

Foley

Dear Wine Club Members,

At **Foley Estates**, we ended 2019 with almost three inches of rain but entered the New Year much drier. Mornings have been cold but the afternoons warm up a bit. Since the vines are still dormant, they are not affected by this change in weather. I have taken advantage of being indoors by cooking dishes that go along with my wife's fresh baked bread and some **Foley Estates** wine of course.

This month, we are featuring the **2017 Bar Lazy S Ranch** tier of wines. A large percentage of these wines are aged in new French oak barrels. Our winemaking team tastes all the barrels from each of the lots and selects the best combination to create the desired oak characteristics to compliment the fruit and target the style of wine we are striving to create. I like to pair the **Chardonnay** with Dungeness crab cakes and the **Pinot Noir** with *Alice Waters'* beef stew – enjoy!

Cheers,

Dave Frazier

Winemaker

Mark your calendar for the **Wine Club Appreciation Party** on March 28 from 2 - 5 pm. Live music and your favorite **Foley Estates** wines will be perfectly paired with tasty bites from our **Foley Food + Wine Society** culinary team.





FEBRUARY SELECTIONS

2017 BAR LAZY S RANCH STA. RITA HILLS CHARDONNAY

This California-style Chardonnay has a straw-colored hue with aromas of ripe golden delicious apples, mandarin orange zest and butterscotch. The wine has confectionary qualities with flavors evoking toasted marshmallow and brioche and luscious fruit reminiscent of a Meyer lemon curd tart with a toasted graham crust and a hint of vanilla bean. The bright lemon-lime, citrus like acidity carries these qualities into a long finish with a creamy mouthfeel.

APPELLATION	Sta. Rita Hills
COMPOSITION	100% Chardonnay
ALCOHOL	14.5%
AGING	18 Months in French and American Oak / 50% New
PRODUCTION	451 Cases

RETAIL PRICE \$45.00 WINE CLUB PRICE \$36.00 REORDER PRICE \$31.50



2017 BAR LAZY S RANCH STA. RITA HILLS PINOT NOIR

This garnet colored Pinot Noir is fruit forward with aromas of fresh baked cherry cobbler, sandalwood and pomegranate. This wine has structure and length. Integrated barrel spices contribute to flavors of cherry cola, candied rhubarb and cocoa. The bright acid, typical of our cool climate appellation, is present and creates a long, lingering finish with hints of cloves, black tea and cranberries.

APPELLATION	Sta. Rita Hills
COMPOSITION	100% Pinot Noir
ALCOHOL	14.1%
AGING	18 Months in French and American Oak / 50% New
PRODUCTION	690 Cases

RETAIL PRICE \$55.00 WINE CLUB PRICE \$44.00 REORDER PRICE \$38.50



Enjoy 30% savings on reorders of current 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, visit wineclub@foleywines.com or contact us at (866) 485-6588. Offer expires March 16, 2020.

#FE0220