



TOLOSA

1772

WINE CLUB

2021 MARCH NEWSLETTER



TOLOSA

NEWS FROM THE WINEMAKER

Happy Spring! It's a special time of the year to celebrate new growth! As I write this newsletter, I am having a sense of déjà vu. This time last year, I was hoping for a wet Spring. Well, we are in the same situation now. Without the 9 inches from the big storm in January (almost half our yearly rainfall!), we would be at an even greater disadvantage. Let's hope for more rains to raise our aquifers and lakes to sustain our needs for this year's growing cycle.

New year, new vineyard blocks! The update to the estate vineyard has me enthusiastic for the 2021 vintage. We started a major vineyard replanting in 2018. Tolosa's estate vineyard, Edna Ranch, was developed mostly in the 1990's. As with all living creatures, vines get old, and they produce less and less. When the time comes, we must replant the vineyard. Progress in viticulture over the last 30 years will translate to even higher quality. For example, the new blocks are planted at a higher density of vines per acre, which creates more stress on the vines as more vines compete on the same surface. Stressing the vines this way has shown to increase the character of the fruit, producing smaller berries offering more color and concentrated flavors. The replanting also included new clones of Pinot Noir that are better known for producing higher quality fruit. These vines have been "cleaned" of old viruses by the nurseries, so life expectancy is longer. Lastly, we considered climate change, and we used rootstocks that are more drought resistant. A vineyard replanting to this caliber is a big deal. The winemaking team is excited to start writing another page in Tolosa's history and welcome the new fruit at harvest 2021!

You are going to enjoy some excellent bottles with this month's shipment! The 2018 and 2019 vintages have been some of my favorites yet. They were both long harvests as a result of the cool growing season. This allowed me to take my time picking, which supported the winemaking techniques I use to bring out the beloved stylistic notes of these wines. The Stone Lion Pinot Noir 2018 takes on a bolder personality with standout red fruit characteristics. The 1772 Grenache 2018 is a fresh representation of the cool climate, with some luscious notes to please the palate. The Stone Lion Chardonnay 2019 is ready to roar! This new release spends the most time in barrel of any in our Chardonnay portfolio, yet it is grounded by its backbone of acidity.

I thank you for your continued support, and I hope you enjoy your wines. Please join me in toasting to invigorating times of new growth!

Cheers!

Frederic Delivert, Winemaker

2021 MARCH RELEASES

Stone Lion Pinot Noir 2018 - *Mixed and Red Clubs*

1772 Grenache 2018 - *Mixed and Red Clubs*

Stone Lion Chardonnay 2019 - *Mixed and White Clubs*

Pacific Wind Pinot Noir 2018 - *Red Only Club*

1772 Chardonnay 2018 - *White Only Club*

Stone Lion Pinot Noir 2018

Pinot Noir can manifest itself in such beautiful ways, but it needs just the right place and careful winemaking to make that happen. Such is the case with the Stone Lion Pinot Noir 2018; it was that magical combination of the Edna Valley and the winemaking touch of Fred Delivert. There is a remarkable aromatic complexity of perfectly ripe red fruit, licorice, mushroom and roses coming from three different Pinot Noir clones used in making this wine, but it's the overall balance of acid, fruit and tannin that make the wine a contender for long term aging. Don't wait for this wine to reach its inevitable peak of perfection in ten years, enjoy it now with this lovely Vegetarian Ratatouille Tart recipe.

1772 Grenache 2018

Grenache is one of the most underrated and versatile grapes in the wine world. It blends well with other grapes like Syrah, it makes great rosé, and it even makes lovely fortified wine. Because of that, we forget how good it can be by itself. One of the last pickings in 2018, the 1772 Grenache has a Southern France feel of dried flowers, olives and lavender coupled with nutty chocolate and tangerine notes. This wine will continue to develop complexity over the next five years but don't miss its great versatility with food in the meantime, especially this Lasagna Bolognese.

For more information on these releases and recipe links to the pairing suggestions, visit tolosawinery.com/The-Wines/1772-Series and click on View Product Details under each of the featured wines. Tasting notes and pairing suggestions provided by Master Sommelier Bob Bath.

WARNING: Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and, during pregnancy, can cause birth defects. For more information go to www.P65Warnings.ca.gov/alcohol

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. This Zucchini and Herb Stuffed Chicken recipe is a perfect marriage of food and wine.

Pacific Wind Pinot Noir 2018

This wine is proof positive of the concept that clones do matter when it comes to Pinot Noir. If you think of a clone as being the "voice" of the terroir in a vineyard, this is a lovely vocal choir that is truly captivating. This wine is also aided by the near perfect conditions of the 2018 vintage that features perfectly ripe, vibrant fruit. This is a wine that you should definitely hide somewhere in your cellar because it will be difficult to resist how truly polished it is at such a young age. I can't wait to taste this wine in ten years. Serve this Pinot Noir at 60 degrees and don't be scared to let it aerate in a decanter for an hour before you serve it. I immediately wrote "Duck" in my notes when I first tasted this wine. Try this recipe for Garlic Roasted Duck Breast.

