



# FIRESTONE

VINEYARD



## { NOTE FROM THE WINEMAKER }

**Greetings from Firestone.** Harvest 2022 is upon us, and it is always a very exciting time of year, with our estate Sauvignon Blanc the first varietal to be harvested. In the vineyards, we are walking blocks to assess grapevine health and fruit maturity. The vineyard team has prepared the harvesters and equipment for harvest, and in the winery our cellar team is cleaning and sanitizing the crush pad. As the grapes begin to arrive, the day shift will manage fermentations while the night shift will be responsible for receiving fruit and processing. I am happy to report that our 2022 fruit is looking beautiful!

I'm very excited about the three wines included in your club shipment this month, including a brand-new addition: the 2021 The Chairman Series Fumé Blanc! This 100% Sauvignon Blanc is completely barrel fermented. The wine aged sur lie which accentuates the layers and viscosity of this very aromatic wine. It deliciously pairs with richer seafood and cream sauces, chicken picatta, or a burrata and prosciutto appetizer.

Our next two wines are sure to be favorites as they are perfect for early fall sipping and barbecuing. First is the 2019 Reserve Syrah, which comes from two vineyard blocks on the estate. Known for its deep complexity and bold, distinct aromatics, this wine delivers notes of white pepper and rich dark fruit. Its balanced acidity and lush tannins make this the ideal wine to pair with grilled tri-tip or hearty bison burgers. Our last offering is the 2017 Firestone Red Wine from Paso Robles. This wine is comprised of Petite Sirah, Zinfandel, Merlot, Petit Verdot and Syrah. A hearty base of rich roasted plum and lush preservative-like jammy characters give way to hints of spice and a long, silky finish. Pair this versatile wine with anything from pasta and pizza to seafood or red meat.

Harvest season is the perfect time to visit us. Come, relax, and enjoy a sip of your favorite Firestone wine. We would love to see you and we thank you for your continued support and membership!

Cheers, Dan Spratling, *Winemaker*

## 2021 THE CHAIRMAN SERIES FUMÉ BLANC, SANTA YNEZ VALLEY

This wine is comprised of grapes from the best vineyard block on our estate. The musqué clone makes this a highly aromatic wine, with creamy tropical citrus confectionery notes and hints of pineapple and grapefruit. The palate is rich with a crisp acidity, offering bright citrus flavors and finishing with creamy toasted oak characters.

<b>APPELLATION</b>	Santa Ynez Valley
<b>COMPOSITION</b>	100% Sauvignon Blanc
<b>ALCOHOL</b>	14.3%
<b>AGING</b>	Aged sur lie for 8 months in French oak, 20% new; stirred twice weekly
<b>PRODUCTION</b>	712 Cases



## 2019 RESERVE SYRAH, SANTA YNEZ VALLEY

Our Syrah comes from two vineyard blocks on our estate and is known for its deep complexity and bold, distinct aromatics. With its zesty white pepper and rich dark fruit aromas and flavors, this wine has perfectly balanced acidity and lush tannins that carry through to the finish.

<b>APPELLATION</b>	Santa Ynez Valley
<b>COMPOSITION</b>	100% Syrah
<b>ALCOHOL</b>	14.9%
<b>AGING</b>	22 Months in 70% French, 30% Hungarian Oak; 35% new
<b>PRODUCTION</b>	973 Cases



## 2017 FIRESTONE RED WINE, PASO ROBLES

This wine is comprised of Petite Sirah, Zinfandel, Merlot, Petit Verdot and Syrah. The Petite Sirah adds a hearty base of rich roasted plum with hints of blueberry while the Zinfandel and Merlot contribute lush preservative-like jammy fruit characters. The Petit Verdot and Syrah add a hint of spice on the long, silky finish.

<b>APPELLATION</b>	Paso Robles
<b>COMPOSITION</b>	62% Petite Sirah, 20% Zinfandel, 12% Merlot, 4% Petit Verdot, 2% Syrah
<b>ALCOHOL</b>	13.9%
<b>AGING</b>	9 Months in French, oak, 20% new
<b>PRODUCTION</b>	1,298 Cases



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 October 31, 2022.