



TOLOSA



1772

WINE CLUB

FEBRUARY 2023 NEWSLETTER

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NEWS FROM THE WINEMAKER



Dear 1772 Club Member,

It's already the end of winter, and it has been a while since you received some news from me! I will do my best to give you a quick summary of the past few months. Last harvest was intense! We began at a pleasant and steady pace, but the heat wave that California experienced over Labor Day weekend brought our speed to another level. Chardonnay and Pinot Noir are heat sensitive varieties, so everything ended up ripening at the same time. We crushed 95% of the fruit in only four weeks, instead of the seven weeks it usually takes us. The quality of the vintage was a nice reward for the long hours spent at the winery!

The winter was everything we needed, with a good amount of rainfall. Some of the storms were significant and created issues including erosion and flooding, making it difficult to use equipment in the vineyards. Given the drought situation we were in, all that water is an asset for the coming growing season. Our soils should be at full water capacity retention, which will make our vines happy! Both the 1772 Chardonnay and 1772 Pinot Noir are from the 2021 vintage. They remind me a lot of the 2019, which was another cool year, but I find the fruit more voluptuous in the 2021. The acidity we get from grapes grown in the area combined with richer fruit make these wines more approachable in their youth, giving instant gratification if consumed now and great aging potential for enjoyment later - the best of both worlds!

The 1772 Grenache 2020 completes your shipment. It was the first vintage we introduced aging in puncheons (large barrels of 132 gallons) for Grenache, with the goal of keeping freshness in the wine. The intense berry flavors you will find in that wine should surprise and please you!

Cheers!

Frederic Delivert
Winemaker

ABOUT OUR 1772 CLUB: FEBRUARY RELEASES



The recently named San Luis Obispo Coast AVA is now reflected on our 1772 labels. The influence of the coast on these wines is something to celebrate! The new releases of the 1772 Pinot Noir 2021, 1772 Chardonnay 2021, and 1772 Grenache 2020 lend levels of complexity honoring the terroir in which they were grown. While we continue to have our roots in the Edna Valley, we salute the significant impact the coastal influence has on our vineyard.

2023 FEBRUARY RELEASES

1772 Pinot Noir 2021 - *Mixed and Red Clubs*

1772 Chardonnay 2021 - *Mixed and White Clubs*

1772 Grenache 2020 - *Mixed and Red Clubs*

Cuvée Pinot Noir 2018 - *Red Only Club*

Sea Bed Chardonnay 2021 - *White Only Club*

Stone Lion Chardonnay 2019 - *White Only Club*

1772 Pinot Noir 2021

2021 was a cooler than average growing season, thus the harvest on the San Luis Obispo Coast started later than usual. Vanilla, acai berry, and pomegranate provide additional balance to the palate. The nose delivers a red-fruit fragrance of cherry and ripe strawberry combined with sweet notes of tobacco, all signature aromas we anticipate in our 1772 Pinot Noir. The density and silky mouthfeel combined with bright acidity offer a lengthy earthy finish ending with notes of peppercorn. Try this wine with this Duck Breast, Lentil and Parsnip Salad. [View Recipe](#)

1772 Chardonnay 2021

For this vintage, the blend was made from four different blocks, providing three classic clones found at Tolosa and giving us many options for creating a blend with balanced acid, integrated oak, and bright fruit. Finding balance between the crisp fruit, fresh buttery notes from the partial malolactic fermentation and the toasted almond from the oak was easy. A ripe nose offers an experience of honey, cantaloupe, and yellow apple followed by notes of toasted almonds. The mouthfeel is creamy, and filled with notes of melon, nectarine and meyer lemon. We recommend this wine paired with Grilled King Salmon with Meyer Lemon Relish. [View Recipe](#)

