-year-old Brian White arrived in this valley with his family, fresh from Southern California. Their ranch, resting between the ridges just off Highway 101, was originally dedicated to raising cattle. Grapes weren't part of the plan—at least, not until Brian grew curious.

With his father frequently away on business, Brian found himself drawn to the green patchwork of vineyards in the valley. He started asking questions, learning from longtime local Mendocino growers such as Jim Milovina and absorbing everything he could about viticulture. At just 16, he approached his father with a big ask: Could he plant grapes?

He got the green light and 20 acres to try it. In 1982, Brian planted his first block of Sauvignon Blanc using a non-certified clone in what is known as the top block. As we talked about those very same vines, his mother walked by and smiled: "He just liked to see things grow."

It was a simple sentiment, but one that speaks volumes. From a young age, Brian wasn't just dabbling, he was cultivating a legacy. Today, it's clear this is more than just a vineyard. It's a family effort and a story still being written. It's the extreme passion of the White family and the land they harvest.

By 1984, Brian had expanded his plantings to a new parcel known as the River Block, a stretch of Sauvignon Blanc nestled along the west side of the Russian River. In particularly wet winters, this block, rooted on AXR1 stock, can find itself submerged. But rather than a setback, Brian sees this as a hidden benefit.

Seasonal flooding during the vines' dormancy has long been recognized as a natural method to manage phylloxera—an insidious root pest. With oxygen levels lowered by the water, phylloxera struggles to survive, while the dormant grapevines remain largely unfazed. Nature, it seems, has its own quiet way of balancing things out.

With 155 acres under vine, each block at White Oak Ranch brings something special to the table thanks to distinct microclimates across the ranch. Our winemaker, Rich Parducci, gravitates toward the top block of Sauvignon Blanc. Here is where the sun lingers longest and the fruit develops beautifully.

Harvested at around 22° brix, these grapes make for the signature McNab Ridge Sauvignon Blanc fans know and love. Unlike the grassy, lean styles of New Zealand, these wines lean toward tropical and vibrant. They offer crisp, fruit-forward notes that shine from the vine all the way to your glass.

“Good Ground Makes Good Grapes” — The White-Parducci Friendship

Although McNab Ridge Winery was officially founded in 1999, the roots of friendship and collaboration between Brian White and winemaker Rich Parducci run much deeper. The two grew up in the same tight-knit valley, attending Ukiah High School together before both heading to Santa Rosa Junior College where they were roommates their first year. Both focused in viticulture at SRJC, then Brian transferred to CSU Chico and Rich to Fresno State. Their paths later converged again after each earned their degrees and laid the groundwork for careers that would eventually intertwine.

Even before McNab Ridge was born, the connection between the Parducci and White families was already fermenting. Rich's grandfather, legendary winemaker John Parducci, began purchasing grapes from a young and enthusiastic Brian around 1990. Brian told me that upon inspecting one of his early harvests, John famously remarked, “Those are the ugliest grapes I’ve ever seen.” Brian then laughed and added, “But he told that to every grower.”

Beyond Sauvignon Blanc, White Oak Ranch became home to Chardonnay vines as well—planted between 2008 and 2009. Brian chose Clone 4 (commonly known as the Wente clone), prized for its generous yields, lively acidity, and layered tropical flavors. These qualities align perfectly with Rich's vision for McNab Ridge's signature Chardonnay—bright, fruit-forward, and full of character.



The vineyard now produces a range of varietals, including Merlot, Cabernet Sauvignon, Petit Verdot, and even rare Portuguese grapes like Touriga Nacional and Tinta Cão. Those were planted by Brian specifically for McNab Ridge, ensuring that Rich could continue crafting a port-style wine in honor of his late grandfather's winemaking tradition.

