

EVENTS

SANGRIA WEDNESDAYS

Commencing August 5, 2009 ~
Wednesdays 5:00pm-7:00pm

Join us after hours on Wednesdays through Fall 2009 for Rosé Sangria, wine by the glass and bottle purchases. Toast with friends and co-workers on the Tolosa patio. Lawn games and board games are available! Tolosa will post selected toasts on our website and Facebook weekly. Live music. \$5 - \$7 Wine by the glass.



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. Limited availability. To purchase tickets, visit www.tolosawinery.com, Events & News, Upcoming Events. \$25 per member, \$35 per non-member.

SEPTEMBER PICK UP PARTY

Friday, September 18, 2009 ~ 5:00pm-7:00pm

This event is complimentary for local, will-call members only. RSVP is required. Limit 2 persons per membership. \$20 per non-member guest, refunded with membership sign-up or case purchase. Bring your recyclable bag to receive an additional 5% off wine purchases.

4TH ANNUAL MORRO BAY CRUISE

Saturday, October 10, 2009 ~ 1:00pm-4:00pm

Join Tolosa onboard the Papagallo II in the beautiful Morro Bay Harbor. Owner and Chef Leonard Gentieu, will be pairing five Tolosa wines with mouth-watering upscale hors d'oeuvres. This event is a club favorite so mark you calendars early. Limited availability. To purchase tickets, visit www.tolosawinery.com, Events & News, Upcoming Events. \$70 per member, \$80 per non-member.

4910 Edna Road

San Luis Obispo, CA 93401

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www.tolosawinery.com

TOLOSA

JULY / AUGUST 2009

HERITAGE WINE SOCIETY

NEWSLETTER

TOLOSA FUN FACTS

- Tolosa is named after the 5th California Mission, Mission San Luis Obispo de Tolosa.
- All Tolosa Wines are estate grown in the Edna Valley AVA.
- Pinot Noir and Chardonnay make up 80% of Tolosa wines.
- The winery was established in 1998 and later opened it's tasting room in 2004.

GROWING REGION FUN FACTS

- Edna Valley AVA has one of the longest growing seasons in California.
- Bud break can be as early as February and harvests as late as November. Normal bud break is in March, with harvest complete by late October.
- Edna Valley is five miles East of the Pacific Ocean.



maintains a cool-climate, which is perfect for growing concentrated Pinot Noir and Chardonnay grapes.

- The eight mile long, Edna Valley, runs Northeast to Southwest and is defined by volcanic mountains known as the Seven Sisters.
- The vineyards parallel these mountains as the valley naturally channels the marine influence off the ocean.
- Edna Valley soils are characterized by a mixture of ancient sand dunes, limestone derived from its marine history, along with silt and clay.
- Marine sediment dating back to millions of years contributes to minerality found in wines from the Edna Valley AVA.



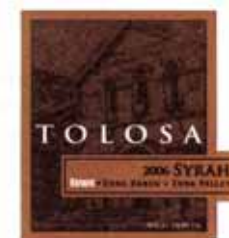
Elizabeth Vignieri, Toni-Marie Gruneisen, Raine Ross (member), Erin Stehly, Laura Parker

TOLOSA WINE CONVERSION FACTS*

* Wine facts are based on estimates. Numbers may vary.

- | | | |
|---|---|--|
| • One Acre of select Tolosa vineyards produce:
2.5 tons of grapes
7 barrels of wine
413 gallons of wine
172 cases of wine | • One Barrel of wine contains:
59 gallons of wine
24.6 cases of wine
295 bottles of wine
1180 glasses of wine | • One Bottle of wine contains:
2.5 pounds of grapes
25.6 ounces of wine
4 glasses of wine
600-800 grapes |
|---|---|--|

ACCOLADES: Wine & Spirits, August 2009



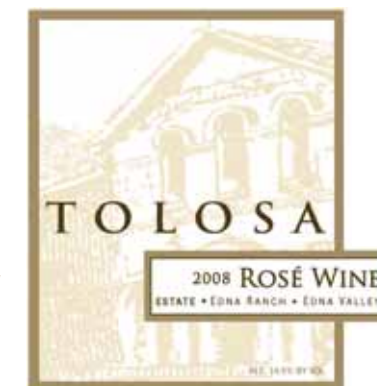
90 | Tolosa \$24
2006 Edna Valley Edna Ranch Syrah (Best Buy) Dense and savory when first poured, this grows spicy and nimble with air. The beefy, rich flavors feel lifted by the notes of crushed pepper, violet and blueberry. It would be a satisfying partner with duck confit. (800 cases) Tolosa Winery, San Luis Obispo, CA

RE-ORDER SPECIAL:

Save 30% off
July/August Wine Selections
2006 Grenache Noir
2008 Grenache Blanc
No additional discounts can be combined with this offer.
Offer ends Friday, September 18, 2009.