1772 Grenache 2020

With a late bud break and a mild summer, the 2020 growing season looked a lot like 2019 and on par with a cooler vintage one. Grenache typically ripens late in our area and this vintage was no exception, picked late October. For this vintage, our fruit came from two different vineyards comprised of well-drained, rocky soil. From the two vineyards, we split the fruit into three stainless steel open top fermenters. This allowed us to use different yeasts and fermentation temperatures to create three unique lots for blending, lending various layers and textures to this wine. The fragrant notes of preserves and red licorice come together with orange zest and notes of leather. The palate mirrors the nose with touches of pomegranate. The medium body and bright acidity allow for a bright finish with notes of oak. Pair this 1772 Grenache 2020 with Skirt Steak and Paprika Butter. [View Recipe](#)

Cuvée Pinot Noir 2018

The Cuvée Pinot Noir is tied to different terroir throughout California. The climate, topography and soils all play a vital role in creating the environment the grapes experience on the vine. This wine is comprised from different appellations with a goal to preserve the defining character of each region. The grapes from Santa Lucia Highlands receive enough sun exposure to support a riper profile and contribute a luscious mouthfeel. With time and patience, we find the perfect proportion of each site to produce a wine to please all the senses. The result is an exemplary wine that represents everything we love about California Pinot Noir. Each lot is fermented separately in a stainless-steel temperature-controlled open top tank. Pair this wine with Beef Bourguignon, balancing full bodied tannin notes. [View Recipe](#)

Sea Bed Chardonnay 2021

Much of a Chardonnay's distinctive character arises from the soil from which it is grown. This wine is named after the ancient seabed of Edna Valley, presenting calcium-rich marine sediment from tiny shells deposited on the ancient estuary and limestone soils. The Chardonnay grapes thrive in these soils, producing a wine with depth and minerality as well as a crispness from the cool coastal climate. We preserve these natural characteristics by limiting the wine's exposure to new oak barrels. This vintage features a full body with firm tannins. This medium body vintage has great tension, hints of granny smith apple, and a slight saltiness on the finish. Try this Lobster Bisque entrée option to pair with the mineral character and tannins. [View Recipe](#)

Stone Lion Chardonnay 2019

It's easy to go "over the top" when making Chardonnay, particularly when it comes to oak, malolactic fermentation and lees contact. The secret is knowing just how much enough is enough, and having high quality grapes that don't get overwhelmed by these processes. This wine has a lovely balance of golden apple and pear flavors offset by a lovely, toasty nougat character. The cooler 2019 vintage features wines with great balance, but not at the expense of flavor. Lemon Roasted Pork pairs with the bright notes and acidity in this wine. [View Recipe](#)

FEATURED 1772 ADD-ON OPTION



Pure Chardonnay 2019

Retail: \$48 | 1772 Club: \$38⁴⁰

Chardonnay lends itself to so many different stylistic interpretations: barrel or stainless fermentation, malolactic fermentation, lees contact, etc. Which is why many people refer to it as the “winemaker’s grape.” All of those interpretations of Chardonnay can be compelling, but to achieve the “pure” version, you need a cool growing region with distinct soils like the Edna Valley rather than flashy winemaking. There’s an interesting mix of floral, lemon, pear and banana aromas and crisp acidity, all of which represent less winemaking and more “purity.” The 2019 Pure Chardonnay will benefit from another year of aging, but in the meantime enjoy the wine with this Lemon Spaghetti and Shrimp recipe. [View Recipe](#)

To place an order contact: acquire@tolosawinery.com or call **805.242.7124**. You may also **order online** or visit us at the tasting room.

FEATURED SINGLE VINEYARD ADD-ON OPTION

Poletti-Edna Ranch Chardonnay 2020

Edna Valley

Retail: \$94 | *1772 Club: \$76

*Special pricing valid for a limited time.

