



### HOLIDAY IN THE VINEYARDS

**Tuesday, December 6th, 2005 / 6:00-9:00pm**

What better way to start your holiday shopping than with Tolosa Winery. Sip on your favorite Tolosa wines while creating personalized gift baskets and enjoy the holiday spirit with carolers singing in the background. Specials on wine will be available for this night only, along with Tolosa ornaments and holiday treats.

### WOMEN, WINE & DESIGN

**Thursday, December 8th, 2005 / 6:00pm-8:00pm**

Tolosa Heritage Room

Tickets are \$20

Join us for a fun evening of ideas that will help you survive & enjoy the holiday season. This class will give you unique ideas for decorations, appetizers and floral gifts. Your ticket includes wine, appetizers and flowers to take home with you. Seating is limited. For reservations please contact Katie Noonan at 805.782.0500 ext. 12 or by email at [katie@tolosawinery.com](mailto:katie@tolosawinery.com)

## UPCOMING EVENTS

### TOLOSA EVENTS:

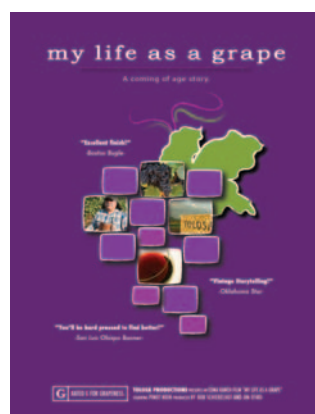
#### ART IN THE VINEYARD AT TOLOSA WINERY

**Saturday, December 3rd, 2005 / 11:00am-5:00pm**

We invite you to join us for the Art in the Park Annual Holiday Show featuring over 20 local artists, live music, hors d'oeuvres and wine tasting.

### HERITAGE WINE SOCIETY ~ November/December 2005 Invoice Pricing

MIXED CLUB		CALIFORNIA	OUT-OF-STATE	PICK-UP
1 Bottle 2003 Estate Blend	Retail \$42.00	Heritage \$33.60	Heritage \$33.60	Heritage \$33.60
1 Bottle 2004 Pinot Gris	Retail \$16.00	Heritage \$12.80	Heritage \$12.80	Heritage \$12.80
		Tax \$3.36	Tax N/A	Tax \$3.36
		Shipping \$12.00	Shipping \$15.00	Shipping N/A
		<b>Total \$61.76</b>	<b>Total \$61.40</b>	<b>Total \$49.76</b>
RED ONLY				
1 Bottle 2003 Estate Blend	Retail \$42.00	Heritage \$33.60	Heritage \$33.60	Heritage \$33.60
1 Bottle 2003 Estate Blend	Retail \$42.00	Heritage \$33.60	Heritage \$33.60	Heritage \$33.60
		Tax \$4.87	Tax \$ N/A	Tax \$4.87
		Shipping \$12.00	Shipping \$15.00	Shipping N/A
		<b>Total \$84.07</b>	<b>Total \$82.20</b>	<b>Total \$72.07</b>
WHITE ONLY				
1 Bottle 2004 Pinot Gris	Retail \$16.00	Heritage \$12.80	Heritage \$12.80	Heritage \$12.80
1 Bottle 2004 Pinot Gris	Retail \$16.00	Heritage \$12.80	Heritage \$12.80	Heritage \$12.80
		Tax \$ 1.86	Tax \$ N/A	Tax \$ 1.86
		Shipping \$12.00	Shipping \$15.00	Shipping N/A
		<b>Total \$39.46</b>	<b>Total \$40.60</b>	<b>Total \$27.46</b>



Dear Heritage Wine Society Members,

Enclosed with your November Wine Shipment you will find a DVD, "My Life As A Grape."

Cheers,

**Brittney Blete**

Tasting Room Manager

### WWW.TOLOSAWINERY.COM

Check out our new website [www.tolosawinery.com](http://www.tolosawinery.com) commencing November 15, 2005!

Tolosa's new website will have an online shopping cart with wine and select logo merchandise. Photo galleries, vineyard updates, harvest summaries, events and accolades will be posted to update you on what is happening at Tolosa Winery. We will post and update a California Wine Placement Report to show you where Tolosa is available in California. A National Wine Placement Report is in the works.

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# TOLOSA

NOVEMBER/DECEMBER 2005

## HERITAGE WINE SOCIETY

## NEWSLETTER



### THE CELLAR CORNER

It's the 27th of October and I'm waiting for delivery of the final pick of syrah and the completion of this year's harvest which began on August 30th. With the

exception of a mid-October shower, the weather was typically mild and allowed for complete maturation for all varieties. While too early for an exact assessment of the 2005 Vintage, I'm most optimistic about our Tolosa select lots at this stage of development.

The tanks are full, the barrels happily hissing with fermenting Chardonnay, and the Pinot Noir and Syrah are beginning their *elevage*. Soon the production team will enjoy their well deserved rest.

I'll take this opportunity to thank all concerned: vineyard/support, winery tracking, administration, wine lab, and cellar crew, for their exemplary commitment and hard work. This winemaker is proud to be associated with such an outstanding group of individuals.

