

FIRESTONE



DEAR CELLAR CLUB MEMBER,

Season's Greetings HAPPY HOLIDAYS FROM FIRESTONE! It's one of our favorite seasons in wine country, when the flurry of harvest is complete, and the holidays are here with all the festivities, cheer, and merriment they bring. At the winery, with primary fermentations complete, our Chardonnays

and red wines are going through malolactic fermentation, and we are starting to blend the 2022 Sauvignon Blancs and Rosé lots for bottling after the holidays. In the vineyards, Greg Gonzales and his team are planting cover crops, trimming vines, and spreading compost so it has time to incorporate by spring and is available for the vines next year. What are your holiday traditions? This is a special time of year shared with loved ones when my family hops from one festive holiday gathering

to the next, and I always bring along a few bottles of my favorite Firestone wines, like the ones included in your shipment today. The first wine in your shipment is our full-bodied 2021 RESERVE CHARDONNAY, which pairs perfectly with creamy mashed potatoes, buttery rich stuffing, and turkey. The two Merlots included - the 2020 MERLOT from Santa Ynez Valley and THE CHAIRMAN SERIES 2019 MERLOT – are uniquely different in that the former is lighter and smoother (think easy drinking, everyday wine) while the latter, from the oldest blocks of Merlot on our estate, has great concentration of bold, rich flavors, a great wine paired with a New York steak. Finally, THE CHAIRMAN SERIES 2019 LINEAGE is our most complex and layered wine, and a perfect pairing for your Christmas prime rib.

Have you completed your last-minute holiday shopping? Wine makes a great gift! Visit our website, www.firestonewine.com, or visit us at the winery, we'd love to see you! Remember that as a Cellar Club member, you receive complimentary wine tasting and 20% off all wine purchases and discounts on events and gatherings. Read more about upcoming Firestone events and the Foley Food & Wine Society wine gift sets below.

As this year draws to a close and we welcome 2023, we'd wish you and your loved ones a joyous holiday season and a very Happy New Year.

Cheers,

Daniel Spratling Winemaker

THE WINES

2021 Reserve Chardonnay SANTA YNEZ VALLEY

This is a full-bodied and creamy wine made from our premium Chardonnay block on the estate. Stone fruit, candied toffee, ginger, and toasted brioche waft from the glass. The palate is lush and full-bodied with light acidity. Enjoy this wine paired with rich seafood, poultry, creamy pastas, and cheeses.

COMPOSITION 100% Chardonnay ALCOHOL 13.5% AGING 8 months in French oak, 15% new PRODUCTION 717 cases



2020 Merlot SANTA YNEZ VALLEY

Smooth and dynamic, this Merlot features aromas and flavors of spiced plum, wild cherry, and tobacco with balanced acidity, smooth tannins, and a hint of toasty oak on the finish. The easy-drinking qualities of this wine make it the perfect pairing for any red meat course or fragrantly spiced, roasted or grilled poultry dishes.

COMPOSITION 100% Merlot ALCOHOL 14% AGING 10 months in French oak, 20% new PRODUCTION 3,000 cases



2019 The Chairman Series Merlot SANTA YNEZ VALLEY

This wine boasts aromas of roasted spiced plum, hints of cocoa, vanilla, and toasty oak. On the palate, rich flavors mimicking the bouquet are layered beautifully with mouth-watering acidity and lush tannins through the long finish. Pair this wine with New York steak, filet mignon, short ribs, or venison.

COMPOSITION 100% Merlot ALCOHOL 14.5% AGING 22 months in French oak, 50% new PRODUCTION 495 cases



2019 The Chairman Series Lineage SANTA YNEZ VALLEY

90 POINTS, WINE ENTHUSIAST

This wine is composed of some of our best vineyard lots resulting in amazing complexity and depth. Notes of roasted spiced plum pie, espresso, vanilla, and toasty oak intermingle creating mouthwatering layers of dense aromas and flavors with strong support from a perfectly balanced tannin-acid structure. Pair Lineage with main course attractions like your holiday prime rib.

COMPOSITION 92% Petit Verdot, 5% Malbec, 3% Merlot ALCOHOL 14.5% AGING 22 months in French oak, 50% new PRODUCTION 407 cases



New At Firestone WINE LAB SUNDAYS

We are excited to tell you about Wine Lab Sundays, a series of fun and informative monthly wine gatherings where we explore the wines of Firestone and the Foley Food & Wine Society. Sommelier Billie Rolla leads a group of wine enthusiasts through a small group wine conversation that includes hands-on experiments and of course, wine tasting! Discover "The Art of Wine Blending" or "Que Syrah Syrah", for example. The cost of Wine Lab Sundays includes two seats at the table, so bring a friend or loved one and meet other fun wine enthusiasts. Absolutely no previous wine knowledge necessary.



Visit our website to book your spot at our next Wine Lab Sundays, https://www.firestonewine.com/events/firestone-vineyard-wine-lab-the-art-of-wine-blending/, or email us with any questions, tastingroom@firestonewine.com



FFWS Holiday Wine Selections FOR GIFTING & GATHERING

Looking for last minute wine gifts for the holidays? The Foley Food & Wine Society offers a selection of thoughtfully curated 2 and 3-bottle wine gift sets from our partner wineries in the Foley portfolio. Visit www.foleyholidays.com, or contact the wine concierge to help you build the perfect wine gift set to meet your needs and budget, 855-883-8688, or concierge@foleyfoodandwinesociety.com.

Reorder Inofrmation

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, visit www.wineclub@firestonewine.com or contact us at (866) 331-4938. Offer expires January 9, 2023.





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