

FOLEY **F** SONOMA

Wine Club Newsletter

WINTER 2023

FOLEY F SONOMA

Welcoming An Exciting Year Ahead

Welcome 2023! It's been a much-needed wet winter with the dormant vines soaking up the wonderful nutrients that Mother Nature has provided. We are off and running with new **experiences**, and **events** coming up this year. If you haven't already checked out our **Create-Your-Own Wine & Caviar Experience**, you must try it. Presented as a fresh spin on caviar and wine pairings, you will receive a flight of four special wines, including our Winemaker Series Brut Sparkling, to mix and match with our estate chef's seasonally inspired trio of dips, artisan crackers, and one tin of caviar from Sterling Caviar company. It's the perfect thoughtful and uniquely interactive gift for Valentine's Day. We also have some lovely events that we are excited to share, including our annual summer Rosé Party, so please check our **events page** soon for updates.

We have a beautiful selection of wines for you this season. One that stands out to me is our **2019 Alexander Valley Merlot**. As a self-proclaimed foodie, I am always searching for the perfect seasonal pairing, and I believe our estate Chef Tim has really worked some magic with his recipe "**Merlot Braised Angus Beef Short Ribs with Cremini Mushroom Polenta**." The concentrated flavors of blue and black berries of our Merlot complement the warmth, savory richness and creaminess of this dish. Don't miss the recipe on the next page and enjoy as a special treat this Valentine's Day, or cozy up with a good book on a cold, rainy day.

Next, we have our **2021 Sonoma County Sauvignon Blanc** which comes from the Chalk Hill AVA of Sonoma County. This is a crisp and bright style with notes of grapefruit, gooseberry, minerality and a juicy acidity. Enjoy alongside your favorite seafood dish. The **2018 Patty's Patch Zinfandel** delivers with its signature grippy palate, delicious brambleberry, and blackberry flavors. Finally, our **2019 Estate Tannat** shines with bold fruit and distinctive character of our estate in the Alexander Valley. It is filled with black cherry, vanilla bean, and dark chocolate making it a wonderful pairing with rich stew. Drinking well now, you can also set it aside to let the flavors evolve for the next 5-7 years.

I can't wait for you to try these wines, and hope to see you at the winery for one of our signature tasting experiences soon.

All the best,

Christina Zapel, *Winemaker*



Our dormant estate vines are refreshed with the wet winter weather



Try Our New Caviar Experience at Foley Sonoma.

Merlot Braised Angus Beef Short Ribs

with Cremini Mushroom Polenta

SHORT RIBS

Ingredients

As needed	Olive Oil
As needed	Kosher Salt
As Needed	Black pepper, <i>freshly ground</i>
2 Pound	Angus Bone-In Short Rib, <i>cut 2x2</i>
1 Each	Yellow Onion, <i>peeled, 1/2" dice</i>
2 Each	Celery Stalks, <i>1/2" dice</i>
2 Each	Carrot, <i>peeled, 1/2" dice</i>
1 Each	Celery Root, <i>peeled, 1/2" dice</i>
4 Each	Garlic Cloves, <i>peeled, smashed</i>
1 Tablespoon	Tomato Paste
1 Bottle	Foley Sonoma Merlot
3 Cups	Beef Stock
3 Sprigs	Thyme, <i>fresh</i>
3 Sprigs	Italian Parsley, <i>fresh</i>
3 Sprigs	Oregano, <i>fresh</i>
2 Each	Bay Leaves



Directions Preheat oven to 375 degrees. Season the short ribs generously with salt and pepper. In an 8-10-quart pot, add a small amount of olive oil, and in two batches brown the beef on all sides being careful not to burn the bottom of the pot. Remove the meat and sweat the onions, then celery, carrots and celery root adding more oil if necessary. When onions become translucent, add the garlic and sweat for an additional 3-5 minutes. Add the tomato paste, sauté while constantly stirring the mixture for 2-4 minutes and deglaze with the red wine. Reduce the wine by 1/4 and then add the stock and herbs. Place meat in a roasting pan and cover with the vegetable wine mixture. Be sure the liquid covers at least half of the meat. Cover the pan tightly with aluminum foil and place in a 375 degree oven for 2 - 2 1/2 hours until the short ribs are tender. Let the meat rest in the braising liquid for at least 30 minutes after removing from the oven. Remove the meat from the roasting pan and place on a baking sheet. Reduce the braising liquid until a sauce consistency is reached. Glaze the short ribs with the sauce and place in the oven for 5-7 minutes. Serve the ribs with some of the braised vegetables and reduced sauce on top of a bed of mushroom polenta.