The Poletti section of our Edna Ranch estate is an ideal micro-climate for growing Chardonnay. Perched on a mountainside parcel of our estate, Poletti lets our winemaking team work their magic with a combination of Dijon clone and 17-year old own-rooted Tepesque clone vines. The vines burrow through sandy soils, while the Pacific breezes from Morro Bay balance the daytime sunshine to create a truly world-class Chardonnay. This vintage delivers with exuberant stone fruit and lemon notes that complement the complex texture on the palate. The minerality and acidity anchors this wine's sophistication, combining decadence and balance in the same glass. This Chardonnay would pair well with Grilled Oysters with Spicy Tarragon Butter. [View Recipe](#)



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ADDITIONAL 1772 WINES AVAILABLE FOR PURCHASE

2019	Price	Wine Club Price	2019 <i>Continued</i>	Price	Wine Club Price
Pure Chardonnay 750 ml	\$48	\$38. ⁴⁰	Salaal 750 ml	\$74	\$59. ²⁰
1772 Chardonnay 750 ml	\$60	\$48	2018	Price	Wine Club Price
Pacific Wind Chardonnay 750 ml	\$60	\$48	1772 Chardonnay 750 ml	\$60	\$48
Pacific Wind Pinot Noir 750 ml	\$74	\$59. ²⁰	1772 Pinot Noir 750 ml	\$72	\$57. ⁶⁰
Stone Lion Pinot Noir 750 ml	\$74	\$59. ²⁰	1772 Pinot Noir 1.5 L	\$149	\$119. ²⁰
1772 Petite Sirah 750 ml	\$74	\$59. ²⁰	2017	Price	Wine Club Price
1772 Grenache 750 ml	\$74	\$59. ²⁰	1772 Pinot Noir 750 ml	\$74	\$59. ²⁰
			Stone Lion Pinot Noir 750 ml	\$74	\$59. ²⁰

[SHOP 1772 WINES](#)

[SHOP SINGLE VINEYARD WINES](#)

\$1 Shipping on Orders of a Case or More

Contact us to inquire about our Single Vineyard Chardonnays, Pinot Noirs, and our flagship, Primera.

SAVE THE DATES
2023 WINE CLUB EXCLUSIVE EVENTS



1772 Club Release Party - Pinot & Perinet

Friday, February 24th, 2023

5pm - 7pm

Tickets on sale now!

An Evening at Ember Winemaker Dinner

Monday, March 20th, 2023

6pm - 9pm

Tickets on sale February 8th, 2023

Chardonnay, Caviar and Crab

Saturday, April 15th, 2023

6pm - 8:30pm

Tickets on sale March 1st, 2023

Please note that the dates for these events may change due to unforeseen circumstances beyond our control. Event tickets may be limited, and reservations are required. Must be 21 years or older. Please be sure to check the **Event Calendar**, as we will be updating information and changes as they occur.

For more information, please contact Amy Parker at **805.782.0500** or **aparker@tolosawinery.com**

VISIT OUR TASTING ROOM



We'd love to see you at the winery! We strive to always create an optimal environment for an exploration of our region and wines with all the senses. To experience the San Luis Obispo Coast AVA in person brings a whole new depth of appreciation for the character of our wines. Reservations are recommended. **Make a reservation** through the Tock Reservation system. Please **check our website** for our current available experiences.

VISIT OUR NEW ALPHA OMEGA COLLECTIVE TASTING ROOM!



We are proud to announce the opening of the Alpha Omega Collective in Paso Robles, marking an exciting new chapter in the growth of Tolosa and our sister wineries. The Alpha Omega Collective showcases Bordeaux-inspired releases from Alpha Omega in Napa Valley, Burgundian varietals Pinot Noir and Chardonnay from Tolosa on the San Luis Obispo Coast, and Mediterranean reds from Perinet in Spain's Priorat. Enjoy terroir-driven wines offered in flights, by the glass or bottle service. We invite you to visit our newest tasting room located at 739 12th Street, in Downtown Paso Robles. **Make a reservation** through the Tock Reservation system. Please **check our website** for our current available experiences.

THANK YOU



We value you!
Thank you for being a part of the Tolosa family.