2008 ROSÉ WINE SPECIAL

Save 35% when you purchase **4 bottles** or more!
Retail: \$19 ea. 35% Sale (4+bottles): \$12.35 ea.
No additional discounts apply. Offer ends September 30, 2009.



TOLOSA WINE CLUB ~ JULY/AUGUST 2009 INVOICE PRICING				
HERITAGE MIXED CLUB				
		CALIFORNIA	OUT-OF-STATE	PICK-UP
1 Bottle 2008 Grenache Blanc	Retail: \$25.00	(20%) \$20.00	(20%) \$20.00	(20%) \$20.00
1 Bottle 2006 Grenache Noir	Retail: \$38.00	(20%) \$30.40	(20%) \$30.40	(20%) \$30.40
		Tax \$ 4.16	Tax N/A	Tax \$ 4.16
		Shipping \$15.00	Shipping \$15.00	Shipping N/A
		Total \$69.56	Total \$65.40	Total \$54.56
LEGACY MIXED CLUB				
		CALIFORNIA	OUT-OF-STATE	PICK-UP
1 Bottle 2008 Grenache Blanc	Retail: \$25.00	(30%) \$17.50	(30%) \$17.50	(30%) \$17.50
1 Bottle 2006 Grenache Noir	Retail: \$38.00	(30%) \$26.60	(30%) \$26.60	(30%) \$26.60
		Tax \$ 3.64	Tax N/A	Tax \$ 3.64
		Shipping \$15.00	Shipping \$15.00	Shipping N/A
		Total \$62.74	Total \$59.10	Total \$47.74
HERITAGE RED CLUB				
		CALIFORNIA	OUT-OF-STATE	PICK-UP
2 Bottles 2006 Grenache Noir	Retail: 2 @ \$38.00=\$76	(20%) \$60.80	(20%) \$60.80	(20%) \$60.80
		Tax \$ 5.02	Tax N/A	Tax \$ 5.02
		Shipping \$15.00	Shipping \$15.00	Shipping N/A
		Total \$80.82	Total \$75.80	Total \$65.82
LEGACY RED CLUB				
		CALIFORNIA	OUT-OF-STATE	PICK-UP
2 Bottles 2006 Grenache Noir	Retail: 2 @\$38.00= \$76	(30%) \$53.20	(30%) \$53.20	(30%) \$53.20
		Tax \$ 4.39	Tax N/A	Tax \$ 4.39
		Shipping \$15.00	Shipping \$15.00	Shipping N/A
		Total \$72.59	Total \$68.20	Total \$57.59
HERITAGE WHITE CLUB				
		CALIFORNIA	OUT-OF-STATE	PICK-UP
1 Bottle 2008 Grenache Blanc	Retail: \$25.00	(20%) \$20.00	(20%) \$20.00	(20%) \$20.00
1 Bottle 2008 Rose	Retail: \$19.00	(20%) \$15.20	(20%) \$15.20	(20%) \$15.20
		Tax \$ 2.90	Tax N/A	Tax \$ 2.90
		Shipping \$15.00	Shipping \$15.00	Shipping N/A
		Total \$53.10	Total \$50.20	Total \$38.10
LEGACY WHITE CLUB				
		CALIFORNIA	OUT-OF-STATE	PICK-UP
1 Bottle 2008 Grenache Blanc	Retail: \$25.00	(30%) \$17.50	(30%) \$17.50	(30%) \$17.50
1 Bottle 2008 Rose	Retail: \$19.00	(30%) \$13.30	(30%) \$13.30	(30%) \$13.30
		Tax \$ 2.54	Tax N/A	Tax \$ 2.54
		Shipping \$15.00	Shipping \$15.00	Shipping N/A
		Total \$48.34	Total \$45.80	Total \$33.34

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.

2008 TOLOSA ESTATE GRENACHE BLANC

“The color is pale platinum with a hint of green. The aroma is exuberant. There are tropical fruit notes, mainly of banana and a floral quality that tends towards violet. Besides these primary scents there are mineral tones of earth and flint. The wine’s flavors in the mouth follow with the soft fruitiness tempered by a fine mid-palate grip. There are underlying flavors of nutmeg and cinnamon.”

