

## Summer Club 2023



THE FOLEY FOOD & WINE SOCIETY

## SAVORING & STORING YOUR SUMMER WINES

When we sit down to plan our once-yearly Summer Club shipment we start with the food, because we know that the best wine pairings include friends and family and delicious outdoor meals. With fresh summer flavors and festivities in mind, we select from across our portfolio of over 20 wineries to deliver a selection of food-friendly wines that will enhance your summer menus and gatherings.

While wine and summer's bounty of delicious foods are a natural pairing, wine and summer's heat are not. Temperatures of 80° or higher can begin to cook your wine, changing the wine's characteristics in undesirable ways. We minimize the risk of heat exposure with this special shipment by including complimentary ice packs, and by getting it to you as quickly as possible with overnight service.

Once you receive your wine, continue the TLC by transferring it to a cool storage area where the temperature is consistently between 45-65° Fahrenheit - 55° is ideal. Temperatures higher than 70° may not harm your wine, but they will accelerate its aging, something to keep in mind with age-worthy reds. If you don't have a cellar, your refrigerator can safely store wines for a couple of months, however, any longer risks drying out your corks and is inadvisable.

The good news is that the wines in your Summer Club shipment are ready to be enjoyed right now, but you may certainly hold on to the Cabernet Sauvignons a bit longer. Read on for tasting notes and suggested summer pairings.

To learn more, or with any questions about your shipment, please contact your wine club team at (855) 652-4069 or [wineclub@foleyfoodandwinesociety.com](mailto:wineclub@foleyfoodandwinesociety.com)

Cheers,

Foley Food & Wine Society Team

# SUMMER WINE SELECTION

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## **BANSHEE 'TEN OF CUPS' BRUT, CALIFORNIA\***

Vibrant, bright and aromatic with notes of tropical fruit, green apple and citrus complemented by marzipan and honeysuckle. The wine is persistent on the palate and creamy on the finish. Enjoy with grilled nectarines and goat cheese on bruschetta with a drizzle of honey.

Composition: Chardonnay, Pinot Noir, and Pinot Meunier

Winemaking: Méthode Champenoise, aged on the lees 24 months

Alcohol: 12.5%

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## **FOLEY ESTATES 2021 ROSÉ OF GRENACHE, SANTA YNEZ VALLEY\***

This luscious ballet-pink wine has aromas reminiscent of strawberry tart and juicy watermelon. On the palate, bright acidity with notes of fresh white peach, cherry, and crisp grapefruit lingers on the clean finish. Though delicate in color, this rosé holds its own served with ratatouille or panzanella bread salad.

Composition: 100% Grenache

Cooperage: 100% stainless steel

Alcohol: 14.1%

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## **CHALK HILL 2021 ESTATE CHARDONNAY, CHALK HILL\***

The 2021 Estate Chardonnay is creamy, rich and elegant with complex aromas and flavors of baked pear tart, lemon curd, toasted marshmallow, star fruit, caramel, exotic spice, vanilla and a fresh acidity. The rich and refreshing palate of this wine stands up perfectly to the crispy and decadent flavors of FFWS Chef Alec Graham's [\*Chardonnay Brined Fried Chicken with Fresh Thyme\*](#).

Composition: 100% Chardonnay

Cooperage: Aged 11 months in 100% French oak, 42% new

Alcohol: 15.1%

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## **SEBASTIANI 2020 ROBERT'S VINEYARD PINOT NOIR, CARNEROS\***

The 2020 Robert's Vineyard Pinot Noir offers savory aromas and flavors from start to finish. Green plum and nori on the nose give way to supple fruit characters, mushu plum sauce, freshly picked raspberry and toasty barrel tones on the finish. Enjoy with grilled pork tenderloin and salad with a balsamic blue cheese vinaigrette.

Composition: 100% Pinot Noir

Cooperage: Aged 16 months in French oak

Alcohol: 13.5%

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\*Wines included in the 6-bottle shipment



### **FIRESTONE 2019 RESERVE SYRAH, SANTA YNEZ VALLEY\***

The 2019 Syrah is bold and distinct. This wine delivers aromas and flavors of zesty white pepper and rich dark fruit. Its balanced acidity and lush tannins make this the ideal accompaniment to tri-tip, bison burgers, or tomato-based summer salads.