MUSHROOM POLENTA

Directions Preheat oven to 375 degrees. Season the mushroom caps with salt, pepper and olive oil. Place stem side up on a baking sheet and roast for 12-15 minutes until tender. Reserve the cooking liquid for the polenta. Cut the roasted mushroom caps into quarters and reserve. In an 8-10-quart pot, add a small amount of olive oil and sweat the garlic. Add the mushroom stock, heavy cream and mushroom roasting liquid and bring to a simmer. Season the liquid with salt and pepper to taste. Whisk in polenta and stir constantly until a thick soupy consistency is achieved, 25-30 minutes. Incorporate the butter, then the mascarpone and remove from the heat. Add the mushroom caps, herbs, and white cheddar.

Ingredients

As Needed	Olive Oil
As Needed	Kosher Salt & Black Pepper
2 Pounds	Cremini Mushroom, <i>stems removed</i>
1 Tablespoon	Garlic, <i>peeled, fine chopped</i>
5 Cups	Mushroom Stock
2 Cups	Italian Course Ground Polenta
1/4 Cup	Butter, <i>unsalted, cubed</i>
1/2 Cup	Mascarpone Cheese
3 Tablespoons	Italian Parsley, <i>fine chopped</i>
1 Tablespoons	Thyme, <i>fine chopped</i>
1 Cup	White Cheddar Cheese, <i>shredded</i>

The Wines

Your wine selection will vary based on your club membership.



2021 SAUVIGNON BLANC, *Sonoma County*

Our 2021 Sauvignon Blanc displays aromas of fresh citrus. Rich fruit and a crisp minerality play nicely with grapefruit to define our bright and refreshing style of Sauvignon Blanc. Enjoy alongside your favorite seafood dish for a delicious pairing.

Composition: 100% Sauvignon Blanc

Aging: Stainless steel



2019 ESTATE TANNAT, *Alexander Valley*

One of our most distinctive wines aromatically, the 2019 Estate Tannat opens with lush aromatics of red raspberry, blackberry, and chocolate. The palate is well-structured with robust tannins and acidity that complement the rich flavors of black cherry, vanilla, and espresso.

Composition: 97% Tannat, 2% Cabernet Sauvignon, 1% Petit Verdot

Aging: 20 months in French oak, 20% new



2019 MERLOT, *Alexander Valley*

Our 2019 Alexander Valley Merlot represents itself with enticing aromas of dark plum, mulberry, and vanilla. Rich flavors of blue and black berry follow through on the medium-bodied palette. This wine will continue to evolve over time.

Composition: 85% Merlot, 11% Cabernet Sauvignon, 2% Tannat,
1% Zinfandel, 1% Petit Verdot

Aging: 23 months in French oak, 30% new



2018 PATTY'S PATCH ZINFANDEL, *Alexander Valley*

A wine that will grip your palate, our 2018 Patty's Patch Zinfandel is distinguished by having a remarkable brambleberry and blackberry bouquet coupled with white pepper and vanilla. There is an explosion of dense fruit as the flavors unfold with bramble, black cherry, and blackberry, yet finishing with a hint of vanilla, and a firm natural acidity.

Composition: 91% Zinfandel, 6% Petit Verdot, 2% Cabernet Sauvignon, 1% Grenache

Aging: 27 months in French and American oak, 30% new

REORDER INFORMATION

2021 Sauvignon Blanc, *Sonoma County*

2019 Estate Tannat, *Alexander Valley*

2019 Merlot, *Alexander Valley*

2018 Patty's Patch Zinfandel, *Alexander Valley*

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.foleysonoma.com, or contact us at (707) 433-0240 or wineclub@foleysonoma.com.

Offer expires March 13, 2023

