

Foley

WINE CLUB NEWSLETTER HOLIDAY 2023

Dear Wine Club Members,

All vintages are memorable, but 2023 earned the distinction of being the latest on record for us. As they say, great things are always worth the wait! We started in mid-September with fruit for our sparkling wines, but we didn't pick our first Pinot Noir for still wine until October 6th. A cold growing season from start to finish allowed the wines to ripen at a slow and intentional pace. Overall, we are looking at good fruit quality and lower brix, which translates into balanced wines with more nuance and acidity, making the wines of this vintage very food-friendly.

In addition to being fantastic additions to your holiday celebrations, the wines in your shipment are both 2021 vintage wines and part of our Brand Series. These wines honor the relatives of vintner Bill Foley who settled the Texas Panhandle in the 1840's as ranchers, cattlemen and Texas Rangers. Fruit for both the wines comes from our serene Rancho Santa Rosa Vineyard in the Sta. Rita Hills, with vineyards planted at 500-1,000 feet above sea level. The marine-based soils and cooling ocean breezes create ideal conditions for exceptional Pinot Noir and Chardonnay. 2021 was also a cooler year, yielding good quality fruit with balanced acid levels.

The 2021 T ANCHOR RANCH CHARDONNAY is made with painstaking care, from vineyard to bottle. We use a combination of medium and medium plus toasted French oak barrels to add a confectionary note to the wine and complement the brighter citrus notes. I really enjoy this wine paired with a savory chicken marsala. The 2021 T ANCHOR RANCH PINOT NOIR is primarily composed of the Pommard Clone of Pinot Noir. This is my favorite clone of Pinot Noir and it comes from my favorite block. Its characteristics are similar to biting into a ripe boysenberry: juicy, full of flavor, and delicious. It's a perfect pairing with a range of holiday fare: duck, turkey or lamb, to name a few.

While the vineyards are quiet this time of year, the winery is decked out for the holiday season! Please join us at the winery on Saturday, December 2 and Sunday, December 3 to celebrate **Holiday at the Estate** with wine, food, and holiday music. Show your festive side by wearing your favorite holiday sweater or attire. Tickets are complimentary for Wine Club Members and up to two guests (4 total), so we hope to see you there. Wishing you a joyful holiday season and cheers to the new year!

Cheers,

Lorna Kreutz, *Winemaker*



AT THE FOLEY ESTATES GUEST EXPERIENCE CENTER

WINE & CHEESE PAIRING DYNAMIC

Have you ever wondered what cheese pairs best with which wine? You will ponder no longer when you and up to 6 guests join us in our private Reserve Room for an exploration into this classic matchup. We will taste through 4 Foley Estates wines perfectly paired with local, artisan cheeses from Cailloux Cheese Co. – matching intensity, weight, and acidity as well as identifying flavor points, like complementary vs. congruent flavors. You will leave having learned a few basic guidelines for your next cheese board and wine pairing matchmaking success. \$75 per person, Foley Estate & Connoisseur Members receive 20% off.

By appointment only. Up to 6 guests. Must be 21+ years of age. [Book now.](#)

FEATURED WINE SELECTIONS

HOLIDAY 2023

2021 T ANCHOR RANCH CHARDONNAY, *Sta. Rita Hills*

The 2021 T Anchor Ranch Chardonnay exhibits aromas of toasted graham, caramel, white flower and fresh pineapple fruit. On the palate, the wine is balanced with accents of bright lemon citrus fruit, racy minerality and confectionery notes of vanilla wafer and honeycomb.

COMPOSITION *100% Chardonnay*

AGING *16 months in French oak, 30% new*

ALCOHOL *14.5%*

PRODUCTION *563 cases*



2021 T ANCHOR RANCH PINOT NOIR, *Sta. Rita Hills*

The 2021 T Anchor Ranch Pinot Noir is a lush plum-colored red wine with aromas of dried thyme and red cherry cola accented by black pepper. The palate expresses notes of confectionery fruit flavors of dried cherries and fresh red plum complemented by the quintessential Sta. Rita Hills notes of black pepper. With a long finish and balanced acidity, this wine displays lingering notes of boysenberry and real vanilla extract.

COMPOSITION *100% Pinot Noir*

AGING *176 months in French oak, 40% new*

ALCOHOL *14.3%*

PRODUCTION *812 cases*




ENJOY 30% SAVINGS ON YOUR REORDER OF THESE CLUB WINES

Order 12 or more bottles of any of the current club wines and receive \$10 ground shipping (not valid to HI or AK). To order, please visit www.foleywines.com, or contact us at (866) 485-6588 or wineclub@foleywines.com.

Offer expires December 11, 2023.

FOLEY ESTATES

6121 EAST HIGHWAY 246 LOMPOC, CALIFORNIA 93436 (805) 737-6222 WWW.FOLEYWINES.COM   @FOLEYESTATES