Of course, not every gamble pays off easily. Brian recalls learning through trial and error, such as his decision to plant vines in a serpentine soil pocket on the ranch. Rich in magnesium and heavy metals but poor in vital nutrients, serpentine soil can be toxic to grapevines and limit growth. Fortunately, the bulk of White Oak Ranch rests on well-balanced clay and loam soils—ideal for nurturing strong vines and complex, flavorful fruit. Clay retains moisture and builds structure in the wine, while sandy loam offers drainage and flexibility.

As Brian says with a nod to the land he cultivates, “Good ground makes good grapes.”

Rooted in Resilience: *Looking ahead as our conversation continued, Brian didn't shy away from the challenges facing today's winegrowers. “It's a difficult cycle—I won't sugarcoat it,” he said, referring to the market pressures that make it harder for small, independent growers to sell their fruit. But even in the face of uncertainty, Brian remains optimistic.*

We agreed. There's still room to grow, especially for regions like Mendocino that deliver outstanding quality without the sky-high price tags of Napa or Sonoma. With Mendocino County being named Wine Region of the Year by Wine Enthusiast in 2024, more and more wine lovers are uncovering the region's quiet magic.

People want more than just prestige—they want smart choices, real value, and wines with character. That's what Mendocino offers. It's what we're proud to do every day at McNab Ridge Winery.

The Heart of the Vineyard

From a teenager planting his first vines to a seasoned grower mentoring the next chapter of Mendocino's wine story, Brian White embodies what it means to grow with the land. His journey is rooted not only in family history but in curiosity, resilience, and deep respect for the soil beneath his feet.

At McNab Ridge Winery, we feel proud to work hand-in-hand with growers like Brian whose dedication and character you can truly taste in every glass. Together, we're not just making wine. We're sharing a slice of this valley's story, one harvest at a time.



Brian White - White Oak Ranch Vineyard

So you say you don't like Chardonnay?

Ah, the "ABC" (Anything But Chardonnay) crowd! Here's how I'd make the case for giving Chardonnay another chance:

Let's talk about the varietals biggest misconception.

If you're still avoiding Chardonnay, you're probably haunted by memories of those 1990s butter bombs—affectionately dubbed "Cougar Juice" when tiger prints were as trendy as over-oaked wines. But judging all Chardonnay by those bottles is like swearing off music because you heard one bad 80s playlist.

Modern Chardonnay is having a renaissance and McNab Ridge is leading the charge. Our winemaker Rich Parducci, a fourth-generation Mendocino wine craftsman, creates a Chardonnay that's changing minds both in our tasting room and out at retailers and restaurants that carry our perfectly balance Mendocino AVA chardonnay

What makes our chardonnay different? Think fresh candied apple and bright lemon zest—not your grandma's butter bomb. With 4 months in French Oak (only 20% new) it has subtle complexity, not overwhelming wood and elegant crème brûlée notes balanced with crisp acidity for a clean finish. An incredible value at \$18 a bottle

The secret? Chardonnay is like a blank canvas, reflecting its terroir and winemaking with brilliant transparency. That's why it creates some of the world's most sought-after wines, from French Montrachet to our own Mendocino gems.

Perfect Pairings: Serve with roasted chicken, fresh seafood, or pork dishes. Or simply enjoy it on our tasting room garden patio as you linger among the hydrangeas and backyard redwoods. Make sure to save the recipe we have paired for it.

Rich's Philosophy: "We make wine that gets people to ask for a second glass."

Ready to rediscover Chardonnay? Visit our tasting room and let us show you why this grape deserves another chance. Your palate will thank you.

Cheers!

*Serena Alexi
Wine Club and Event Manager McNab Ridge Winery*

Meet Brian Buch: A McNab Ridge Wine Fan. Known as "The Chardonnay Outlaw". He looks like he belongs with an IPA and a football jersey—but surprise, he is a guy that defies expectations and drinks what he loves and that bold choice earns him this nickname.



