



## UPCOMING EVENTS

### TOLOSA EVENTS:

#### NEW RELEASE LAUNCH

Friday, May 27, 2005 • (6:30pm-8:30pm) • NO COST  
 Stop by the **Tolosa Tasting Room** after hours to taste the new releases of our 2004 white wines. Each will be paired with an appetizer from Corner View and Novo Restaurants.  
 ~ 2004 Pinot Gris ~ 2004 Chardonnay No Oak ~ 2004 Viognier  
 ~ 2004 Sauvignon Blanc ~ 2004 Rosé of Syrah  
 RSVP: (805) 782-0500 or [katie@tolosawinery.com](mailto:katie@tolosawinery.com)



#### RIEDEL STEM LESS 'O' SEMINAR AND TASTING

Saturday, June 18, 2005 • (4:00pm-6:00pm)  
 in the **Heritage Room** • \$65 per person  
 Includes tasting, appetizers, and set of 4 Riedel "O" glassware  
 RSVP: Katie Noonan (805) 782-0500 x12 or  
[katie@tolosawinery.com](mailto:katie@tolosawinery.com)  
 Limited seating available

HERITAGE WINE SOCIETY ~ May/June Invoice Pricing		CALIFORNIA	OUT-OF-STATE	PICK-UP
1 Bottle 2002 Tolosa Pinot Noir	Retail \$25.00	Heritage \$20.00	Heritage \$20.00	Heritage \$20.00
1 Bottle 2004 Tolosa Sauvignon Blanc	Retail \$15.00	Heritage \$12.00	Heritage \$12.00	Heritage \$12.00
		Tax \$ 2.32	Tax N/A	Tax \$ 2.32
		Shipping \$12.00	Shipping \$15.00	Shipping N/A
		<b>Total \$46.32</b>	<b>Total \$47.00</b>	<b>Total \$34.32</b>



CATHE LINCOLN, KATIE NOONAN

### ADOPT A VINE!

Chardonnay, Pinot Noir and Syrah vine cuttings are now available in the Tolosa Tasting Room for \$8.00 per vine (Wine Club price).

## TOLOSA

### SYRAH SUNDAYS

Experience a Syrah Sensory Evaluation

SAMPLE FOOD PAIRINGS WITH SYRAH \$10 2-5PM

4910 Edna Road (805)782-0500  
 San Luis Obispo, CA 93401 [www.tolosawinery.com](http://www.tolosawinery.com)

### OFF-SITE TOLOSA EVENTS:

#### TOLOSA INVITATIONAL CYPRESS RIDGE GOLF COURSE

Friday, June 10, 2005 • **Format:** 4-Ball, Better Ball, Net Format  
 • \$88 per player includes gift bag, 1 bottle Tolosa Chardonnay, token for range balls, entry to putting contest, pre-golf tips from Jim DeLaby, Golf Cart, 18 holes of golf, on-course "closest to the pin" competition, free tasting of Tolosa wines, box lunch  
 • 11:30 am Registration and Wine Tasting  
 • 1:00 pm Shotgun start (Tee off)  
 • 5:30 pm Awards Ceremony (prizes include rounds of golf, hotel stays, golf equipment, wine)  
 780 Cypress Ridge Parkway, Arroyo Grande, CA 93420  
 For further details & reservations call: (805) 489-2781 ext. 1  
 or email: [j.kolina@cypressridge.com](mailto:j.kolina@cypressridge.com)  
[www.cypressridge.com](http://www.cypressridge.com)



We would like to offer Tolosa Heritage Wine Society Members the following discounted rates:  
**MARCH 1, 2005 – DECEMBER 31, 2005**  
 Mon.-Thurs. \$57.00 & Fri.-Sun. \$67.00 (includes golf cart)  
**BLACKOUT DATES:** (Nov. 23 - 27, 2005), (Dec. 23, 2005 - Jan. 1, 2006)  
*Tee time requests must be made via e-mail to [j.kolina@cypressridge.com](mailto:j.kolina@cypressridge.com) at least 2 days in advance.*  
*Above rates are not applicable to groups of 20 or more players.*

