

Fall 2023



WELCOME HARVEST SEASON

This time of year brings our focus to our vineyards, and your current shipment beautifully represents the diverse regions where we sustainably farm them: Oregon's Willamette Valley, Santa Barbara's Santa Ynez Valley, and Sonoma County. The Reserve Pinot Blanc, Reserve Chardonnay and Hallberg Ranch Pinot Noir are each excellent examples of site-specific wines, each hailing from some of our finest estate vineyards. These full-bodied, layered wines are perfect for pairing with fall flavors. We've also included two rich Bordeaux blend wines: one from Lancaster Estate's volcanic hillside vineyards, and Chateau St. Jean's iconic Cinq Cépages.

Fall is the perfect time to experience wine country, and Healdsburg is a perfect destination with its walkable downtown for shopping, many outstanding restaurants, and easy access to 5 of our wineries: Banshee, Chalk Hill, Ferrari-Carano, Lancaster Estate and Roth Estate. Remember to take advantage of your Connoisseur Club membership and receive complimentary tastings for yourself and up to 3 guests at any of these wineries.

For a turnkey wine country getaway this fall, join us for our [exclusive Sip & Stay Healdsburg Weekend](#), from [Saturday, October 7](#) – [Sunday, October 8](#) where we've curated a few of our favorite places and experiences into a perfect forty-eight hours. With preferred rates at the luxurious Relais & Chateau property Hotel Les Mars, a reception at Banshee, dinner at Chalkboard, and Sunday brunch at Ferrari-Carano, all you have to do is show up and we'll take care of the rest. [Reserve your space](#) and use your loyalty points for additional savings.

As always, with any questions about your shipment, please contact your wine club team at (855) 652-4069 or wineclub@foleyfoodandwinesociety.com

Cheers,

Foley Food & Wine Society Team

FALL WINE SELECTION



THE FOUR GRACES 2021 RESERVE PINOT BLANC, WILLAMETTE VALLEY

The 2021 Reserve Pinot Blanc is rich and complex with aromas of fresh apricot highlighted by hints of baked pear and citrus zest. The palate continues with flavors of stone fruits, melon and soft, creamy vanilla. The bright acidity and richness of this medium-bodied wine pair beautifully with pasta and shrimp in a tarragon cream sauce.

Composition: 95% Pinot Blanc, 5% Chardonnay
Cooperage: Aged 12 months in 92% neutral French oak barrels
Alcohol: 14.1%



FIRESTONE 2021 RESERVE CHARDONNAY, SANTA YNEZ VALLEY

This is a smooth and creamy wine made from the premium Chardonnay block on the Firestone estate. Stone fruit, candied toffee, ginger and toasted brioche waft from the glass. The palate is lush and full-bodied with light acidity. Perfect for fall's transitional days, the wine is delightful with late season grilled corn salad or butternut squash ravioli.

Composition: 100% Chardonnay
Cooperage: Aged 8 months in French oak barrels, 15% new
Alcohol: 13.5%



CHATEAU ST. JEAN 2019 HALLBERG RANCH PINOT NOIR, RUSSIAN RIVER VALLEY

The Hallberg vineyard just outside Sebastopol features Goldridge sand-loam soils and with sunny days moderated by cool coastal breezes and fog. Aromas and flavors of bright red cherry and raspberry fruit are framed by baking spices, leading to a rich, plush mouthfeel and a lingering finish. Enjoy with the warm goat cheese and heirloom beet terrine in this newsletter.

Composition: 100% Pinot Noir
Cooperage: Aged 16 months in French oak, 55% new
Alcohol: 14.8%



LANCASTER ESTATE 2019 CABERNET SAUVIGNON, ALEXANDER VALLEY 92 POINTS, WINE ENTHUSIAST

The 2019 Estate Cabernet Sauvignon is a blend of four of the five of the red Bordeaux varietals we have planted on our volcanic hillside vineyards. The nose is rich with aromas of dark plum, tobacco and black pepper. The palate is deep and concentrated with flavors of black cherry, dark stone fruit, dried sage and a subtle earthiness. This wine should be decanted when young, and will only gain in complexity for the next 15-20 years.

