

Fäsi Estate Winery August Newsletter



NOTE FROM BRIANNA

This is my favorite time of year. I love everything from the smells to the color in the vineyard and magical feeling of whats to come. It has been so amazing having our patrons adapt to the changes of being outside. It really has brought on a whole new experience. I have a very exciting musical line-up for the fall and a couple of other small gathering Craft and sips on the calendar as well. I would also like to invite you to get behind the scenes and see what bottling looks like. We are very busy bees this year and are so excited to share with you the fruits of our labor.

" When you come and visit I want you to feel like you are a part of my family."

-Brianna Post



NOTE FROM KEN

To say that this is the calm before the storm is far from the truth. As we anticipate the coming of crush, we are busy getting the wines ready for bottle August 15th. We are making the blends and putting the finishing touches on the wines as we prepare for bottling. We are immensely proud of the 2019 vintage and cannot wait to get the juice into the bottle for your enjoyment. We will be bottling the following 7 varieties on August 15th and we welcome you to come witness as the process is happening. We will be bottling our 2019 Fäsi Chardonnay, 2019 Fasi Crest Syrah Reserve, 2019 Fasi Charbono, 2019 Fasi Petite Sirah, 2019 Fäsi Cabernet Franc, 2019 Fäsi Pinot Noir and the 2019 Fäsi Malbec. We are overly excited to share these wines with you.

As mentioned, we are also quickly approaching harvest. The grapes have completed veraison, where the grapes turn from green to red. This means the grapes are about 45 days from harvest. All the final touches are being completed in the vineyard in anticipation of harvest. As our vineyard is organic, we must use other measures than pesticides to control our Syrah Vineyard pest.

This year we used beneficial insects to combat the unwanted pest. This meant 200,000 lacewings were dispersed into the vineyard to help combat mealy bugs.

So far this has been successful. Follow our Vineyard series videos to see our different vineyards and the things we do, to keep unique and special. Stop by the winery during harvest to see what new and unique things we have planned and are performing. When you visit make sure to ask Brianna and our wine educators what is currently happening in the vineyard or cellar. Stay safe and healthy,
Cheers!
Ken





UPCOMING EVENTS

August 15th -Bottling at the winery

September 1st - Wine Club will be billed to your credit card on file. Pickup is 7 days a week from 11 AM - 5 PM during the entire month of September. Please let us know, if we need to ship the wine.

Music on the lawn Series

September 5th 12PM- 3PM -Marie Wilson

September 12th 12PM- 3PM -The Express Country Band

September 15 12PM-3PM -Nick(solo guitarist)

September 29th 12PM-3pm -Ben and Abby

Meet Lee

Lee is one of our long time wine educators. He is always willing to put a smile on your face and help you have a great time. He is a retired Fire Chief from Clovis and keeps us all very safe. Cheers to you Lee!

Below is one of Lee's favorite Recipes to pair with Fäsi Wine. Try it out and tell Lee what you thought.

Grilled
rack of lamb with mushroom risotto, grilled asparagus, and rustic garlic bread. All paired with Fäsi Malbec Reserva.

Two
racks of lamb cut in 2 rib sections
Marinate
8 hours with 1/4 cup of extra virgin olive oil
Two
teaspoons garlic powder
Two
teaspoons Italian seasoning
Fresh
rosemary, two sprigs stripped
One
teaspoon of salt and pepper
Grill
on wood of choice, I prefer almond
for
four minutes on each side for medium rare.
Drink
Fäsi Malbec Reserva while grilling and
serve with dinner at 68 degrees
Serves
8
Sooo
good.