Rich's Summer Wine Choice

McNab Ridge 2024 Chardonnay, a true expression of Mendocino County's terroir and winemaking excellence. Our 2024 Chardonnay is a rich, layered white wine that balances bright fruit, creamy texture, and elegant oak influence. Crafted from 100% Mendocino County-grown grapes, this vintage showcases the cool-climate finesse that makes the region's Chardonnays stand out.

This vintage went through 100% malolactic fermentation which produced this lovely textured wine. Aromas of tropical fruits, vanilla and caramel jump out of the glass, a result of careful barrel aging. Flavors of crème brûlée, toasted marshmallow and lemon shortbread come across on the palate which finishes clean due to the balanced acidity. The finale is a silky mouthfeel and a seamless blend of richness and vibrancy. The subtle minerality is a nod to Mendocino's unique soils.

This Chardonnay was made for golden hours and leisurely meals. Its creamy, citrus-kissed profile pairs beautifully with the recipe for pan-seared halibut and asparagus we have below. Serve your bottle well-chilled on a breezy patio or at a sunset picnic, and let the flavors of the season shine.



2024 Mendocino AVA Chardonnay and Pan Seared Halibut in Beurre Blanc

One-Pan Halibut with Beurre Blanc & Asparagus (Powered by McNab Ridge Chardonnay)
Recipe from our neighbor Rock Seas Farm Fusion Restaurant. This was a special she had and she shared the recipe with us. Next time you are visiting we suggest dining there.

Step 1: Pour yourself a glass of wine! Cooking without a drink is like dancing without music—possible, but why? Uncork that McNab Ridge Chardonnay, take a sip, and appreciate its bright orchard fruit, vanilla, and toasty oak vibes. Now, you're ready to chef it up!

Ingredients

For the Halibut & Asparagus:

- 2 halibut fillets (6-8 oz each)
- Salt & black pepper
- 2 tbsp unsalted butter
- 1 lemon, sliced
- 1 bunch asparagus, trimmed
- 2 cloves garlic, minced

For the Beurre Blanc:

- 1 shallot, finely minced
- ½ cup McNab Ridge Chardonnay
- 2 tbsp white wine vinegar
- 8 tbsp cold unsalted butter, cubed
- Salt & black pepper, to taste
- ½ tsp honey (optional)
- Fresh parsley, for garnish
-

Step 2: Sear the Halibut Like a Pro

Heat a pan over medium-high. Take a sip of Chardonnay. Add olive oil, season the fillets, and sear for 4-5 minutes until golden brown. Flip, add butter & lemon, cook 2 more minutes, then cover & let it rest. More sips encouraged!

Step 3: Make the Beurre Blanc

Simmer shallots, Chardonnay, and vinegar until reduced by $\frac{2}{3}$. Remove from heat, whisk in cold butter, season, and (if you're feeling fancy) strain. If not, call it "rustic."

Step 4: Sauté the Asparagus

Toss asparagus into the same pan. Add garlic, a little butter, and sauté for 3-4 minutes. Taste-test one like a pro.

Step 5: Assemble Like a Boss

Plate the halibut, drizzle beurre blanc, garnish with parsley, and keep sipping.

This dish is effortlessly elegant, ridiculously delicious, and best enjoyed with a full glass Cheers! 🍷

Other Summer Chillers

2023 MENDOCINO AVA ROSE

OUR 2023 ROSÉ IS A DELIGHTFUL SUMMER WINE CRAFTED FROM 75% ZINFANDEL AND 25% SANGIOVESE, SOURCED FROM CHASE FAMILY VINEYARD, CONONIAH VINEYARD, AND LONE OAK VINEYARDS THIS ROSÉ OFFERS VIBRANT FLAVORS OF RED FRUITS, MILD GINGER, AND CANDIED MEYER LEMON PEEL, WITH A DRY AND SLIGHTLY SPICY FINISH. IT'S A REFRESHING AND VERSATILE WINE, PERFECT FOR WARM EVENINGS AND OUTDOOR GATHERINGS. ENJOY IT WITH LIGHT FISH DISHES FRESH, BOUNTIFUL GREEN SALADS, SIMPLY SOAKING UP THE SUNSHINE WITH AN ALCOHOL CONTENT OF 13.4%. THIS ROSÉ IS A SPECIAL TREAT FOR WINE LOVERS

