



TOLOSA

1772

WINE CLUB

2019 FEBRUARY NEWSLETTER



TOLOSA

NEWS FROM THE WINEMAKER

The first newsletter of the year is the perfect opportunity for me to share a recap of harvest 2018. We benefited from very mild weather that pushed crush a little later than what had been seen the 3 previous years. We began harvesting Pinot Noir grapes at the end of August and picked the last fruit, Grenache, as usual on November 12th. The mild weather was an advantage for the vintage, as we never had to rush to pick the fruit, and we were able to allow the grapes to reach the exact level of maturity we wanted. The mild temperatures and the long growing season were the two key factors that shaped the 2018 vintage. It translates to fresh fruit notes, a bright acidity, and perfectly ripe tannins for the reds — qualities that I prize and which guarantee a wine well worth aging.

Last September, Master Sommelier Bob Bath joined our team, and we are all excited to introduce him to you. He is one of only 249 Master Sommeliers worldwide. I am definitely looking forward to tasting and talking about the wines from the 2018 vintage in years to come with him. He is bringing a tremendous background of wine knowledge to Tolosa. The way a sommelier looks at a wine is very different from a winemaker. To have a Master Sommelier onboard will be a rich learning experience for all of us.

A few more words about the wines in your February shipment. As a wine club member, you receive access to limited production wines. The Pacific Wind Chardonnay is produced exclusively for wine club members and is featured in the Heritage Room for a short time only. I suggest you collect extra bottles, as the wine has an expressive acidity and will blossom in the bottle over the course of the next two years.

One wine that I really enjoy and is part of your shipment this month is, the 2014 Lily Gil Pinot Noir. This is the last vintage of Lily Gil and is on the cusp of being sold out for good. We reserved a single bottle for our Red Club members' February allocation. Much too often, we drink our wines too soon. It's going to be an fascinating opportunity for you to open a four-year-old Pinot Noir and discover the personality of an aged Pinot Noir. The fruit expression will be slightly toned down, as the wine is developing more mature aromas and flavors. The acidity in the wine, a trademark of Edna Valley's cool climate, is what keeps this wine fresh and vibrant. You will be coming back for more — while you can.

Enjoy!

Frederic Delivert, Winemaker

2019 FEBRUARY RELEASES

1772 Chardonnay 2017 — Mixed Club and White Club

Pacific Wind Chardonnay 2017 — White Club

Stone Lion Pinot Noir 2015 — Mixed Club and Red Club

1772 Grenache Noir 2015 — Mixed Club and Red Club

Lily Gil Pinot Noir 2014 — Red Club (final library allocation)

1772 Chardonnay 2017

The 1772 is Tolosa's classic Chardonnay, as it captures the essence of our estate vineyard, Edna Ranch. The Chardonnay maintains a fresh acidity similar to the wines of Burgundy, while showcasing an expressive California fruit profile.

Varietal	Chardonnay
Fermentation	Fermented in French oak barrels
Aging	9 months in French oak barrels, with 25% of them being new
Vineyard	Edna Ranch
Price	\$58 / Wine Club \$46 ⁴⁰

Pacific Wind Chardonnay 2017

The Pacific wind sweeps through the Edna Valley and serves as a moderating influence to the vineyards, resulting in a showcase of bright acidity in this wine. The Chardonnay was barrel fermented at a low temperature to preserve the natural aromas. The wine was aged in tight grain and lighter toast barrels for 9 months while experiencing 100% malolactic fermentation to balance the vibrant acidity of the wine.

Varietal	Chardonnay
Fermentation	Barrel fermented
Aging	9 months, 25% new French oak barrels
Vineyard	Edna Ranch
Price	\$58 / Wine Club \$46 ⁴⁰

Stone Lion Pinot Noir 2015

This wine is named after the stone lion statue discovered in the Moretti section of Tolosa estate vineyard, Edna Ranch. The name is a reflection of the earthiness, strength, and smoothness of this elegant Pinot Noir. It is a blend of small lots from separate blocks on our Edna Ranch estate vineyard.

Varietal	Pinot Noir
Fermentation	Open top stainless steel tanks
Aging	9 months in 100% French oak barrels
Vineyard	Edna Ranch
Price	\$65 / Wine Club \$52

1772 Grenache Noir 2015

Due to the long, cool growing season in the Edna Valley, Grenache is always the last varietal we harvest. We patiently wait for the grapes to achieve perfect ripeness. This wine has a lively acidity with a refined tannin structure.

