



T O L O S A

1772

WINE CLUB

2020 JANUARY NEWSLETTER



# TOLOSA

## NEWS FROM THE WINEMAKER

Happy New Year! Even though winter is upon us, things will be quiet in the vineyard for a short time. The vineyard team planted the cover crop right after harvest. You can notice the crop growing in between the vineyard rows. The cover crop is one of Tolosa's sustainable farming practices that helps prevent erosion, replenishes nutrients to the soil and serves as a home to beneficial insects. As we move deeper into January, we encounter one of the most labor-intensive vineyard operations, vine pruning. This task consists of removing the canes (vine branches) from last year's growth. The team selects the buds that will provide the new growth for 2020. The task is much easier said than done. Imagine the scale of this project, as has we have several hundred acres and hundreds of vines per acre! The crews are set to begin pruning on January 6th and will stay busy through the end of February.

We are still in the aftermath of harvest. We will start the New Year strong, but still have much work to do in the cellar. We are monitoring the Chardonnay and red Rhone varietal lots resting in the barrels, as they have not completed malolactic fermentation. We have jumped into preparing the first wines from 2019 that will be bottled at the end of February. The cellar crew has a lot of wine moving around the cellar, as we fine-tune the blends.

I hope you enjoy the abundant assortment of Tolosa's 1772 wines in your shipment: 1772 Chardonnay, 1772 Pinot Noir and 1772 Syrah. All three varietals thrive in the cool climate of Edna Valley, and you will not be disappointed. If you received the Pacific Wind Chardonnay or the 1772 Petite Sirah in your allocation, savor these wines, as there is limited availability. If you did not receive these wines, now is the time to reach out to the Wine Club department to inquire about reserving a bottle or two.

I look forward to seeing you at future Wine Club events and toasting with you into the New Year.

Cheers!

Frederic Delivert, Winemaker

## SAVE THE DATES – 2020 WINE CLUB EVENTS

### An Evening at Ember: Tolosa Winemaker Dinner

Tuesday, January 28, 2020 | 6pm – 9pm

### Discover Your Palate with Master Sommelier Bob Bath

Sunday, March 8, 2020 | 2pm – 4pm

### Homage de France: Tolosa Winemaker Dinner

Saturday, March 28, 2020 | 6pm – 9pm

*Exclusive to Primera Tolosa Members*

### Tolosa Barrel Bash: Hoops & Staves 2020

Saturday, May 30, 2020 | 11am – 2pm

Sunday, May 31, 2020 | 11am – 2pm

*Exclusive to Primera Tolosa Members & Single Vineyard Purchasers*

### 1772 Release Party

Saturday, June 28, 2020 | 11am – 2pm

### Under the Full Moon & Stars: Tolosa Winemaker Dinner

Saturday, August 1, 2020 | 6pm – 9pm

### 1772 Release Party

Sunday, September 13, 2020 | 11am – 2pm

### Perinet & Paella

Sunday, September 27, 2020 | 11am – 2pm

### Moretti Canyon Big Bottle Luncheon

Sunday, October 11, 2020 | 11am – 2pm

### Primera Premiere

Sunday, November 8, 2020 | 11am – 2pm

*Exclusive to Primera Tolosa Members & Single Vineyard Purchasers*

For tickets and more information, visit: [www.tolosawinery.com/events](http://www.tolosawinery.com/events)

You may also contact our Event Manager:

**805.782.0500 ext. 157** or [info@tolosawinery.com](mailto:info@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.

**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](http://www.P65Warnings.ca.gov/alcohol)

## 2020 JANUARY RELEASES

Pacific Wind Chardonnay 2018 — White Club (*limited*)

1772 Chardonnay 2018 — Mixed Club and White Club

1772 Pinot Noir 2018 — Mixed Club and Red Club

1772 Syrah 2017 — Mixed Club and Red Club

1772 Petite Sirah 2016 — Red Club (*limited*)

### Pacific Wind Chardonnay 2018

The 2018 vintage was traditional for the Edna Valley, experiencing cooler temperatures and a long growing season. The cooler temperatures were ideal for producing the Pacific Wind Chardonnay, as it is blended to showcase the racy acidity produced by the Pacific wind the region experiences. The wine was fermented and aged in French oak barrels, with 25% of them being new.

**Varietal** Chardonnay

**Fermentation** Barrel fermented

**Aging** 9 months in French oak barrels, with 22% of them being new

**Vineyard** Edna Ranch

**Price** \$58 / Wine Club \$46<sup>40</sup>

### 1772 Chardonnay 2018

In 2018, the fall weather was mild, yet consistent, which allowed us to take our time harvesting the grapes to make sure they were picked at preferred ripeness. The wine was fermented in 100% French oak barrels and stirred up to 3 times a week to build complexities. Malolactic fermentation had a late start and finish. The wine was showing an attractive acidity, so we cut back on new oak to harmonize all components of the Chardonnay. The cooler vintage shines in this wine, showcasing the fresh fruit, tension and minerality of Edna Valley.