#### WINERY OF THE MONTH: CUSTOM HOUSE IN AVILA

Month of May

#### TOLOSA WINEMAKER DINNER

June 22, 2005 • Reception: 6:00pm • \$65 per person  
**The Inn at Morro Bay, Orchid Restaurant**  
 Seats are limited! Please call for reservations:  
 800-321-9566 x1707 or 805-772-2238 ext. 1707.  
[www.innatmorrobay.com](http://www.innatmorrobay.com)

#### WINERY OF THE MONTH: TOLOSA AT THE INN AT MORRO BAY

Taste Tolosa Wines every Friday in June, 2005 (5:00pm-6:30pm)

#### 2005 CALIFORNIA WINE FESTIVAL

July 8-9, 2005 • Santa Barbara, California  
 \$40 per person • For tickets, visit:  
[www.store.yahoo.com/touringandtasting1/cawife20buyt.html](http://www.store.yahoo.com/touringandtasting1/cawife20buyt.html)

#### CENTRAL COAST WINE CLASSIC

July 14-17, 2005 • For event information, visit:  
[www.centralcoastwineclassic.org](http://www.centralcoastwineclassic.org)

4910 Edna Road

San Luis Obispo, CA 93401

805.782.0500

Fax 805.782.0505

[www.tolosawinery.com](http://www.tolosawinery.com)

# TOLOSA

MAY/JUNE 2005

## HERITAGE WINE SOCIETY

# NEWSLETTER

Heavy rainfalls exceeding 32 inches, 8 inches over last year, have encouraged a vibrant, green blanket of native grasses that follow the rolling hills of San Luis Obispo and vineyard rows of the Edna Valley. Tolosa's Edna Ranch Vineyards are producing an abundant amount of vigor, making leaf pulling a priority vineyard practice this summer. Leaf pulling is a practice that allows optimum sun exposure to the grape cluster to help with the ripening of the grapes.



Warmer days in May will create a great picnic venue on our Tasting Room Patio. A patio bar will be in full swing by Memorial Day Weekend, allowing customers to enjoy Wines By The Glass. The featured wines for May are the 2004 Tolosa Sauvignon Blanc and the 2002 Tolosa Pinot Noir.

The Tolosa Tasting Room features SYRAH SUNDAYS every Sunday (2:00pm-5:00pm). For \$10 enjoy a glass of Syrah accompanied by a small plate of cheese and meats from Fiala's Gourmet Deli. A sensory evaluation of Syrah aromas will also be offered to SYRAH SUNDAY guests. (See our ad on page 4)

Come by and taste Tolosa Winery's new releases! Our newly released white wines are tasting room exclusive.

- 2004 Pinot Gris
- 2004 Chardonnay No Oak
- 2004 Viognier (This was in your March shipment)
- 2004 Sauvignon Blanc
- 2004 Rosé of Syrah

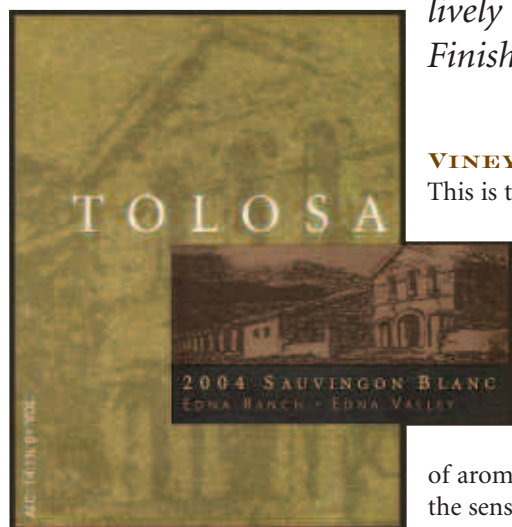
Cheers,  
**Brittney Blete**  
 Tasting Room Manager



## 2004 ESTATE GROWN TOLOSA SAUVIGNON BLANC, EDNA RANCH, EDNA VALLEY

“Light golden-straw color. Aromatics of honeyed-lime blossom and celery seed. Attack on the palate is lively and fresh. Supple flavors of grapefruit, pear and honeydew melon. Finish is balanced bright and crisp.”