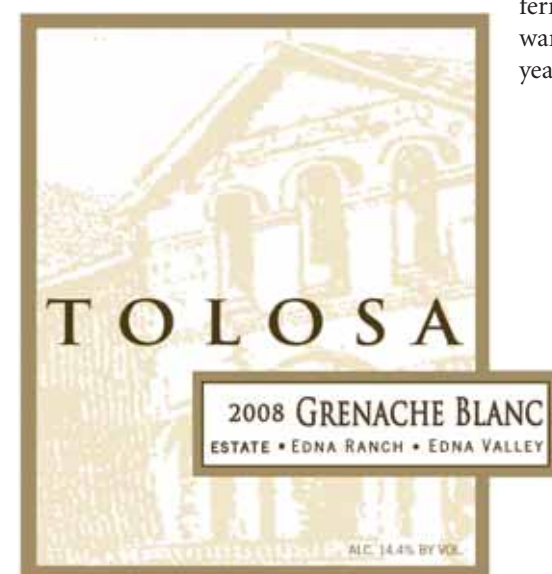
- Winemaker Tasting Notes

VINEYARD INFORMATION

This Grenache was harvested from our Salaal Vineyard. While this vineyard is located on flat ground, the deep gravelly soil that underlies it adds both character and quality. Grenache is a varietal that needs to ripen to a high degree of sugar before the flavors are mature. It keeps its freshness for a very long time on the vine. This combination of high sugar and a high degree of fruit freshness are what make it unique. Grenache is one of the very last varietals we pick off the vineyard each year. It tends to have very large clusters, but this year high heat during the flowering limited the cluster size and the resulting yield of the vineyard.

WINEMAKING INFORMATION

Like all white wines at Tolosa great care is taken with the pressing of the wine. The goal of this operation is the extraction of as much juice and flavor as possible while leaving behind any color or harsh flavors. We typically make a light press and hard press fraction and ferment and age them separately until bottling. This wine was fermented in tanks as we wanted to preserve as much fresh fruit character as possible. The wine was kept on its yeast lees until just a few weeks prior to bottling.



ANALYTICAL INFORMATION

Varietal:	Grenache
Appellation:	Edna Valley AVA
Alcohol:	14.4%
T.A.:	6.83
pH:	3.32
Brix at Harvest:	24.3 °
Barrel Regime:	stainless tank fermented and aged
Bottling Date:	February 23, 2009
Aging Potential:	peak flavor in 2010
Production:	286 cases

PAIRING SUGGESTION

BUONA TAVOLA
1037 Monterey Street-San Luis Obispo (805)545-8000
943 Spring Street- Paso Robles (805)237-0600
buonatavola@gmail.com
www.btslo.com



MOLLUSCHI AL GUAZETTO (Serves 4)

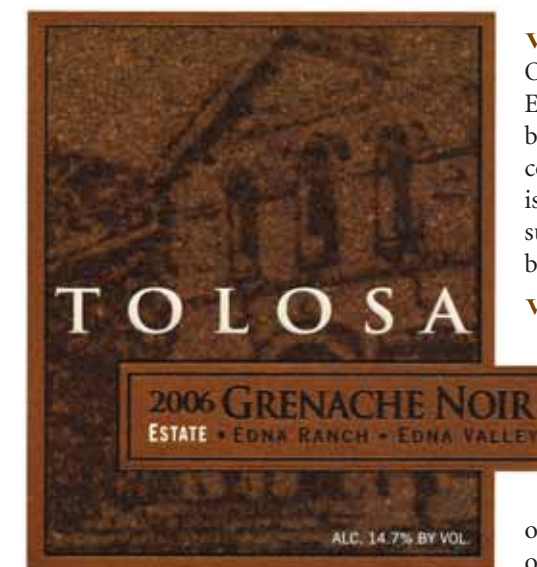
- 4 Tbl Extra Virgin olive oil
- 1 Tbl chopped garlic
- 1 1/2 lb live Manila Clams
- 1 1/2 lb live Black Mussels
- 4 oz. White wine
- 3 cup tomato sauce
- 2 Tbl chopped Italian parsley

- ~ In a large skillet, sauté garlic in olive oil over medium heat.
- ~ Add mussels and clams; cook for one minute.
- ~ Add white wine, tomato sauce and parsley. Cover and cook for two minutes. Check that all shells have opened.
- ~ Serve immediately. Garnish with more chopped parsley.

2006 TOLOSA ESTATE GRENACHE NOIR

“The most unique aspect of this wine is its beautiful aroma. There is a fruit note that is an intriguing combination of floral and citrus. The citrus notes remind me of candied grapefruit and the floral tones are akin to dried lavender. The mouth is sweet with fruit and fine tannins. The mid palate tastes of marmalade and there is a pleasant flintiness in the finish.”