Composition: 100% Syrah  
Cooperage: Aged 22 months in 70% French oak, 30% Hungarian oak, 35% New  
Alcohol: 14.9%

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### **SEBASTIANI 2019 DRY CREEK ZINFANDEL, SONOMA COUNTY\***

The 2019 Sonoma County Zinfandel opens with raspberry, fruit leather and a hint of black fig. The medium-bodied palate exhibits bright red fruit, marmalade and a touch of oak. The big red flavors of this wine are a natural partner to barbequed ribs.

Composition: 91% Zinfandel, 9% Syrah  
Cooperage: Aged 18 months in French oak, 15% new  
Alcohol: 15.0%

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### **FERRARI-CARANO 2022 FUMÉ BLANC, NORTH COAST**

This wine opens with enticing aromas of pineapple, mango, peach, lemon grass, and lychee. The palate offers ripe fruit and crisp citrus flavors of yellow peach, apricot, pear, lime zest, and lemon cream. Pair this bright and lively sipper with your favorite grilled fish or seafood.

Composition: 100% Sauvignon Blanc  
Cooperage: 70% stainless steel tanks, 30% neutral French oak  
Alcohol: 13.9%

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### **SEBASTIANI 2022 ROSÉ, CARNEROS**

A lovely pale copper-salmon color in the glass, our 2022 Rosé is exuberantly floral with aromas of honeysuckle, rhubarb, bubblegum, and watermelon with a touch of mint. Bring out the tomato and garlic shrimp kebabs for an easy summer meal that looks as good as it tastes.

Composition: 100% Pinot Noir  
Cooperage: 100% stainless steel  
Alcohol: 14.1%

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\*Wines included in the 6-bottle shipment



### THE FOUR GRACES 2022 PINOT BLANC, WILLAMETTE VALLEY

The wine opens with floral aromatics of lemon peel and feijoa, and a hint of white flowers. Its mineral-driven palate offers juicy pear and lemon flavors that are complemented by refreshing briny notes and hints of almond. Match the subtle flavors of this medium-body wine with corn chowder or mild cheeses.

Composition: 100% Pinot Blanc  
Cooperage: 100% stainless steel  
Alcohol: 12.3%

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### FERRARI-CARANO 2019 MERLOT, SONOMA COUNTY

This is a medium-bodied Merlot, displaying aromas of black cherry, cola, rubbed sage, English toffee and vanilla. On the palate, plum galette and leather are complemented by toasty clove imparted by its time in barrel. Relax with a charcuterie board for dinner, and make sure to include this easy-drinking Merlot.

Composition: 84% Merlot, 11% Syrah, 5% Petite Sirah  
Cooperage: Aged 20 months in French oak, 26% new  
Alcohol: 14.8%

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### CHATEAU ST. JEAN 2019 CABERNET SAUVIGNON, ALEXANDER VALLEY

Deep ruby in color, the wine presents fruit-driven aromas of raspberry jam and kirsch and accents of nutmeg and cigar box. On the palate, these fruit characters are joined by sweet milk chocolate, giving way to an extended finish. Approachable now, and a great wine to pair with [\*decadently topped burgers\*](#).

Composition: 100% Cabernet Sauvignon  
Cooperage: Aged 24 months in French and American oak, 31% new  
Alcohol: 14.7%

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### SILVERADO VINEYARDS 2019 HENRY CABERNET SAUVIGNON, COOMBSVILLE

From the cooler southern end of Napa Valley, the Henry Cabernet Sauvignon is a medium-full bodied wine with a broad mid-palate and sumptuous fruit profile of sweet plum, rich blackberry, and dark cherry. Grilled New York strip steak is a classic pairing with this beautiful wine.

Composition: 100% Cabernet Sauvignon  
Cooperage: 100% barrel aged in French oak, 40% new  
Alcohol: 14.6%