2024 MENDOCINO AVA SAUVIGNON BLANC

THIS SAUVIGNON BLANC IS KNOWN FOR ITS BRIGHT ACIDITY AND REFRESHING FLAVORS OF MELON & TROPICAL FRUIT WHICH GIVES THE WINE A JUICY LIVELY BURST. FLAVORS OF SPICY ASIAN PEAR GIVE DEPTH WHILE CITRUS & MINERALITY LEAVES A CLEAN, CRISP FINISH. 100% STAINLESS STEEL AGING PRESERVES THE WINE'S FRESH, FRUIT-FORWARD CHARACTER. MINIMAL INTERVENTION ALLOWS THE NATURAL FLAVORS OF THE GRAPES TO SHINE.

2024 FRENCH COLOMBARD

MCNAB RIDGE FRENCH COLOMBARD IS A TRIBUTE TO JOHN PARDUCCI, WHO FIRST CRAFTED THIS VARIETAL IN 1945. THE GRAPES ARE SOURCED FROM NIEMI VINEYARD, A WELL-REGARDED SITE IN MENDOCINO COUNTY. THESE GRAPES ARE DRY-FARMED AND HEAD-PRUNED, ENSURING CONCENTRATED FLAVORS AND EXCEPTIONAL QUALITY. MCNAB RIDGE FRENCH COLOMBARD IS AN EXCELLENT SUMMER WINE WITH ITS BRIGHT ACIDITY, REFRESHING FRUIT FLAVORS, AND CRISP FINISH. THE LIVELY ACIDITY KEEPS IT FRESH AND INVIGORATING. TROPICAL & CITRUS NOTES WITH FLAVORS OF MELON, PEAR, AND CITRUS MAKE IT A GREAT MATCH FOR SUMMER DISHES. LOW ALCOHOL (12.8%) – KEEPS IT SMOOTH AND SESSIONABLE FOR LONG, RELAXED EVENINGS.

Sizzling Summer Red's for BBQ

2023 FAMILY RESERVE GRENACHE NOIR

OUR GRENACHE NOIR IS A BOLD, FRUIT-FORWARD RED WINE GRAPE WITH SOFT TANNINS, SPICY CHARACTER, AND HIGH DRINKABILITY. IT THRIVES IN THE HOT, DRY CLIMATE OF REDWOOD VALLEYS TOLLINI VINEYARD. RED & DARK FRUIT – STRAWBERRY, RASPBERRY, BLACK CHERRY, AND PLUM. SPICY WHITE AND BLACK PEPPER, COCOA, BLACK TEA AND EARTH MEDIUM-BODIED WITH SOFT TANNINS AND A SMOOTH FINISH. REFRESHING YET STRUCTURED. PUT A SLIGHT CHILL ON THIS ONE FOR A SUMMER RED WINE.

2021 MENDOCINO AVA ZINFANDEL

A BOLD, FRUIT-FORWARD RED THAT DELIVERS JUICY ENERGY WITH EVERY SIP. BRIMMING WITH RIPE BERRY FLAVORS AND LAYERED WITH NOTES OF BLACK PEPPER AND WARM SPICES, THIS WINE OFFERS BOTH RICHNESS AND VIBRANCY IN PERFECT BALANCE. AGED FOR 14 MONTHS IN FRENCH AND AMERICAN OAK, IT PICKS UP SUBTLE TOASTY NUANCES THAT ELEVATE THE WINE'S DEPTH AND COMPLEXITY. CRAFTED FROM TOP-TIER FRUIT SOURCED FROM CONONIAH, CHASE, ZELLER, AND TOLLINI VINEYARDS, THIS VINTAGE IS A STANDOUT EXPRESSION OF MENDOCINO HERITAGE AND CHARACTER. PERFECT FOR FOOD AND SUMMER. THIS IS YOUR GO-TO GRILLING WINE. PAIR IT WITH SMOKY BARBECUE RIBS, FLAME-SEALED TRI-TIP, OR BLACKENED SALMON WITH RASPBERRY BUTTER FOR A MATCH THAT SINGS.

