

TOLOSA

1772

WINE CLUB

2020 JUNE NEWSLETTER



TOLOSA

NEWS FROM THE WINEMAKER

Greetings from Tolosa! It's amazing how things have changed from our last 1772 Wine Club shipment in March. Our spring didn't quite turn out as we expected, which I'm sure is true for you as well. I am heartened to see how wine is able to relieve some of the difficulties of these times. Wine has a way of bringing us together and creating community, which we were able to continue by going digital. Whether it is through a Virtual Tasting or a Virtual Happy Hour, wine enhances this new way of connecting with each other.

The Edna Valley was a beautiful place to be this spring. The air was fresh, the clouds performed, and the hills were green. We observed spring growth and shoot thinning in the vineyards, amongst plenty of spring rain. The cool spring weather helped draw out the growing season, and we will soon see the coastal influence take the lead to keep the vineyard temperatures cool throughout summer. 2020 is shaping up to be a promising vintage.

I am excited to introduce you to the inaugural vintage of Sea Bed Chardonnay in your 1772 Wine Club allocation. The name evokes the soil of the Edna Valley where the Chardonnay grapes thrive. The Edna Valley is located on an ancient seabed offering calcareous limestone and marine sediment soils. These soils develop the minerality in the wine, which I strive to preserve by allowing this wine to only spend 5 months aging in the barrel. This is a Wine Club-exclusive Chardonnay. Now is the time to reorder if you want to stock up for summer.

The Cuvée is a Pinot Noir you are familiar with, a wine with more finesse, tension and minerality than a riper fruit profile. The 1772 Syrah is a cool climate Syrah from our estate vineyard, Edna Ranch. Not only is it the style I prefer to make, but I enjoy the savory characteristics. This wine is a baby and will benefit from some time in the bottle. You may cellar this wine 10 plus years, enjoying it any time between now and 2032!

We have so much to look forward to in the second half of 2020. I hope to see you at upcoming Wine Club events, so we can celebrate and toast how far we have come!

Frederic Delivert, Winemaker

SAVE THE DATES - 2020 WINE CLUB EVENTS

Tolosa Barrel Bash: Hoops & Staves 2020

Saturday, June 20, 2020 | Session 1: 11am – 2pm | Session: 2: 4pm – 7pm Sunday, June 21, 2020 | Session 1: 11am – 2pm | Session: 2: 4pm – 7pm Exclusive to Primera Tolosa Members & Single Vineyard Purchasers

1772 Release: The White Party

Saturday, June 28, 2020 | Session 1: 11am - 2pm | Session: 2: 4pm - 7pm

Winemaker Dinner Under the Full Moon Saturday, August 1, 2020 | 6pm – 9pm

1772 Release: The Red Party

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

Homage de France Saturday, September 19, 2020 | 6pm – 9pm Exclusive Primera Tolosa Member Event

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** You may also contact our Event Manager: **805.782.0500 ext. 157** or **info@tolosawinery.com**

We've missed you and look forward to being together again and celebrating life at Tolosa! We're excited to offer the following new dates and events. All events have been redesigned to reflect the utmost in safety, social distance, and cleanliness as we navigate these times. Please note that these event dates may change due to unforeseen circumstances beyond our control. Please be sure to check the Event Calendar, as we will be updating information and changes as they occur.

For more information, please contact Holly Holliday, Tolosa's Event Manager at 805-782-0500 or hholliday@tolosawinery.com

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

2020 JUNE RELEASES

Sea Bed Chardonnay 2019 – White Club and Mixed Club Stone Lion Chardonnay 2018 – White Club Cuvée Pinot Noir 2017 – Mixed Club and Red Club Stone Lion Pinot Noir 2017 – Red Club 1772 Syrah 2017 – Mixed Club and Red Club

Sea Bed Chardonnay 2019

Much of a grape's distinctive character arises from the soil from which it is grown. This wine is named after the ancient seabed of the Edna Valley, presenting calcium-rich marine sediment from tiny shells deposited on the ancient estuary to calcareous limestone soils. The Chardonnay grapes thrive in these soils, producing a wine with depth and minerality as well as a crispness from the cool coastal climate. We preserve these natural characteristics by limiting the wine's exposure to oak barrels. This new Chardonnay to the Tolosa lineup is a Wine Club exclusive and a delicacy for summer.

Varietal	Chardonnay
Fermentation	French oak barrels
Aging	5 months in French oak barrels, with 40% of them puncheons and less than 20% being new
Vineyard	Edna Ranch
Price	\$58 / Wine Club \$46 ⁴⁰

Stone Lion Chardonnay 2018

We always leave a block of Chardonnay to hang on the vine a little longer to develop a richer and riper profile; as a result, this is always the last of the Chardonnay grapes to be harvested. The wine was 100% barrel fermented in French oak barrels and underwent complete malolactic fermentation. The Stone Lion Chardonnay spends the most time in barrel, 15 months, compared to the rest of our Chardonnay program. We stir the barrels to keep the lees in suspension in order to build a fatter mid-palate. The outcome is a wine with luscious mouthfeel and heady tropical aromas.

