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TOLOSA

MAY / JUNE 2009

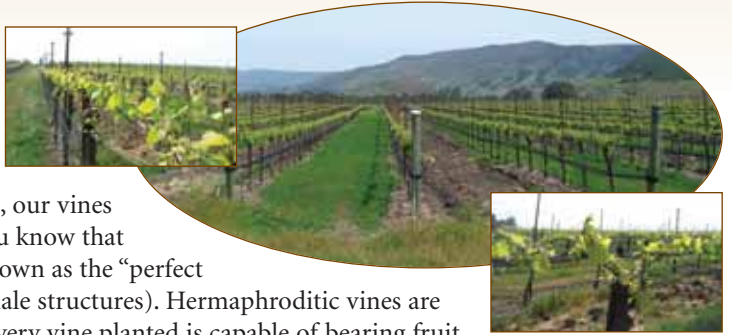
HERITAGE WINE SOCIETY

NEWSLETTER

SPRING IN THE VINEYARD

Spring is in the air. I snapped some photos of one of our Pinot Noir blocks on the morning of April 13th as I was driving through our main entrance to the tasting room. Having endured hot and cold, wet and dry weather conditions over the past month, our vines have emerged from post-bud break to the flowering stage. Did you know that grape flowers are unique in that most are hermaphroditic (also known as the “perfect flower”, which means that each flower contains both male and female structures). Hermaphroditic vines are preferred because they are capable of fertilizing themselves, thus every vine planted is capable of bearing fruit.

Soon, fruit set will begin and the shoots bearing flowers will develop into tiny berries. Come visit Tolosa Winery and see for yourself!



ACCOLADES:

Wine Enthusiast Magazine, June 2009

- 93 Points, Editor's Choice Tolosa 2006 Estate Chardonnay, Edna Ranch, Edna Valley
- 92 Points, Tolosa 2006 Estate “1772” Chardonnay, Edna Ranch, Edna Valley
- 92 Points, Tolosa 2006 Estate “Salaal” Red Blend, Edna Ranch, Edna Valley
- 90 Points, Tolosa 2007 Estate No Oak Chardonnay, Edna Ranch, Edna Valley



PROMOTIONS:

RE-ORDER SPECIAL:

Save 30% off May/June Wine Selections

2006 “1772” Syrah Retail: \$46 Wine Club: \$32.20
2008 Pinot Gris Retail: \$19 Wine Club: \$13.30

No additional discounts can be combined with this offer.

Offer ends Thursday, July 16, 2009.

GIFT WITH PURCHASE!!!

Case purchases of 2006 Estate Tolosa Pinot Noir 750ml includes 2-pack Riedel Crystal Burgundy wine glasses!

1 case 2006 Pinot Noir Retail: \$336 Wine Club: \$268.80 Legacy: 235.20
2-pack Riedel glasses Retail Value: \$60 Included in case purchase 2006 Pinot Noir!



RESTRICTIONS:

- ~ TOLOSA BUCKS cannot be used towards this offer.
- ~ No discounts over 35% can be combined with this offer.
- ~ Purchase must be full case of 750ml 2006 Pinot Noir.
- ~ No mixed case purchases apply.



PHOTOS OF THE STAFF DINNER
Ciopinot Restaurant, San Luis Obispo

2008 TOLOSA ESTATE PINOT GRIS

“This wine has an appropriately pale hue, and is almost silvery white in color. The aromas show the typical fruit character that is towards violets. There is an undertone of citrus, especially lemon custard. The flavors are sumptuous with a heavy grainy richness that is offset by a bit of white pepper in the finish.”