Summer Wine Tips!

- *Serve Whites and Rose's at 45 - 55 degrees for optimal freshness*
- *Red Wines can be lightly chilled in Summer. For a refreshing twist, try frozen grapes instead of ice cubes to keep your wine cool without dilution*

Second Saturdays Summer Music

WENDY DEWITT
SECOND SATURDAY MUSIC
MCNAB RIDGE WINERY



NO COVER!
WINE AND FOOD
AVAILABLE FOR
PURCHASE

12 July | 13450 HWY 101
4PM to 7PM | Hopland, CA

Queen of Boogie Woogie

more information at www.mcnabridge.com

ADAM TRAUM
SECOND SATURDAY MUSIC
MCNAB RIDGE WINERY



NO COVER!
WINE AND FOOD
AVAILABLE FOR
PURCHASE

09 August | 13450 HWY 101
4PM to 7PM | Hopland, CA

As a story teller Adam Traum wraps his catchy hooks with infectious grooves. His songs have a consistent verve, which reflects his belief in music as an essential element of the human experience. The material Adam writes evokes images of an Americana landscape spinning tales of love, heartbreak, beauty and the occasional observational distillate. When he performs live Adam brings his sunny disposition and genuine love of playing music to the stage. His tasteful instrumental chops and relaxed but powerful voice are a great compliment to his well-crafted songs.

more information at www.mcnabridge.com

THE MOON LIGHTS
SECOND SATURDAY MUSIC
MCNAB RIDGE WINERY



NO COVER!
WINE AND FOOD
AVAILABLE FOR
PURCHASE

13 September | 13450 HWY 101
4PM to 7PM | Hopland, CA

Devra Wolf and Debra Egan came together through a songwriting workshop, and found instant chemistry. Sharing a love for the harmonies of the 50's, the post songwriters of the 70's, and the clean sound of today's independent songwriters, it was no stretch that they should start writing and performing together. The result is something a little bit pop and a little bit folk, with a definite coffeehouse feel.

Devra plays guitar and sometimes ukulele or keyboard. Debra is a trained harpist, and also plays guitar and keyboard. They take turns singing melody and harmony, and switching up instruments, so every song has its own sound.

more information at www.mcnabridge.com

Other McNab Ridge Winery Calendar Events

Things we are doing, places we will be, things you should attend!

- **July 12th**- Second Saturday Music at McNab- Wendy DeWitt
- **August 2nd and 3rd** Art in the Garden - Mendocino Botanical Gardens
<https://www.gardenbythesea.org/calendar/aig-2025/>
- **August 9th** - Second Saturday Music at McNab -Adam Traum, Singer Songwriter, Storyteller
- **September 5th**- Boys and Girls Chili Cook Off
<https://www.ukiahbgc.org>
- **September 6th** - Winesong! - Mendocino botanical Gardens -<https://www.mchfoundation.org/winesong-2025/>
- **September 13th** -Second Saturday Music at McNab - The Moonlights
- **October 1st** - McNab Ridge Wine Club Shipment
- **October 4th** - Cloverdale Wine Walk
<https://www.cloverdalewinewalk.com/>
- **October 11th** - Second Saturday Music at McNab **TBD**
- **October 18th** - The Annual Blending and Harvest party at the McNab Ranch Road Winery
- **October 25th** - Wine Club Member Pickup Party
- **November 1st** - Mushroom Wine and Whiskey Train -
<https://www.skunktrain.com/>
- **November 8th** - Destination Hopland Italian Festival - at Dancing Crow Vineyards. Check out their website for all the other fun things they do too. Dancingcrow.com
- **BOOK YOUR HOLIDAY PARTY WITH US NOW!**

Dog Days of Summer

Strut Your Mutt brought Paws, Vino, and Plenty of Smiles to June's Second Saturday. McNab Ridge Winery went to the dogs—in the very best way.

