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Wine Club Newsletter

MAY 2018

Greetings from Santa Barbara County's Sta. Rita Hills



Nice cool mornings during the end of February and early March helped prolong bud break in the vineyards. After a bit of rainfall in mid to late March, we started seeing some buds pushing through out in the vineyard – a sure sign of spring!

Our May wine club shipment is one that is near and dear to my heart. All three offerings are from the very best vintage of my career! 2015 saw a very early bud break in February followed by some abnormally cool weather which affected the flow and fruit set in the spring. As a result, yields were down but the fruit that was produced was of extremely high quality. The grapes from this vintage had much more concentrated fruit flavors, beautiful color and promising structure.

This shipment features two of the best wines we make here at Foley Estates, our Barrel Select Chardonnay and Pinot Noir. The wines that are chosen for our Barrel Select wine program are, simply put, the best barrels of Chardonnay and Pinot Noir from the vintage. These are the only Foley Estates wines that see 100% new oak barrels which helps add to the complexity and structural profile of these wines.

Our 2015 Syrah, also included in this shipment is a wonderful representation of cool climate Syrah, featuring bright flavors of wild berry and a hint of smoke and black pepper. Because it is grown in our cool coastal Santa Barbara climate, we are fortunate to have a very long growing season allowing for extra hang time which results in more time for flavor development. It also means that the fruit retains a higher amount of acidity resulting in more food friendly wine.

I hope you enjoy these wines, and see you soon at the winery!

Sincerely,

Ryan Aura, Winemaker

FEATURED WINE SELECTION

Your wine selection will vary based upon your club membership

2015 BARREL SELECT CHARDONNAY STA. RITA HILLS

Winemaking

Barrel Select is the ultimate expression of cool-climate Chardonnay from our Rancho Santa Rosa Vineyard. Like a vinous jigsaw puzzle, it is an intricate assemblage of the most complex and concentrated fruit from the vintage. Following harvest, the grapes were gently whole-cluster pressed and transferred to tank. The fruit was racked into 100% new French oak barrels where it underwent weekly stirring of the lees to add texture and complexity. After 18 months of aging, the wine was bottled.

Tasting

This 2015 Barrel Select is for the Chardonnay connoisseur! With 100% new oak barrels, it is bold and structured. The nose is a bit shy at first with sweet and nutty aromas that lead into soft fruit tones of lemon curd and clover honey. The palate has great length and a balanced acidity with flavors of citrus, honey and toasted oak. This is a great food wine that can stand up to bold dishes.

<i>Appellation</i>	Sta. Rita Hills
<i>Vineyard</i>	Rancho Santa Rosa East
<i>Composition</i>	100% Chardonnay
<i>Cooperage</i>	18 months in French oak
<i>Alcohol</i>	14.3%
<i>TA</i>	7 g/L
<i>pH</i>	3.35
<i>Retail</i>	\$50



2015 BARREL SELECT PINOT NOIR STA. RITA HILLS

Winemaking

We harvest our grapes based on the ripeness of the tannins. The fruit was hand-picked and hand-sorted in the vineyard in the cool morning hours to preserve the aromatics. The clusters were then gently de-stemmed with no crushing. The must was cold-soaked in open-top fermenters for four days. Each tank was manually punched down daily throughout maceration. Upon completion of primary fermentation and maceration, the free-run wine was transferred to tank for settling. Next, the individual lots were racked and aged for 18 months in 100% new French oak prior to bottling.

Tasting

This 2015 Barrel Select Pinot Noir is made for oak lovers. Aged in 100% new French oak, it is huge in texture and oak tones. Flavors of dried tobacco leaf, fennel seed, cedar and a medley of dark red fruits fill the palate. The complex fruit tones provide depth that works in synergy with the layers of new oak. Intense black pepper notes, indicative of Sta. Rita Hills Pinot Noir, linger on the finish.

<i>Appellation</i>	Sta. Rita Hills
<i>Vineyard</i>	Rancho Santa Rosa East
<i>Composition</i>	100% Pinot Noir
<i>Cooperage</i>	18 months in French oak
<i>Alcohol</i>	14.3%
<i>TA</i>	6.5 g/L
<i>pH</i>	3.54
<i>Retail</i>	\$60



2015 SYRAH STA. RITA HILLS

Winemaking

Our 2015 Syrah comes from the Syrah Noir clone, which is perfectly matched to our estate vineyard. After picking by hand, the grapes were carefully de-stemmed and transferred to open-top tanks for a three-day cold soak prior to inoculation. After roughly two weeks, the wine was pressed and racked into a combination of French and Hungarian oak barrels for 18 months of aging in fifty percent new oak.

Tasting

This 2015 Sta. Rita Hills Syrah is an intense inky color with gamey aromatics of cured bacon and oregano. The palate is velvety in texture with structured acidity making it a very food friendly wine. Dark fruit flavors dominate the palate with lingering dark chocolate and black plum on the finish. An enticing pairing with roasted quail.

<i>Appellation</i>	Sta. Rita Hills
<i>Vineyard</i>	Rancho Santa Rosa East
<i>Composition</i>	100% Syrah
<i>Cooperage</i>	18 months in 50% new French and Hungarian oak
<i>Alcohol</i>	14.1%
<i>TA</i>	7.9 g/L
<i>pH</i>	3.59
<i>Retail</i>	\$45



REORDER OFFERS

Enjoy 30% savings on reorders of current club wines. Order 12 or more bottles of any of the current club wines and receive 1¢ ground shipping while supplies last (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 June 18, 2018.

2015 Foley Estates Barrel Select Chardonnay, Sta. Rita Hills *\$35.00 – Club Reorder Price*

2015 Foley Estates Barrel Select Pinot Noir, Sta. Rita Hills *\$42.00 – Club Reorder Price*

2015 Foley Estates Syrah, Sta. Rita Hills *\$31.50 – Club Reorder Price*

SAVE THE DATE

Chardonnay Party

Saturday, May 19, 2018 | 2pm – 5pm

Join us for an elegant afternoon honoring our most prized white wine, the queen of Burgundian varietals, Chardonnay.

Enjoy our lush green lawn, views of the stunning Sta. Rita Hills and small bites handcrafted to pair perfectly with the diversified complexities of our Foley Estates Chardonnays. Cuisine will be provided by our own Culinary Team led by Chef Danelle Jarzynski.

Tickets: \$50 for Foley Estates wine club members.

\$75 for members of our sister wineries and the Foley Food & Wine Society

RSVP to 805.737.6222

Wine Club members and guests are urged to exercise care in making turns onto and off Highway 246. For those traveling from Lompoc, please do not “queue up” behind other left-turning vehicles. If another vehicle is waiting to turn left into the winery, please proceed on to the next intersection to execute your left turn.



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