**Varietal** Chardonnay

**Fermentation** Barrel fermented

**Aging** 9 months in French oak barrels, with 20% of them being new

**Vineyard** Edna Ranch

**Price** \$58 / Wine Club \$46<sup>40</sup>

## 1772 Pinot Noir 2018

This Pinot Noir is a medley from Tolosa's estate vineyard Edna Ranch. The estate contains six unique vineyard sections, with 60 soil types and a myriad of microclimates. 2018 had a dry start to the year, with most of the rain arriving in spring. July was fairly warm which helped ripen the grapes to be picked at the end of August. On such a vintage, this wine will show bright red fruit as well as the freshness that comes with the cool coastal climate. Tannins are present, and they will soften nicely with a little bit of bottle aging.

<b>Varietal</b>	Pinot Noir
<b>Fermentation</b>	Stainless steel open top fermentation tanks
<b>Aging</b>	9 months in French oak barrels, with 19% of them being new
<b>Vineyard</b>	Edna Ranch
<b>Price</b>	\$72 / Wine Club \$57 <sup>60</sup>

## 1772 Syrah 2017

Syrah is always the last varietal to be harvested off Tolosa's estate vineyard, Edna Ranch. The Syrah grapes take a long time to achieve physiological and phenolic ripeness due to the cool weather of the Edna Valley. In 2017, a warming trend expedited the grapes to be picked mid-October. The Syrah was perfectly ripe, which produced a full-bodied and juicier style of wine. We fermented two lots separately: one lot at a warmer temperature to accentuate the luscious vintage and another lot at a cooler temperature to preserve the freshness.

<b>Varietal</b>	Syrah
<b>Fermentation</b>	Stainless steel fermentation tanks
<b>Aging</b>	17 months, in a combination of French and American oak barrels, with 25% of them being new
<b>Vineyard</b>	Edna Ranch
<b>Price</b>	\$70 / Wine Club \$56

## 1772 Petite Sirah 2016

The 2016 vintage produced an elegant expression of Petite Sirah. The Petite Sirah from Tolosa's estate vineyard requires more hangtime to achieve phenolic ripeness, guaranteeing the tannins are fully developed to produce a balanced structure. We used a very gentle winemaking approach by implementing a delicate extraction and fermentation process. Petite Sirah is broad and big enough to be aged in a combination of French and American oak barrels. The staves for the American oak barrels are uniquely dried for 48 months compared to the usual 36 months, which contributes a softer touch of that oak on the wine.

<b>Varietal</b>	Petite Sirah
<b>Fermentation</b>	Stainless steel fermentation tanks
<b>Aging</b>	18 months, in French and American oak barrels, with 20% of them being new
<b>Vineyard</b>	Edna Ranch
<b>Price</b>	\$68 / Wine Club \$54 <sup>40</sup>

## ADDITIONAL 1772 WINES AVAILABLE FOR PURCHASE

	Price	Wine Club Price
2018		
Pure Chardonnay 750 ml	\$48	\$38 <sup>40</sup>
Pacific Wind Chardonnay 750ml	\$58	\$46 <sup>40</sup>
2017		
1772 Chardonnay 750 ml	\$58	\$46 <sup>40</sup>
1772 Pinot Noir 750 ml	\$70	\$56
1772 Pinot Noir 1.5 L	\$159	\$127 <sup>20</sup>
Stone Lion Pinot Noir 750 ml	\$70	\$56
2016		
Salaal 750 ml	\$68	\$54 <sup>40</sup>
1772 Pinot Noir 750 ml	\$70	\$56
1772 Pinot Noir 1.5 L	\$150	\$120
Bien Nacido Syrah 750 ml	\$70	\$56

\$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](http://www.tolosawinery.com) or email [sfouts@tolosawinery.com](mailto:sfouts@tolosawinery.com)

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

## 2020 WINTER BONUS — EXCLUSIVE WINE CLUB OFFER

### Duo Set — Perinet & Garnatxa 2016

#### **Perinet, 31% Garnatxa, 26% Carinyena, 20% Syrah, 18% Cabernet Sauvignon, 5% Merlot**

The pure expression of a classic Priorat wine, respecting the blend of the traditional Priorat grapes and showcasing terroir. The complexity of the Perinet 2016 is extreme, showcasing a full body and rich tannin structure. The wine features ripe red fruit and baking spices on the nose with black currant and a mineral finish of llicorella on the palate.

**Garnatxa** An expressive wine calling all the senses with forward aromas of strawberry, cherry pie and raspberry framboise accented by toasty oak, molasses and blueberry preserve with a hint of potpourri. This wine showcases a full-bodied palate with a burst of cherry and ripe plum, featuring a chewy and firm tannin structure.

**Price** \$150 / \*1772 Club Special \$120 (*does not reflect tax and shipping*)

\* Perinet wines are otherwise sold at full retail, unless you are a member of the Perinet Club.

To reserve your Winter Bonus allocation, contact Brittney O'Brien, Wine Club Director:  
[brittney@tolosawinery.com](mailto:brittney@tolosawinery.com) or call 805-782-0300 ext. 124