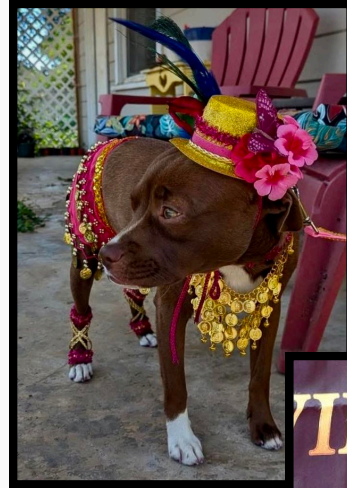
Our tasting room transformed into a four-legged fashion runway for Strut Your Mutt, a festive fundraiser benefiting the Humane Society of Inland Mendocino County. Guests sipped wine, snacked on Smash Burgers from the always awesome Smash Daddies, and cheered as pups in costume trotted down the red carpet.

From glamorous to downright hilarious, the canine contestants brought their A-game.

Our fabulous winners:

- *Rosie, a sweet pitty mix was crowned Most Glamorous for her hat and belly dancing costume*
- *Miss Lola, a dapper yorkie with a giant bow and perfect posture, earning Best Strut*
- *And dynamic duo Miss Penny & Miss Peaches, dressed like French mimes in red berets and stripes—Most Creative and People's Choice champions*

The Humane Society was on hand with adorable merch and accepted generous donations to help fund vital shelter needs. Big thanks to everyone who came out and made this tail-wagging day a success!



Lower price is club member 20% off price

Family Reserve Wines

2023 Tollini Vineyard Grenache Noir \$35/\$28

2022 Baroni Vineyard Primitivo \$30/\$24

2021 District One Red Blend \$30/ \$24

2023 Celebration Cuvee \$30/ \$24

2022 Damiano Merlot \$35/ \$28

2018 White Oak Touriga Nacional \$30/ \$24

2022 Cabernet Sauvignon/ Merlot \$35/\$28

2021 Largo Cabernet Sauvignon \$35/ \$28

2016 Largo Cabernet Sauvignon 1.5L \$65/ \$52

2013 20th Anniversary Port \$60/ \$48

25th Anniversary 10 Year Tawny Dessert Wine \$40 \$32

Mendocino AVA Wines

2023 Rosé \$15/ \$12

2023 Sauvignon Blanc \$15/ \$12

2024 Chardonnay \$18/ \$14.40

2024 French Colombard \$16/ \$12.80

2020 Merlot \$22/ \$17.60

2021 Zinfandel \$20/ \$16

2021 Cabernet Sauvignon \$22/ \$17.60

2021 Petite Sirah \$22/ \$17.60

Fun Bunch Wines

NV Fred's Red Blend \$14/ \$11.20

NV Tippy's White Blend \$12/\$9.60

2022 Skullflower Red Blend \$15/\$12

2023 Zinzilla Zinfandel \$14/ \$11.20

2024 Carisma \$14/ \$11.20

NV Pesca Dolce Moscato and Tippy's White Blend \$12/ \$9.60

Case Special \$72 – that is ½ off! Perfect for Summer. Call the tasting room to secure deal!

THANK YOU!

Thank you for being part of our McNab Ridge Winery family!

We're so grateful you've taken the time to read and subscribe to our newsletter. Your support means the world to us and we're thrilled to share our latest vintages, stories, and behind-the-scenes vineyard updates with you. We hope to welcome you soon at our tasting room. Whether you're stopping by for a sip or one of our upcoming events. There's always a glass waiting and good company to share it with. Cheers to you!

All of us at McNab Ridge Winery



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