



# FIRESTONE

VINEYARD



## { NOTE FROM THE WINEMAKER }

**Greetings from Firestone.** The weather has been living up to the southern California standards—ample sun, clear skies and very little precipitation. It is a perfect time to finish pruning before the rains make the vineyards too muddy. The cellar has been relatively quiet at the moment with a little SO<sub>2</sub>ing, topping off wine barrels and evaluating inventory.

The **Firestone 2018 Reserve Chardonnay** we are featuring was fermented in both stainless steel and oak. It was aged on the lees and stirred twice a week for six months. This Chardonnay expresses aromas of stone fruit, citrus blossom and freshly toasted brioche and pairs nicely with fish, poultry and other lighter meats.

Our second wine is the **Firestone 2017 Cabernet Franc**. The cool growing year ripened the Cabernet Franc berries perfectly, creating a wine that checks all varietal boxes. This rich dark ruby wine expresses aromas of cherries and Herbs de Provence followed by the classic black tea spice of Cabernet Franc. This wine pairs well with beef and wild game.

Our last selection is the **Firestone 2017 Chairman's Series Cabernet Sauvignon**. It is the most complex and concentrated wine Firestone Vineyard has ever produced. This big, inky wine expresses aromas of spiced cherries, dried herbs and tobacco. Its espresso-like density allows this wine to pair with center stage meats like prime rib or braised short ribs.

From our vineyard to your table, we wish you a happy 2020 one glass at a time!

Dan Spratling  
*Winemaker*

Don't miss **Passport Weekend** on **January 18 - 19** from 11am– 5pm. **Sip + Save** your way through Santa Barbara's Wine Country at Firestone, Foley Estates and Lincourt Vineyards.

## FIRESTONE 2018 RESERVE CHARDONNAY

Our Reserve Chardonnay comes from our oldest Chardonnay vines on the property. High stress on this vineyard block caused low yields and small clusters that are packed with dense flavors.

|                    |   |
|--------------------|---|
| <b>APPELLATION</b> | Santa Ynez Valley                               |
| <b>COMPOSITION</b> | 78% Chardonnay, 21% Rousanne, 1% Gewurztraminer |
| <b>ALCOHOL</b>     | 14.1%   |
| <b>AGING</b>       | 13 Months in French Oak, 20% New                |
| <b>PRODUCTION</b>  | 647 Cases                                       |

**Retail Price:** \$32.00    **Club Price:** \$25.60    **Reorder Price:** \$22.40



## FIRESTONE 2017 CABERNET FRANC

Deep ruby in color, our Cabernet Franc fruit was harvested in cool temperatures to ensure cold fruit at pressing. On the palate, it is juicy and bright with flavors of red fruit, premium oak and balanced acidity.

|                    |  |
|--------------------|--|
| <b>APPELLATION</b> | Santa Ynez Valley  |
| <b>COMPOSITION</b> | 100% Cabernet Franc  |
| <b>ALCOHOL</b>     | 14.5%  |
| <b>AGING</b>       | 22 Months in French, American and Hungarian Oak<br>30% New |
| <b>PRODUCTION</b>  | 1,008 Cases  |

**Retail Price:** \$35.00    **Club Price:** \$28.00    **Reorder Price:** \$24.50



## FIRESTONE 2017 CHAIRMAN'S SERIES CABERNET SAUVIGNON

Our Chairman Series Cabernet Sauvignon is deeply expressive with aromas of cherries, plums and hints of dried tobacco. Mouthwatering fruit flavors are complemented by soft tannins for a rich and structured finish.

|                    |  |
|--------------------|--|
| <b>APPELLATION</b> | Santa Ynez Valley  |
| <b>COMPOSITION</b> | 89% Cabernet Sauvignon, 8% Petit Verdot, 2% Malbec,<br>1% Cabernet Franc |
| <b>ALCOHOL</b>     | 14.3%  |
| <b>AGING</b>       | 22 Months in French, American and Hungarian Oak, 30% New                 |
| <b>PRODUCTION</b>  | 1,783 Cases  |

**Retail Price:** \$45.00    **Club Price:** \$36.00    **Reorder Price:** \$31.50



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, email [wineclub@firestonewine.com](mailto:wineclub@firestonewine.com) or contact us at (866) 331-4938. **Offer expires March 16, 2020.**