- Ed Filice, Winemaker



### VINEYARD INFORMATION:

This is the first harvest from this newer planting of Sauvignon Blanc. This site was harvested at full maturity on September 22, 2004. An express effort was put forth in capturing the lively essence of the varietal through timely hand-harvest, and gentle handling.

### WINEMAKING & CELLAR INFORMATION:

The grapes were whole-cluster pressed. Following a 24-hour cold settling period, the juice was racked off solids to a stainless steel tank where it remained for the cool fermentation and “sur-lie” development. “Sur-lie” (sur-lee) is a French term, which means, “on the lees”. This method allows the wine to develop appealing complexities of aroma, flavor and texture. The wine was held in a stainless steel tank for 6 months without the sensory interference of oak or malo-lactic fermentation.

### ANALYTICAL INFORMATION:

Varietal Composition: 100% Edna Ranch Sauvignon Blanc  
Appellation: Edna Valley  
Production: 250 cases  
Alcohol: 14.1%  
T.A.: 6.0 g/L  
pH: 3.34  
Brix at Harvest: 23.1

### RECIPE SUGGESTION:

#### FAR WESTERN TAVERN

[www.farwesterntavern.com](http://www.farwesterntavern.com)  
899 Guadalupe Street or Highway 1 & Ninth Street  
Guadalupe, California 93434  
Phone: 805-343-2211 Fax: 805-343-6846

#### BARBECUED PORK CHOPS

#### WITH WHITE WINE SAUCE & POTATOES

Prep Time: 10-35 minutes (depending on grill)  
Cook Time: 25 minutes

- 1/3 cup oil
- 5 medium onions, cut into two inch chunks
- 5 medium baking potatoes, cut into two inch chunks
- 6 center-cut pork chops, 1-1/2 inches thick, generously sprinkled with Susie Q's Seasoning
- 4 tbs flour
- 1 (13 oz) can beef broth
- 1 cup white wine (Tolosa Chardonnay/Sauvignon Blanc)
- 1 tsp Susie Q's Seasoning
- 1-2 tsp fresh thyme

**Entrée:** Over Red Oak Barbecue Coals, grill pork chops for 10-15 minutes.

#### Sauce and side dish:

~ Heat 1/3 Cup oil in large skillet with onions until brown. Add potatoes and stir until light brown (about 15 minutes). Remove potatoes, add remaining oil and flour. Stir continuously for 3 minutes. Add broth, wine, Susie Q's and thyme. Cook and stir until smooth and blended. Bring to a boil, reduce heat to a simmer for 1-2 minutes.

~ Place barbecued pork chops and potatoes on plate, cover with sauce, enjoy with a glass of Tolosa Sauvignon Blanc Wine.

### FAR WESTERN TAVERN

is offering a FREE appetizer or dessert  
with the purchase of One Entrée  
and a \$25 Gift Certificate  
good on your next reservation.

❖  
Visit the Far Western Tavern  
for the Best Steaks on the Central Coast.



ROBIN BAGGETT OF TOLOSA WINERY  
WITH THE WINNING BIDDERS  
OF 2001 TOLOSA SYRAH

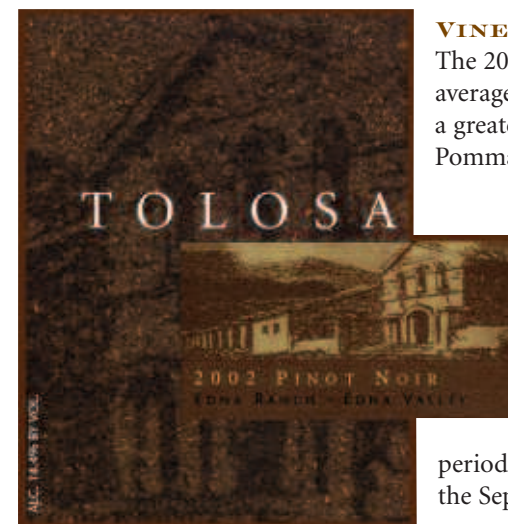
## TOLOSA GOES “BIG” IN TEXAS!!!

