



FIRESTONE
VINEYARD

A SANTA YNEZ VALLEY ICON SINCE

1972

APRIL 2018 CELLAR CLUB NEWSLETTER

A NOTE FROM THE WINEMAKER

Firestone winery is a sight to behold in the spring! The early vineyard pruning and rainfall we received in the winter months is finally paying off. The cover crops are sprouting like crazy, and bud break has once again returned to Firestone Vineyards.

We are enjoying the sunshine out in the vineyards, but we're also hard at work. The grasses between the vines have gotten very tall and unruly. During the last few weeks, our cover crop has sprouted up several inches. Our next step will be mowing the cover crop to ensure the vines get the full sun they need to awaken and begin producing quality fruit once again. There is also a chance of hard frost conditions during this time of year. Fortunately, we have a very diligent vineyard crew to monitor any impending concerns. In the unlikely event they do arise, we incorporate frost protection on any blocks we feel are at-risk, and our crew takes preventative measures to ensure our vineyard progression will not be compromised. In addition, the occasional vine will release from its trellis wire over winter months, so we'll repair those as well.

Springtime is also a time for lots of activity in the cellar. Look out for Firestone 2017 vintage whites and rosés in upcoming wine club shipments. They are going into bottle now and we look forward to sharing them with you very soon. Finding the perfect blend for our 2016 vintage reds is truly a form of art and something we're passionate about here at the winery.

At this time of year, there's no better way to welcome spring than dusting off the old grill, and firing it up! Spring always inspires me to enjoy lighter fare on the grill. My first barbecue of the year typically includes one of my classic favorites, grilled chicken glazed in a lemon garlic marinade. Light, easy, simple, and paired with our crisp Santa Ynez Chardonnay, it really hits the spot! If a juicy steak is calling your name, our Chairman Cabernet Sauvignon is sure to be a favorite to welcome the grilling season once again.

Sincerely,

Dave Frazier, Winemaker



UPCOMING EVENTS

MASTER CLASS WINE WORKSHOP

SECOND SUNDAY OF EACH MONTH 10:30AM – 12PM

Join us in the Firestone tasting room for our Master Class Wine Workshop. Learn about the winemaking process from vine to bottle while tasting through a selection of wines led by your wine educator.

\$45 per person | \$25 Firestone wine club members

RSVP to the Firestone tasting room at 805.688.3940 ext. 1 or concierge@firestonewine.com.

SUMMER CONCERT SERIES

FIRST AND LAST FRIDAY OF EVERY MONTH

JUNE – SEPTEMBER • 6PM – 9PM

Pack your picnic basket, grab your friends, and join us in the sunshine for free live music featuring local artists. No reservations required. Wine and food available for purchase.

MAY 25

BoneDog

SEPTEMBER 7

Ríncon

JUNE 1

Low Down Dudes

SEPTEMBER 28

Dusty Jugz

JUNE 29

Soul Cats

JULY 6

LiveWire

JULY 27

Ríncon

AUGUST 3

The AJM Band

AUGUST 31

T-Bone Ramblers



For up to date event information visit www.firestonewine.com/Events/Upcoming-Events.

FEATURED WINE SELECTION

Your wine selection will vary based upon your club membership preference.

2016 CHARDONNAY

Santa Ynez Valley

Our 2016 Santa Ynez Valley Chardonnay offers vibrant aromas of lemon zest and juicy apricot, complemented by a full, lush palate of toasted oak, brioche and a hint of toasted caramel. This Chardonnay greets the palate with a full bodied mouthfeel and bright acidity while still maintaining a soft, round finish.

APPELLATION	Santa Ynez Valley
COMPOSITION	96% Chardonnay, 2% Sauvignon Blanc, 2% Roussanne
COOPERAGE	10 months in 15% new oak
ALCOHOL	13.9%
TA	6 g/L
pH	3.69

Retail price: \$18.00 – Club Shipment Price: \$14.40

2015 CABERNET FRANC

Santa Ynez Valley

Garnet in color, this 2015 Cabernet Franc leads with mouthwatering aromas of cedar and dark red fruits. Powerful flavors of Rainer cherries and wild blackberries dominate the palate, with nuances of forest floor and sandalwood. The firm tannin structure and bright acidity comes full circle with hints of vanilla and oak for a soft, elegant finish.

APPELLATION	Santa Ynez Valley
COMPOSITION	92% Cabernet Franc, 5% Cabernet Sauvignon, 3% Petit Verdot
COOPERAGE	12 months in French, American, and Hungarian oak, 25% new
ALCOHOL	14.3%
TA	6.9 g/L
pH	3.64
CASE PRODUCTION	482

Retail price: \$30.00 – Club Shipment Price: \$24.00

2015 CHAIRMAN SERIES CABERNET SAUVIGNON

Santa Ynez Valley



Deep ruby red in color, our 2014 Chairman Series Cabernet Sauvignon is perfumed with aromas of black cherry and ripe plum followed by hints of crushed violets and cedar notes. Persuasive, silky tannins round out the palate framing the persistent finish. Pair with rosemary braised lamb or balsamic glazed filet mignon.

APPELLATION	Santa Ynez Valley
COMPOSITION	82% Cabernet Sauvignon, 9% Merlot, 9% Petit Verdot
COOPERAGE	20 months in French, American, and Hungarian oak, 25% new
ALCOHOL	15%
TA	6.5 g/L
pH	3.69
CASE PRODUCTION	489

Retail price: \$42.00 – Club Shipment Price: \$33.60

FOOD AND WINE PAIRING FROM OUR MASTER SOMMELIER

2016 CHARDONNAY, SANTA YNEZ VALLEY

This Chardonnay truly is perfect for springtime refreshment, featuring flavors of Bosc pear and Meyer lemon on the nose, balanced by palate cleansing hints of grapefruit, along with dense apple and a finish of caramel and toasted vanilla. Pair this delightful wine with pan roasted lobster alongside goat cheese and basil pasta. Substantial fruit flavors burst on the palate in combination with touches of cream and vanilla. An infallible accompaniment to a personal favorite dish!



—Robert Smith, Master Sommelier

REORDER OFFERS

2016 CHARDONNAY, SANTA YNEZ VALLEY

Retail \$18.00 · Club Reorder Price \$12.60

2015 CABERNET FRANC, SANTA YNEZ VALLEY

Retail \$30.00 · Club Reorder Price \$21.00

2015 CHAIRMAN SERIES CABERNET SAUVIGNON, SANTA YNEZ VALLEY

Retail \$42.00 · Club Reorder Price \$29.40

Enjoy 30% savings on re-orders of current club wines. Order 12 or more bottles of any of the current club wines and receive 1c ground shipping while supplies last (not valid to HI or AK). To order, please visit www.firestonewine.com or contact us at 866-331-4938 or wineclub@firestonewine.com. Offer expires June 4, 2018.



FIRESTONE
VINEYARD

5017 Zaca Station Road, Los Olivos, CA 93441 TEL 805.688.3940
CT Permit #LSL0001291 WA Permit #361885 Item#FS0418

Share your Firestone experience online using #FirestoneVineyard



FIRESTONEWINE.COM