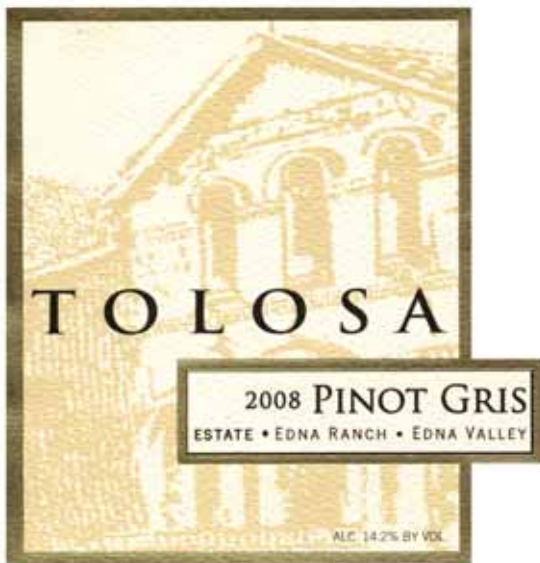
- Winemaker, Larry Brooks

VINEYARD INFORMATION

This wine is the only one we source from our Moretti Canyon vineyard. The tiny 1.4 acre block of Pinot Gris is tucked in the back of this picturesque side canyon off Orcutt Rd. It is an Alsatian clone, 152, planted on 420A rootstock. The site is relatively humid as indicated by the surrounding Sycamore trees which thrive in moist soils. These conditions lead to a slow and cool ripening that works well with white wine. There was no disease pressure in 2008 and the fruit was picked in pristine condition.

WINEMAKING INFORMATION

When making an early release fresh style of white wine the pressing of the grapes is the most important step. This is doubly true of Pinot Gris; because what the fruit lacks in color it more than makes up for in high tannin. It is critical with this varietal not to press too hard, or to extract too many gallons from each ton. If you are not careful, you will produce a wine with a high degree of bitterness. We ferment this wine in stainless steel tanks at cool temperatures to create as much fruit aroma as possible. We then age it in tank for 3-4 months before bottling. Our goal is to produce a wine with a vibrant aroma coupled to a rich low acid flavor.



ANALYTICAL INFORMATION

Varietal:	100% Pinot Gris
Appellation:	Edna Valley AVA
Alcohol:	14.2%
T.A.:	4.6 g/L
pH:	3.57
Brix at Harvest:	24.3°
Tank Aging:	100% for 4 months
ML %:	ML blocked
Bottling Date:	2/23/2009
Production:	308 cases

RECIPE SUGGESTION:



GRACE'S SCAMPI DEPALO

- 2 lb. large Shrimp (10-12 per pound), cleaned, deveined and butterflied
- 1/2 lb. Mushrooms, thinly sliced
- 4 tbs. Butter
- 4 tbs. Extra Virgin Olive Oil
- 6 Cloves Garlic, minced
- 3 Fresh Peeled Tomatoes, half, squeeze to remove seeds and dice
- 1/4 tsp crushed Red Pepper
- 12 leaves of Fresh Basil, Chiffonade
- 1/2 cup Tolosa's no-oak Chardonnay
- Juice of 1/2 Lemon
- 1/4 cup Fresh Parsley, chopped
- 2 tbs. Capers
- 1 lb. Capellini

- ~ In large skillet over high heat, melt butter with olive oil and sauté mushrooms and garlic.
- ~ Add tomatoes, red pepper, basil and simmer for 2 min.
- ~ Add shrimp and sauté for 4 to 6 minutes stirring to cook evenly, (shrimp should begin to change in color, but not completely cooked yet).
- ~ Add wine, lemon juice, parsley and capers, cook for 2 to 4 minutes longer to finish.
- ~ Serve over al dente prepared capellini.

2006 TOLOSA ESTATE “1772” SYRAH

“I love this wine – something I don’t state lightly! Like most winemakers, I am obsessed with aromatics and this wine has them in abundance. There is an intriguing mélange of spice, floral and fruit that defies description. This vintage is also opening up and softening in the bottle far earlier than I would have guessed. It makes pleasurable drinking even now only a year after bottling.”

- Winemaker, Larry Brooks

“1772” SERIES

For our “1772” wines we use the region’s historical landmark, Mission San Luis Obispo de Tolosa, as inspiration. We chose the year the Mission was founded, “1772”, to name these superlative wines. Our “1772” wines are carefully crafted and blended from only the very best lots. Our winemaker tastes each and every barrel in order to find both the best wine and the perfect pairing of the barrel’s oak flavor with the wine’s flavor. The result is a limited edition wine with both depth and finesse.

VINEYARD INFORMATION

We chose grapes from two of our many Syrah blocks for this wine. Block 520 on our Airport Ranch is the Estrella selection which has historically made fine wine in this area. Block 577 on Edna Ranch West is planted to clone 99, a more recent introduction. This vintage was the latest harvest we have ever experienced here. Only a few of our best areas of Syrah got fully ripe. Luckily the fall stayed dry and we harvested the fruit in excellent condition.

WINEMAKING INFORMATION

Our main winemaking task after the more crucial vineyard work was how to soften and smooth this vintage. Fermentations were a bit shorter than normal, pressings a bit earlier as well. In the barrel this wine was always quite recalcitrant and stayed young and unformed for longer than usual. We modified our technique a bit, racking the wine earlier and more frequently to help it develop.