- Winemaker Tasting Notes



VINEYARD INFORMATION

Our block of Grenache this vintage was from the Salaal Vineyard, the portion of the Estate that surrounds the house of Bob Schiebelhut, one Tolosa’s owners. The soil is flat, but well drained due to the presence of underlying gravel from an old creek bed. In our cold coastal climate it takes a long time to reach ripeness, and even at full sugar the fruit is still crisp and has a very fresh flavor. Like all of our vineyards we farm this block sustainably in order to protect the soil and water, our primary assets. This has the added benefit of making the vineyards a healthy environment for ourselves and our workers.

WINEMAKING INFORMATION

The trick with Grenache in a cool climate like the Edna Valley is not so much winemaking technique as having the patience to let this late varietal ripen. We often wait a week or more after every thing else has been picked to bring these grapes into the winery. Color is hard to get from this wine. So, a cold soak is used in combination with a relatively long warm fermentation in small open topped fermenters. Only a small amount of oak flavor can be used without obscuring the typical high toned aromatics of the wine. The wine was bottled after one year of barrel age.

ANALYTICAL INFORMATION

Varietal:	Grenache Noir (80%) & Syrah (20%)	Cooperage Used:	French
Appellation:	Edna Valley	Barrel Regime:	1-3 year old French oak barrels
Clonal Selection:	ALV & GCV	Barrel Aging:	1 year
Alcohol:	14.7	Bottling Date:	September 2007
T.A.:	5.8	Aging Potential:	3-5 years as a young wine
pH:	3.6	Production:	350 cases
Brix at Harvest:	25.7 °		

PAIRING SUGGESTION

THE CLUB CAR BAR AND GRILL
1815 Osos Street
San Luis Obispo (805) 549-8133



APPLEWOOD SMOKED BACON-WRAPPED MEATLOAF (Serves 4-6)

- | | |
|-----------------------------------|---|
| 2 lbs. Ground Beef | 1 Egg |
| 2 Cups Diced Onion | 2 Cups Panko (Japanese Bread Crumbs) |
| 2 Tbls. Minced Garlic | 6 Strips Applewood Smoked Bacon |
| 1/2 Cup Finely Chopped Parsley | 1 Tbls. Olive Oil |
| 12 Oz. Jar Heinz Chili Sauce | Salt and Freshly Ground Pepper to Taste |
| 2 Tsp. Finely Chopped Fresh Thyme | |

Preheat oven to 375° F. Heat olive oil over medium heat and sauté onions until translucent. Add garlic and sauté for one additional minute. Remove from heat and let cool. Using a mixing bowl with a paddle attachment, combine ground beef, onion mixture, chili sauce, egg, thyme, salt and pepper. Mix at a slow to moderate speed. Slowly incorporate bread crumbs and continue mixing until the mixture becomes tacky to the touch. Arrange strips of bacon in a slightly overlapping pattern on a sheet of plastic wrap or parchment paper. Cover with another piece of plastic wrap/parchment paper. Use a rolling pin to press out bacon strips into single sheet, then remove top layer of plastic wrap/parchment paper. Cut in half, with strips top to bottom, to form two “bacon sheets”. Split beef mixture in half and form two loaves. Place each loaf on one of the bacon sheets and wrap the bacon sheet around each loaf. Turn each loaf over, making sure the entire loaf is covered for cooking. The seam of the bacon sheet should be on the bottom, with the weight of the meatloaf holding the pieces together. Cover a baking sheet with parchment paper and place loaves side by side, not too close together. Bake at 375° F for 45 minutes or until internal temperature reaches 160° F. Let cool for 5-10 minutes before slicing for service. eat and sauté onions until translucent. Add garlic and sauté for one additional minute. Remove from heat and let cool. Using a mixing bowl with a paddle attachment, combine ground beef, onion mixture, chili sauce, egg, thyme, salt and pepper. Mix at a slow to moderate speed. Slowly incorporate bread crumbs and continue mixing until the mixture becomes tacky to the touch. Arrange strips of bacon in a slightly overlapping pattern on a sheet of plastic wrap or parchment paper. Cover with another piece of plastic wrap/parchment paper. Use a rolling pin to press out bacon strips into single sheet, then remove top layer of plastic wrap/parchment paper. Cut in half, with strips top to bottom, to form two “bacon sheets”. Split beef mixture in half and form two loaves. Place each loaf on one of the bacon sheets and wrap the bacon sheet around each loaf. Turn each loaf over, making sure the entire loaf is covered for cooking. The seam of the bacon sheet should be on the bottom, with the weight of the meatloaf holding the pieces together. Cover a baking sheet with parchment paper and place loaves side by side, not too close together. Bake at 375° F for 45 minutes or until internal temperature reaches 160° F. Let cool for 5-10 minutes before slicing for service.