Robin Baggett (owner) and Scott Howett (Director of Sales) of Tolosa Winery, came back from Texas with BIG news for Tolosa. Tolosa's 2001 Syrah was entered in the “Super Bowl” of rodeos, Houston Livestock, Rodeo & Wine Competition, and won the title of Reserve Champion Double Gold Winner in the 2005 Rodeo “Uncorked!” Wine Competition. The award winning wines were poured for 4000 attendee's on February 28th on the floor of the historic Astrodome. A dinner and Wine Auction was held at Reliant Stadium on March 5th benefiting Texas Children's organizations and the 3 liter etched bottle of 2001 Tolosa Syrah was “sold” for a Texas size \$17,000.00. Texans really know how to do it big!!!

## 2002 ESTATE GROWN TOLOSA PINOT NOIR, EDNA RANCH, EDNA VALLEY

“Brooding, floral, raspberry and cherry aroma with a hint of mocha. Concentrated, blackberry and cherry liqueur flavors. Intense, loads of supple tannin. Exceptionally long in the finish. Good candidate for extended aging.”

- Ed Filice, Winemaker



### VINEYARD INFORMATION:

The 2002 Harvest was the second consecutive harvest where the crop size was lower than average; both in tonnage per acre and cluster size. The result was even grape maturation for a greater percentage of Pinot Noir blocks. As with previous vintages, the Pinot Noir clones Pommard, 2A, 667 and 115 were used in the final assemblage.

### WINEMAKING & CELLAR INFORMATION:

The hand-harvested grapes were picked into half-ton bins. The clusters were destemmed and transferred gently into 1 and 5-ton fermenters to allow for the highest percentage of whole berries. Following a 36-hour cold soak, the must was inoculated with natural wine yeast and punched down depending on the rate of fermentation. When dry, the must was transferred to the basket press for the extra gentle handling of our Pinot Noir. The young wine was then allowed to settle for a period of 24 hours and thereafter moved to 100% French Oak barrels where it remained until the September 2003 bottling.

### ANALYTICAL INFORMATION:

Varietal Composition: 100% Edna Ranch Pinot Noir  
Appellation: Edna Valley  
Production: 2,486 cases  
Alcohol: 14.4%  
T.A.: 5.4 g/L  
pH: 3.70  
Brix at Harvest: 24.8

### RECIPE SUGGESTION:

#### CHENOA RESTAURANT

Progressive American Cuisine  
1980 Main Street  
Cambria, California 93428  
Phone: 805-927-5579



is offering a complimentary glass of  
**2002 Tolosa Chardonnay**  
OR  
**2001 Tolosa Syrah**  
to Tolosa Heritage Society Members only

### CRISPY DUCK BREAST WITH BLACKBERRY REDUCTION

- 2 boneless duck breasts
- 1-1/2 oz butter
- 4 tbl sugar
- 1/2 cup white wine
- 2 tbl raspberry or balsamic vinegar
- 8 oz blackberries, fresh or frozen
- 1-3/4 cup water
- 1 tsp beef base

#### To make the sauce:

~ Melt butter, add sugar and white wine, stir until sugar is dissolved. Add all other ingredients, simmer until reduced by half. Pour through a fine mesh sieve.

~ Place duck breasts, skin side down, in a sauté pan on high heat until brown, turn over and brown other side, place in oven at 375° for approximately 10 minutes or to desired temperature, remove, let rest for two minutes, slice on a bias.

~ Ladle 2 oz sauce on plate, fan duck in the sauce, serve immediately. Enjoy!