Salute!

**Ed Filice**

Senior Winemaker



### HOLIDAY GIFT IDEAS:

Tolosa Ornaments (hand-painted, gold balls): Retail \$20.00 ea. Create gift baskets with wine and tasting room merchandise. Wooden Gift Boxes for 1 bottle, 2 bottles, 3 bottles and 6 bottles. For more information or to place an order, call the Tolosa Tasting Room @ 805.782.0500!



### HOLIDAY PROMOTION:

**Stock up on your holiday wine now!**

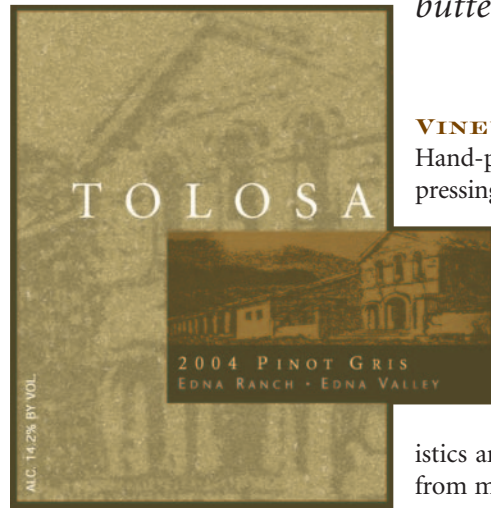
**Through January 1, 2006 save 35% on case purchases of 2002 Tolosa Syrah!**

**Regular Price: \$264.00 per case**  
**Discounted Price: \$171.60 per case**

## 2004 ESTATE GROWN TOLOSA PINOT GRIS

“White-gold color. Herbal notes over citrus background. Ripe fruit impression complements aromatics. Bracing acidity brings freshness to the delightfully clean finish. A perfect foil for buttery sauced entrees.”

- Ed Filice, Winemaker



### VINEYARD INFORMATION:

Hand-picked, fermented in 1-5 ton open-top tanks, handled in the gentlest manner through basket pressing and aging. The barrels selected for our 2003 “1772” Syrah were isolated from several lots; the Salaal site is planted to ENTAV clone 877, and sites 577 and 592 are of the Estrella clone.

### WINEMAKING & CELLAR INFORMATION:

The grapes were whole-cluster pressed. Following a 24-hour cold settling period, the juice was racked off solids into a stainless steel tank. The tank was inoculated with a specially cultured wine yeast. The juice was transferred to “experienced” French Oak barrels for fermentation. Barrel fermentation encourages the development of complex fruit characteristics and balances the varietal tart-acidic tendency. To further accent brightness, the lot was held from malo-lactic fermentation.

### ANALYTICAL INFORMATION:

Varietal Composition: 100% Edna Ranch Pinot Gris  
 Appellation: Edna Valley  
 Production: 320 cases  
 Alcohol: 14.2%  
 T.A.: 6.9 g/L  
 pH: 3.28  
 Brix at Harvest: 24.7

### RECIPE SUGGESTION:

**BOUCHON SANTA BARBARA**  
*California Wine Country Cuisine*  
 9 West Victoria Street  
 Santa Barbara, CA 93101  
 805.730.1160  
[www.bouchonsantabarbara.com](http://www.bouchonsantabarbara.com)



## SANTA BARBARA CRAB CAKES

Chef Josh Brown

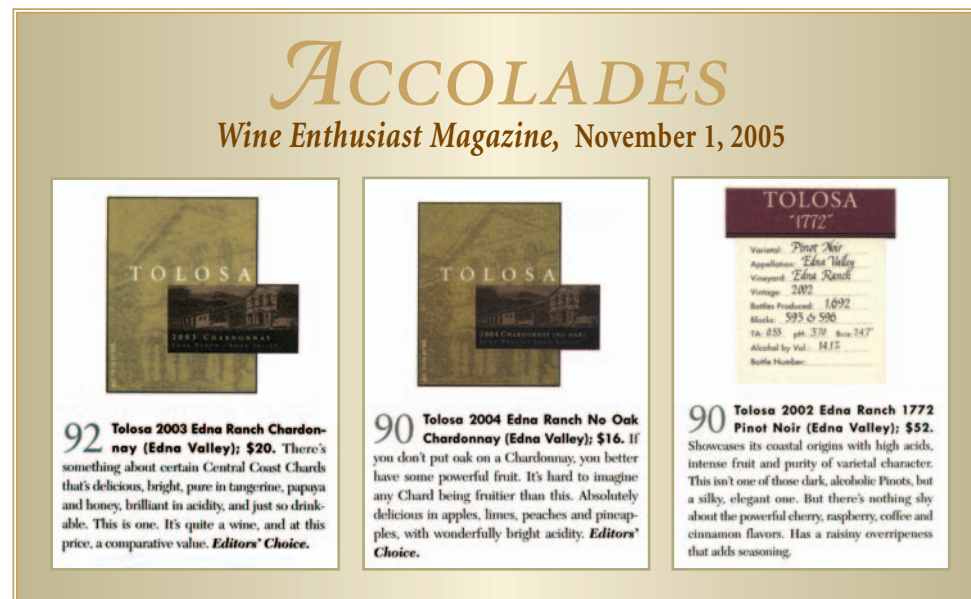
Crab Cakes:

- |                              |   |
|------------------------------|---|
| 1 pound fresh lump crab meat | 1 bunch fresh dill, picked over, no stems, minced               |
| 1 leek, small, medium dice   | 1 whole egg, beaten lightly                                     |
| 2 T. cloves garlic, minced   | 1/2 cup fresh 'panko' bread crumbs (available at Asian markets) |
| 2 T. shallots, minced        |   |
| 1 red pepper (medium dice)   |   |

Preparation for Crab Cakes:

- ~ Squeeze out all excess water, add garlic, shallots, leeks and season with salt and pepper, add egg. Sprinkle Panko bread crumbs and mix in. Set aside for 3-4 minutes to allow bread crumbs to absorb moisture.
- ~ Form in patties over medium-high heat until golden brown on both (approx. 1-2 minutes per side). Finish in oven for about 3-5 minutes at 350°

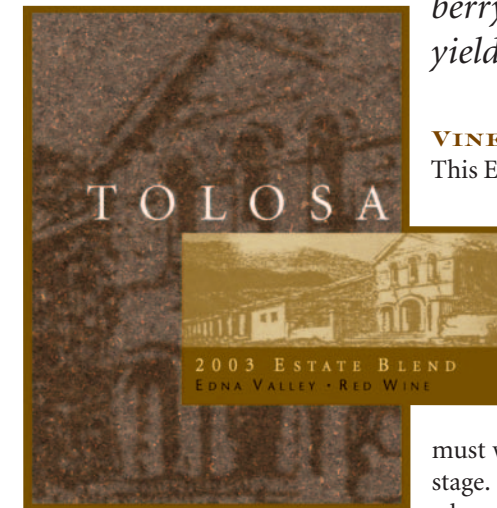
Yield: 4 servings



## 2003 ESTATE GROWN TOLOSA ESTATE BLEND

“Brilliant ruby-crimson color. Focused berry flavor with notes of violet and lavender. The floral-berry impression continues through to a vibrant after-taste. Lively fruit yields to a vanilla-spice complexity and a lingering finish.”

- Ed Filice, Winemaker



### VINEYARD INFORMATION:

This Estate Blend was crafted from two vineyard sites and varietals; Edna Ranch and Salaal Syrah, and Salaal Grenache Noir. This was the first harvest for the Salaal site. First harvests for Rhone varieties are often very good, and this blend is no exception.

### WINEMAKING & CELLAR INFORMATION:

The grapes were hand-harvested into half-ton bins. Both varietals were combined into the same fermenter, for co-fermentation, into 5-ton open-top tanks. Following a 36 hour cold-soak the fermenters were inoculated with a natural wine yeast combination and punched-down according to the rate of fermentation. When dry, the must was transferred to our small lot basket press to ensure gentle handling during this critical stage. Following 24 hour settling the young wine was transferred to 100% French oak, 30% new, where it remained until the March 2005 bottling.

### ANALYTICAL INFORMATION:

Varietal Composition: 68% Edna Ranch Syrah, 32% Edna Ranch Grenache Noir  
 Appellation: Edna Valley  
 Production: 146 cases  
 Alcohol: 14.4%  
 T.A.: 6.30 g/L  
 pH: 3.66  
 Brix at Harvest: 24.6

### RECIPE SUGGESTION:

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## GRILLED RACK OF LAMB WITH OF WARM POTATO SALAD

Lamb:

- ~ Marinate lamb overnight in whole garlic, olive oil and rosemary.
- ~ Season with salt and pepper when grilling.

Sauce:

- 2 cups Syrah
- 1 cup lamb stock or sodium-free beef broth
- 1 sprig thyme
- 1 sprig sage
- 1 sprig rosemary
- 6 each sliced shallots
- 2 T. butter

Preparation:

- ~ Sweat shallots in olive oil until just starting to brown.
- ~ Deglaze with wine and reduce to demi-sec (half quantity you began with).
- ~ Add remaining ingredients and simmer 15-20 minutes.
- ~ Strain solids from sauce and finish by mounting (adding butter into remaining liquid).



Warm Potato Salad:

- 12-15 ct. mixed Heirloom potatoes, of similar size. Excellent choices would include Red Bliss, purple and Fingerling Potatoes, halved.
- 6 oz. bacon, cubed
- 1 head Frisée lettuce
- 4 oz. Haricot Verts, trimmed and blanched (sub green beans)
- 2 shallots, minced
- 4 cloves garlic, minced
- 3 T. Dijon mustard
- 1 T. white wine vinegar
- 1 T. Mirin (substitute rice wine vinegar)
- Salt & Pepper to taste

Preparation:

- ~ Sear halved potatoes on high heat until golden brown, remove from pan and place in 350 degree oven for 12-15 minutes.
- ~ In a large stainless bowl mix frisée, & haricots verts.
- ~ In pan sauté with bacon, shallots and garlic until just brown. Add mustard, vinegars and stir.
- ~ Return to bowl, add potatoes and toss, season and serve warm.