Varietal	Chardonnay
Fermentation	French oak barrels
Aging	15 months in French oak barrels, with 45% of them being new
Vineyard	Edna Ranch
Price	\$58 / Wine Club \$4640

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

Cuvée Pinot Noir 2017

Being from France, I honor the purpose and tradition of a Cuvée to be a precise blend. This wine comes from a collection of California appellations: Petaluma Gap, Los Carneros, and Santa Lucia Highlands. Each component is a true representation of the terroir from which it is sourced. With time and patience, we find the perfect proportion of each site to produce a wine to charm all the senses. The result is a remarkable Pinot Noir with complexity and great ageing potential.

Varietal	Pinot Noir	
Fermentation	Stainless steel open top tanks	
Aging	$9\ {\rm months}$ in French oak barrels, with 25% of the being new	
Price	^{\$} 70 / Wine Club ^{\$} 56	

Stone Lion Pinot Noir 2017

The Stone Lion Pinot Noir is crafted to exhibit a bold and rich structure, while maintaining the lusciousness we love about California Pinot Noir. It starts in the vineyard where we select lots that yield a slightly riper grape and schedule the harvest at peak ripeness. We ferment the lots at a higher temperature to extract more tannin and build an extra textural layer. The wine is aged for 9 months in French oak barrels with 30% of them being new. The subtle increase of new French oak on this wine helps build its richer mouthfeel.

Varietal	Pinot Noir		
Fermentation	Stainless steel open top tanks		
Aging	$9\ {\rm months}$ in French oak barrels, with 30% of them being new		
Vineyard	Edna Ranch		
Price	\$70 / Wine Club \$56		

1772 Syrah 2017

The Syrah grapes for this wine come from the Hollister section of Edna Ranch, the section closest to the Pacific Ocean – a mere 5 miles as the crow flies. Syrah is always the last varietal we harvest. The grapes take their time to reach ideal ripeness due to the cool weather and coastal influence. We ferment two separate lots of Syrah grapes: one at a warmer temperature to accentuate the lusciousness from the vintage and another at a cooler temperature to preserve the freshness from the acidity. Enjoy now or cellar until 2027-2032.

Varietal	Syrah
Fermentation	Stainless steel open top tanks
Aging	$17\ {\rm months}$ in a combination of neutral French and American oak barrels, with 25% of them being new
Vineyard	Edna Ranch
Price	\$70 / Wine Club \$56

A NOTE FROM BRITTNEY

Dear 1772 Wine Club Member,

I want to express my deepest gratitude to you for your continued support as a 1772 Club Member. It means so much that you have sustained your membership and warms my heart to know that Tolosa wines may have brought you some joy during this uncertain time. I hope you have had a chance to tune in to some of our Virtual Experiences, whether it was a tasting with our winemaker, a private tasting with an estate host, a cellar tour, or wine yoga. Wine has a way of bringing people together from a distance. Perhaps you have enjoyed some virtual happy hours and social distance toasts with friends, family and neighbors to feel connected to loved ones.

As wine educators, we take every opportunity to enthuse about our passion by serving guests and discussing the process, characteristics and nuances of each varietal. Our team has enjoyed collaborating and finding ways to share Tolosa with you from afar. Nonetheless, we have missed hosting you in person and seeing your smiling faces. We look forward to raising a glass with you again in the tasting room and at events. Thank you again, and take care of each other.

Kind regards,

Buttery Buen Brittney O'Brien, Director of Wine Clubs

2019	Price	Wine Club Price
1772 Sauvignon Blanc 750 ml	\$46	\$3680
1772 Rosé 750 ml	\$46	\$3680
1772 Rosé 1.5L	\$107	\$8560
Sea Bed Chardonnay 750 ml	\$58	\$4640
2018		
Pure Chardonnay 750 ml	\$48	\$38 ⁴⁰
Stone Lion Chardonnay 750ml	\$58	\$4640
1772 Chardonnay 750ml	\$58	\$4640
1772 Pinot Noir 750ml	\$72	\$5760
Pacific Wind Pinot Noir 750ml	\$72	\$57 ⁶⁰
2017		
Cuvée Pinot Noir 750 ml	\$70	\$56
1772 Pinot Noir 750 ml	\$70	\$56
1772 Pinot Noir 1.5 L	\$159	\$127 ²⁰
Stone Lion Pinot Noir 750 ml	\$70	\$56
1772 Grenache 750 ml	\$70	\$56
1772 Syrah 750 ml	\$70	\$56
2016		
1772 Pinot Noir 1.5 L	\$150	\$120

ADDITIONAL 1772 WINES AVAILABLE FOR PURCHASE

\$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 sfouts@tolosawinery.com

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