Composition: 80% Cabernet Sauvignon, 9% Merlot, 9% Cabernet Franc, 2% Malbec
Cooperage: Aged 24 months in French oak, 50% new
Alcohol: 14.5%





CHATEAU ST. JEAN 2017 CINQ CÉPAGES, SONOMA COUNTY

94 POINTS, JAMES SUCKLING

Celebrate Chateau St. Jean's Golden Anniversary this year with a bottle of its iconic Bordeaux blend. Elegant and inviting, the 2017 Cinq Cépages opens with beautiful aromas of fresh raspberry, red and black currant, sweet floral fruit, and notes of lavender. The lush mouthfeel is filled with supple fruit, warm milk chocolate, toasted chestnut and fall spice flavors. This vintage of Cinq Cépages showcases incredibly refined and smooth tannins which leave a silky finish.

Composition: 83% Cabernet Sauvignon, 10% Merlot, 3% Cabernet Franc, 3% Malbec, 1% Petit Verdot

Cooperage: Aged 20 months in French oak, 68% new

Alcohol: 15.1%



LOVE LANCASTER?

Join us September 23 for the Lancaster Estate Harvest Celebration as we celebrate the 2023 harvest season and unveil our new Guild Member House. Connoisseur Club Members receive 4 complimentary tickets to an afternoon among the stunning fall vineyards of our 53-acre estate and wine cave. Enjoy Estate Cabernet Sauvignon barrel samples, and featured estate and library wines paired with seasonal bites.

BOOK NOW

WARM GOAT CHEESE AND HEIRLOOM BEET TERRINE

Beets and goat cheese are two of the best pairings for pinot noir. Together they create a flavorful and satisfying starter.

Servings: 4 | *Recipe Courtesy of Foley Food & Wine Society*

INGREDIENTS

4 medium golden beets or Chioggia beets	2 3.5-ounce logs fresh goat cheese (such as Montrachet)
1/4 cup of extra virgin olive oil	1/2 cup breadcrumbs
4 Tbsp of Muscat vinegar	2 Tbsp of canola oil
1 blood orange, <i>juiced</i>	1 small fennel bulb, <i>shaved paper thin</i>
1/2 tsp grated blood orange peel	1 small cucumber, <i>peeled and cut into cubes</i>
salt and pepper	
1 egg	

DIRECTIONS Preheat oven to 400°F. Trim greens from beets. Cut off and discard stems. Wrap each beet in foil. Place beets directly on oven rack and roast until tender when pierced with fork, about 1 hour 30 minutes. Cool. Peel beets, then cut each into 1/4 inch slices.

Whisk olive oil, blood orange juice, and orange peel in small bowl to blend; add to beet mixture and toss to coat. Season with salt and pepper. Reserve. In a small bowl, whisk the egg. Slice the goat cheese logs into 4 slices. Press each portion circles about 2 inches in diameter and 1/4 inch thick. Dip the goat cheese circles in the egg mixture, then dredge in breadcrumbs. In a non-stick pan over high heat, add the canola oil, and cook each goat cheese slice 1 minute on each side or until golden brown. Set them aside.

TO SERVE On each plate, layer the beet slices with a small amount of shaved fennel in between slices. Top each beet tower with a goat cheese slice. Garnish with the cucumber cubes and drizzle with the remaining dressing.

For more recipes and wine pairing ideas, visit foleyfoodandwinesociety.com/wine-and-cuisine

REORDER INFORMATION

Enjoy 30% savings on re-orders 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, please visit www.foleyfoodandwinesociety.com, or contact us at (855) 652-4069 or wineclub@foleyfoodandwinesociety.com.

Offer expires October 23, 2023.

The Four Graces 2021 Reserve Pinot Blanc, Willamette Valley

Firestone 2021 Reserve Chardonnay, Santa Ynez Valley

Chateau St. Jean 2019 Hallberg Pinot Noir, Russian River Valley

Lancaster Estate 2019 Cabernet Sauvignon, Alexander Valley

Chateau St. Jean 2017 Cinq Cépages, Sonoma County