Varietal	Grenache
Fermentation	Open top stainless steel tanks
Aging	18 months in French and American oak barrels
Vineyard	Edna Ranch
Price	\$65 / Wine Club \$52

Lily Gil Pinot Noir 2014

This wine evokes a trusted finesse which is evident in the balanced acidity and in the refined tannin structure. A blend of five of the most highly prized blocks found in Tolosa's estate vineyard, Edna Ranch, each barrel in the blend was hand selected for the delicate character and inviting texture.

Varietal	Pinot Noir
Fermentation	Open top stainless steel tanks
Aging	11 months in French oak barrels, with 30% of them being new
Vineyard	Edna Ranch
Price	\$65 / Wine Club \$52

WINES AVAILABLE FOR PURCHASE

	Price	Wine Club Price
2017		
1772 Sauvignon Blanc 750 ml	\$44	\$35 ²⁰
Pure Chardonnay 750 ml	\$48	\$38 ⁴⁰
Pacific Wind Chardonnay 750 ml- <i>Limited Availability</i>	\$58	\$46 ⁴⁰
1772 Chardonnay 750 ml	\$58	\$46 ⁴⁰
2016		
Pacific Wind Pinot Noir 750 ml	\$68	\$54 ⁴⁰
1772 Pinot Noir 750 ml	\$68	\$54 ⁴⁰
1772 Grenache 750 ml	\$68	\$54 ⁴⁰
2015		
Stone Lion Pinot Noir 750 ml	\$65	\$52
1772 Pinot Noir 2015 1.5 L	\$150	\$130
1772 Grenache Noir 750 ml- <i>5 cases remain</i>	\$65	\$52
1772 Syrah 750 ml	\$65	\$52
Salaal 750 ml	\$65	\$52
2014		
Lily Gil Pinot Noir 750 ml- <i>5 cases remain</i>	\$65	\$52
Dijon 115 Pinot Noir 750 ml	\$65	\$52
Beyond Pinot Noir 750 ml- <i>Limited Availability</i>	\$65	\$52

\$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

Order online www.tolosawinery.com or email rbreedlove@tolosawinery.com

You may also visit the tasting room or **call us at 805.782.0500**

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

SAVE THE DATES – 2019 WINE CLUB EVENTS

Perinet After Hours

Every Third Wednesday of the Month | 5:00pm – 7:00pm

An Evening at Ember: Tolosa Winemaker Dinner

Tuesday, March 12, 2019 | 6:00pm - 9:00pm

Homage to France: Winemaker Dinner

Saturday, March 23, 2019 | 6:00pm - 9:00pm

Exclusive Primera Tolosa Member Event

Single Vineyard Preview Party

Sunday, April 7, 2019 | 11:00am - 2:00pm

Exclusive to Primera Tolosa Members & Single Vineyard Futures Purchasers

1772 Club Release Party

Sunday, April 28, 2019 | 11:00am - 2:00pm

Horseback Riding Through the Vines

Sunday, May 19, 2019 | 10:00am – 2:00pm

Exclusive Primera Tolosa Member Event

Progressive Estate Dinner

Friday, June 7, 2019 | 6:00pm - 9:00pm

Legacy Member Event – Summer Luau

Saturday, July 27, 2019 | 6:00pm - 9:00pm

Exclusive Legacy Member Event

Winemaker Dinner: Under the Full Moon & Stars

Friday, August 16, 2019 | 6:00pm - 9:00pm

1772 Club Release Party

Sunday, August 18, 2019 | 11:00am - 2:00pm

Santa Barbara Experience: Belmond El Encanto

Saturday, September 14, 2019

Exclusive Primera Tolosa Member Event

Perinet & Paella

Sunday, September 29, 2019 | 11:00am - 2:00pm

Moretti Canyon Big Bottle Luncheon

Sunday, October 13, 2019 | 11:00am - 2:00pm

Primera Release Party

Sunday, November 4, 2019 | 11:00am - 2:00pm

Exclusive to Primera Tolosa Members & Single Vineyard Futures Purchasers

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

You may also contact Jillian Adams, Event Manager: **805.782.0500 ext. 157** or jadams@tolosawinery.com

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

Event times and dates are subject to change; please check our website for current information.