

Foley

WINE CLUB NEWSLETTER
SPRING 2024



Dear Wine Club Member,

As we move through spring towards the warmer summer months, we are busy in the vineyards with vine shoot thinning, canopy management, nutrition, and our first crop estimates. In the winery, our days are filled with blending sessions and selecting barrels, racking, assembling blends, and putting blends back into barrel to integrate over harvest for bottling season in spring 2025. It is also a time for harvest preparation, like receiving new barrels, hydrating empty barrels, topping and getting all of our wines consolidated to free up necessary tank and cooper space for the upcoming vintage.

Now is the perfect time to enjoy a delicious, grilled dinner out on the patio with a glass of Foley Estates wine in hand, like the two wines in your shipment today – the 2021 T Anchor Ranch Chardonnay and 2021 JA Ranch Pinot Noir, both from Sta. Rita Hills.

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 confectionery note to the wine and complement the brighter citrus notes. I really enjoy this wine paired with white fish and a lemon Beurre blanc sauce. The 2021 JA RANCH PINOT NOIR is selected primarily from Clone 115 lots. Each barrel of finished wine is tasted and hand selected to create the best final blend possible. This wine is delicious paired with mushroom risotto or grilled pork tenderloin.

Summer is a great time to visit us at Foley Estates for wine tasting, reservations are encouraged, but walk-ins are welcome! Remember wine club members receive complimentary wine tasting for up to 4 guests. Be sure to snap some pictures and tag us on Instagram, [@foleyestates](https://www.instagram.com/foleyestates). We hope to see you soon!

Cheers,

Lorna Kreutz, *Winemaker*

FEATURED WINE SELECTIONS

SPRING 2024

2021 T ANCHOR CHARDONNAY, *Sta. Rita Hills*

This wine marries sweet nuances of toasted graham and caramel with white flower, and fresh pineapple. The palate is beautifully balanced, the oak and acid providing structure for lemon citrus fruit and confectionery notes of vanilla wafer and honeycomb. A racy minerality lingers through the finish. Enjoy with white fish with a lemon beurre blanc sauce.

COMPOSITION *100% Chardonnay*

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

ALCOHOL *14.5%*



2021 JA RANCH PINOT NOIR, *Sta. Rita Hills*

This Pinot Noir exhibits earthy aromas reminiscent of raspberry brambles, crushed violets, and cedar shavings. It is Burgundian in style with notes of lingonberry, blood orange, and dehydrated strawberry on the palate, with taut tannins and food friendly acid.



COMPOSITION *100% Pinot Noir*

AGING *17 months in French oak, 30% new*

ALCOHOL *13.5%*



FOLEY ESTATES

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