1772 Chardonnay 2018

It's fair to assume that most California Chardonnay should be consumed sooner than later, they simply don't get better over time. This wine is just the opposite; it's exciting to think where this wine will be in five years. The toasty, confectionary almond and gardenia notes are the perfect compliment to the honeydew melon, yellow apple and apricot fruit aromas. Most importantly, the medium body and bright acidity of this wine proudly speaks to Edna Valley. This Creamy Pappardelle with Leeks and Bacon recipe and this wine create a memorable food and wine experience.

ADDITIONAL 1772 WINES AVAILABLE FOR PURCHASE

2020	Price	Wine Club Price
1772 Rosé 750ml <i>Wine Club Special Pre-Release</i>	\$48	\$38 ⁴⁰
1772 Rosé 1.5L <i>Wine Club Special Pre-Release</i>	\$100	\$80
2019		
1772 Viognier 750 ml <i>limited</i>	\$46	\$36 ⁸⁰
1772 Sauvignon Blanc 750 ml <i>limited</i>	\$46	\$36 ⁸⁰
Sea Bed Chardonnay 750 ml <i>limited</i>	\$60	\$48
Pacific Wind Chardonnay 750 ml <i>limited</i>	\$60	\$48
2018		
Pure Chardonnay 750 ml	\$48	\$38 ⁴⁰
1772 Chardonnay 750 ml	\$58	\$46 ⁴⁰
Pacific Wind Pinot Noir 750 ml	\$72	\$57 ⁶⁰
2017		
1772 Pinot Noir 750 ml	\$70	\$56
1772 Pinot Noir 1.5 L	\$155	\$124
Stone Lion Pinot Noir 750 ml	\$70	\$56
1772 Grenache 750 ml	\$70	\$56
1772 Syrah 750 ml	\$70	\$56
Bien Nacido Syrah 750 ml	\$70	\$56
Salaal 750 ml	\$70	\$56
2016		
1772 Pinot Noir 1.5 L	\$150	\$120

\$1 Shipping on Orders of a Case or More

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

2021 SPRING BONUS — EXCLUSIVE WINE CLUB OFFER

1772 Pinot Noir 2017 Magnum 1.5L (1 bottle)

Retail: \$155 | 1772 Club: \$124

Processing: April 12, 2021

1772 Rosé 2020 Pre-Release

Retail: \$48 | 1772 Club: \$38⁴⁰

To reserve your 1772 Spring Bonus allocation or 1772 Rosé 2020 add-on contact:

sfouts@tolosawinery.com or call [805.305.9164](tel:805.305.9164).

You may also order online at tolosawinery.com/shop or visit us at the tasting room.

SAVE THE DATES – 2021 WINE CLUB SPECIAL TASTING EXPERIENCES

April Supper Club

Saturday, April 17, 2021 | 6pm-9pm

Tolosa Barrel Bash: Hoops & Staves 2021

Saturday, April 24, 2021 | 11am-2pm

-or-

Sunday, April 25, 2021 | 11am-2pm

Exclusive to Primera Tolosa Members & Single Vineyard Purchasers

May Supper Club: The Library 2016

Saturday, May 8, 2021 | 6pm-9pm

An Evening at Ember

Tuesday, May 25, 2021 | 6pm-9pm

For tickets and more information, visit: tolosawinery.com/events.

We've missed you and look forward to being together again and celebrating life at Tolosal. While we are unable to offer events open to the public at this time, we are thrilled to be able to offer special tasting experiences to our Wine Club members and their invited guests. These experiences have been designed to reflect the utmost in safety, social distance, and cleanliness as we navigate these times.

Please note that the dates for these intimate tasting experiences may change due to unforeseen circumstances beyond our control. Please be sure to check the Calendar on our website, as we will be updating information and changes as they occur.

Event tickets may be limited, and reservations are required. Must be 21 years or older.

VISIT OUR TASTING ROOM VIRTUALLY

Tolosa Uncorked creates a gathering that evokes the San Luis Obispo wine country in your home, virtually. Connect with friends, family and colleagues, all while enjoying our distinctive wines. The format may be virtual, but the experience is personal and unique to you and your group. Taste together, learn together and cheers together!

For more information visit our website: tolosawinery.com/Visit/Tasting-Experiences.

VISIT OUR TASTING ROOM

We'd love to see you at the winery.

Please check our website for our current operations: tolosawinery.com/Visit.

RESERVATIONS REQUIRED

Make a reservation through our new TOCK Reservation system.

Choose between three unique tasting experiences: exploretock.com/tolosawinery.

For event inquiries or booking a reservation contact:

concierge@tolosawinery.com or call [805.782.0500](tel:805.782.0500).