ANALYTICAL INFORMATION

Varietal:	100% Syrah	Cooperage Used:	French 30% new
Appellation:	Edna Valley AVA	Barrel Regime:	16 months
Colonial Selection:	Estrella, Clone 99	Barrel/Tank Aging:	100% barrel
Brix at Harvest:	24.6°-25.6°	Bottling Date:	3/10/08
T.A.:	6.68 g/L	Aging Potential:	7-9 years
pH:	3.60	Production:	12 barrels
Alcohol:	14.6%		

RECIPE SUGGESTION

Mc PHEE’S GRILL TEMPLETON
 416 S. Main Street in
 Templeton, CA 93465
 Lunch: Daily 11:30 to 2:00pm
 Dinner: Nightly at 5:00pm
 (805) 434-3204



Mc PHEE’S GRILL AVILA BEACH
 Avila Beach Golf Resort
 6440 Ana Bay Drive
 Avila Beach, CA 93424
 Dinner: Seven Days a Week at 5pm
 (805) 595-4001

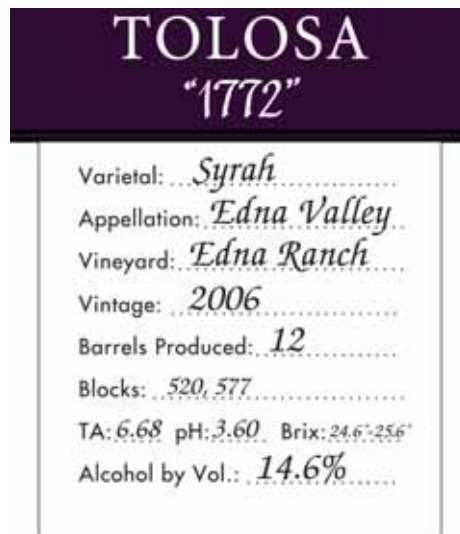


McPHEE’S GRILL JAMBALAYA PASTA

- 2 tbl olive oil
- 2 oz Andouille Sausage, diced
- 4 oz boneless chicken breast, sliced
- 6 medium shrimp, peeled
- 2 tbl green onions, chopped
- 2 tbl red bell pepper, chopped

- 2 cloves garlic, minced
- 1 tbl Chef Paul’s Cajun seafood magic seasoning
- 2 oz chicken stock
- 1/4 cup Sadie Kendall’s Crème Fraiche
- 1/2 tsp Worcestershire sauce
- 3-4 dashes Tabasco sauce
- 4 oz favorite pasta, we use Orecchiette (little Ears)
- Chives and parmesan cheese

- ~ In a fry pan, add olive oil, Andouille sausage, garlic, peppers, onions & chicken. Cook till chicken is 1/2 done.
- ~ Add Seafood Magic, Tabasco and Worcestershire sauce cook for 1 minute.
- ~ Add chicken stock and cook 1 minute.
- ~ Add crème fraiche & shrimp and cook till shrimp is done.
- ~ Add pasta and cook to coat pasta.
- ~ Serve in a bowl topped with a little parmesan & chives.



EVENTS

JULY PICK UP PARTY

Thursday, July 16, 2009 ~ 5:00pm - 7:00pm

This event is complimentary for local, will-call members only. RSVP required. Limit 2 persons per membership. \$20 per non-member guest, refunded with membership sign-up or case purchase. Bring your recyclable Tolosa bag to receive an additional 5% off wine purchases. Featuring our 2006 Grenache Noir and 2008 Grenache Blanc. RSVP by calling 805-782-0500 ext. 10 or email info@tolosawinery.com

TOLOSA SUMMER PROGRAMS

Space is limited for all events. Sign up online at www.tolosawinery.com or call 805-782-0500 \$25 club members – \$35 non-members

EXPLORE:

HORIZON HIKE OVER EDNA VALLEY

Sunday, June 14, 2009 ~ 8:30am - 12:30pm

Take a half-day, 3-mile hike through Edna Ranch's private agricultural reserve encompassing vistas overlooking Edna Valley's diverse ecosystems and geological history. Difficulty Level: Medium with some steep grades. Miles: 3 approximately. Elevation: 300-1000 feet. *Includes lunch, wine tasting and water.*



EDUCATE:

SUSTAINABLE WINE TROLLEY TOUR

Saturday, July 11, 2009 ~ 10:45am - 1:30pm

Jump onboard the trolley and enjoy a ride through our various vineyard blocks with winemaker Larry Brooks. At each stop, learn about the varietal, our sustainable practices and taste wine made from that site. Following the tour, you will enjoy a picnic in the picturesque Moretti Canyon Vineyards. *Includes lunch, wine tasting and water.*

ENJOY:

VINEYARD WALK

Sunday, July 19, 2009 ~ 10:00am - 1:00pm

Join owner Bob Schiebelhut on a walk through Tolosa's Edna Ranch West Vineyards. Learn the history and diversity of winegrowing in the Edna Valley. Difficulty Level: Easy to Medium. Miles: 2 approximately. *Includes lunch, wine tasting and water.*

EXPERIENCE:

SHOOTING STARS OVER THE VINES

Wednesday, August 12, 2009 ~ 8:00pm - 11:00pm

Join fellow star gazers at the Tolosa Vineyard Clubhouse for the once-a-year Perseid Meteor Showers. Experts on astronomy will be on hand for questions. Each guest will receive a 375mL bottle of Tolosa wine and tasty treats will be served. Guests are encouraged to bring blankets or chairs to observe the intense streaks of light across the night sky.

TOLOSA WINE CLUB ~ May/June 2009 Invoice Pricing

HERITAGE MIXED CLUB		CALIFORNIA	OUT-OF-STATE	PICK-UP
1 Bottle 2008 Pinot Gris	Retail: \$19.00	(20%) \$15.20	(20%) \$15.20	(20%) \$15.20
1 Bottle 2006 "1772" Syrah	Retail: \$46.00	(20%) \$36.80	(20%) \$36.80	(20%) \$36.80
		Tax \$ 4.29	Tax N/A	Tax \$ 4.29
		Shipping \$15.00	Shipping \$15.00	Shipping N/A
		Total \$71.29	Total \$67.00	Total \$56.29
LEGACY MIXED CLUB				
1 Bottle 2008 Pinot Gris	Retail: \$19.00	(30%) \$13.30	(30%) \$13.30	(30%) \$13.30
1 Bottle 2006 "1772" Syrah	Retail: \$46.00	(30%) \$32.20	(30%) \$32.20	(30%) \$32.20
		Tax \$ 3.75	Tax N/A	Tax \$ 3.75
		Shipping \$15.00	Shipping \$15.00	Shipping N/A
		Total \$64.25	Total \$60.50	Total \$49.25
HERITAGE RED CLUB				
1 Bottle 2006 "1772" Syrah	Retail: \$46.00	(20%) \$36.80	(20%) \$36.80	(20%) \$36.80
1 Bottle 2006 "Lily Gil" Pinot Noir	Retail: \$48.00	(20%) \$38.40	(20%) \$38.40	(20%) \$38.40
		Tax \$ 6.20	Tax N/A	Tax \$ 6.20
		Shipping \$15.00	Shipping \$15.00	Shipping N/A
		Total \$96.40	Total \$90.20	Total \$81.40
LEGACY RED CLUB				
1 Bottle 2006 "1772" Syrah	Retail: \$46.00	(30%) \$32.20	(30%) \$32.20	(30%) \$32.20
1 Bottle 2006 "Lily Gil" Pinot Noir	Retail: \$48.00	(30%) \$33.60	(30%) \$33.60	(30%) \$33.60
		Tax \$ 5.43	Tax N/A	Tax \$ 5.43
		Shipping \$15.00	Shipping \$15.00	Shipping N/A
		Total \$86.23	Total \$80.80	Total \$71.23
HERITAGE WHITE CLUB				
2 Bottles 2008 Pinot Gris	Retail: 2 @\$19.00=\$38.00	(20%) \$30.40	(20%) \$30.40	(20%) \$30.40
		Tax \$ 2.51	Tax N/A	Tax \$ 2.51
		Shipping \$15.00	Shipping \$15.00	Shipping N/A
		Total \$47.91	Total \$45.40	Total \$32.91
LEGACY WHITE CLUB				
2 Bottles 2008 Pinot Gris	Retail: 2 @\$19.00=\$38.00	(30%) \$26.60	(30%) \$26.60	(30%) \$26.60
		Tax \$ 2.19	Tax N/A	Tax \$ 2.19
		Shipping \$15.00	Shipping \$15.00	Shipping N/A
		Total \$43.79	Total \$41.60	Total \$28.79

Note: This is a basic invoice reflecting a 2-bottle shipment. Some members are subject to additional charges not shown on this invoice: their state's tax rate, multiple bottles (optional), and increased shipping charges by state.