



TOLOSA

1772

WINE CLUB

2020 MARCH NEWSLETTER



TOLOSA

NEWS FROM THE WINEMAKER

Happy spring! As much as we enjoyed the beautiful California winter, we had anticipated more rainfall compared to last year. We were hoping for two consecutive years reaching at least our average rainfall of 20 inches. January is usually the wettest month of the year, yet this was not the case in 2020. We shall see what kind of weather spring will bring.

Observing the winter weather pattern, we expect an early budbreak in the vineyard. The vines should start to wake up for the 2020 growing season within the first two weeks of March. With early budbreak comes the fear of frost exposure. We will take precautions as needed by turning on the conventional wind machines to circulate warm air with the lower-lying cold air in the vineyards. On the positive side, the Edna Valley will experience a longer growing season which always guarantees great fruit quality.

The New Year always brings an increased amount of work in the cellar, as we prepare for the first bottling run. We have a lot of wine movement in the cellar with racking and blending. Managing the logistics is another important aspect of bottling, as I ensure all the dry goods are ordered and delivered on time to assemble the final packaging. As demanding as bottling can be, I find the process of bottling the wine in its ultimate package rewarding, in that its final destination will end up on your table for enjoyment.

The 1772 Rosé is becoming ever more popular and has been a fun winemaking program to develop. We have the winemaking dialed in, using only Pinot Noir grapes from Edna Valley. I pick these grapes especially for the 1772 Rosé at a lower brix. We press whole cluster, which helps achieve the delicate pale color. Most of the wine ferments in stainless steel tanks to preserve the freshness and fruit expression. The 1772 Rosé 2019 has arrived just in time to sip on the sunny spring days upon us.

I am excited for you to receive the Stone Lion Chardonnay 2018 in your allocation, as it is one of a kind to Tolosa. We pushed the envelope producing a classic California style Chardonnay. This limited production, full-bodied Chardonnay will not be here for long, as there is already a high demand for this wine. In addition, the 1772 Grenache 2017 exhibits a luscious fruit profile, as expected from the warmer 2017 vintage. This wine is a big red in Tolosa's collection that will pair well with spicy dishes, meats and rich desserts. This wine was made specifically for 1772 Wine Club members. Reorders are highly encouraged now, as this wine will only make an appearance in the March allocation.

I look forward to seeing you this season. Cheers and enjoy your wines!

Frederic Delivert, Winemaker

SAVE THE DATES – 2020 WINE CLUB EVENTS

Tolosa Winemaker Dinner at Elbow Room Bar & Grill, Fresno

Thursday, March 26, 2020 | 6:30pm – 9pm

Contact John@elbowroomfresno.com or 559.899.935 to reserve seats

Homage de France: Tolosa Winemaker Dinner

Saturday, March 28, 2020 | 6pm – 9pm

Exclusive to Primera Tolosa Members

Palm Dessert Food & Wine

Saturday, March 28, 2020

Sunday, March 29, 2020

Visit www.palmdessertfood&wine.com for more information

A Spanish Culinary Affair with Perinet's Winemaker

Friday, April 3, 2020 | 6pm – 9pm

Santa Barbara Vintners Festival

Saturday, May 2nd, 2020

Visit www.sbvintnersweekend.com for more information

Sun, Wind & Wine Gala

Saturday, May 16, 2020

Visit www.santaluciahighlands.com for more information

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: The White Party

Saturday, June 28, 2020 | 11am – 2pm

Winemaker Dinner Under the Full Moon

Saturday, August 1, 2020 | 6pm – 9pm

1772 Release: The Red 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

You may also contact our Event Manager: **805.782.0500 ext. 157** or 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.

2020 MARCH RELEASES

Stone Lion Chardonnay 2018 – Mixed Club and White Club

1772 Chardonnay 2018 – White Club

Stone Lion Pinot Noir 2017 – Mixed Club and Red Club

1772 Pinot Noir 2017 – Red Club

1772 Grenache 2017 – Mixed Club and Red Club

1772 Rosé 2019 – Pre-Release (*only available as a club add-on*)

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, and as a result this is always the last of the Chardonnay grapes to be harvested. The ripeness lends to the wine's luscious mouthfeel and tropical aromas. 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.

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 \$46 ⁴⁰

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	French oak barrels
Aging	9 months in French oak barrels, with 20% of them being new
Vineyard	Edna Ranch
Price	\$58 / Wine Club \$46 ⁴⁰

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 months in French oak barrels, with 30% of the being new
Vineyard	Edna Ranch
Price	\$70 / Wine Club \$56

1772 Pinot Noir 2017

The 1772 Pinot Noir is Tolosa's signature Pinot Noir. Its name honors the year Mission San Luis Obispo de Tolosa was founded. The goal is to produce a balanced Pinot Noir portraying the beloved traits of California Pinot Noir: fruit, earth and spice. The 2017 vintage experienced a warm Indian summer, which contributes to this wine's lush fruit profile that jumps out of the glass. We harvested the fruit by hand and upon delivery to the winery we utilized an optical sorting machine. The wine was fermented in open top stainless steel tanks and aged for 9 months in French oak barrels.

Varietal	Pinot Noir
Fermentation	Stainless steel open top tanks
Aging	9 months in French oak barrels, with 25% of them being new
Vineyard	Edna Ranch
Price	\$70 / Wine Club \$56

1772 Grenache 2017

Grenache is always the last varietal to be harvested at Tolosa, and 2017 was no exception as the grapes were picked at the end of October. The grapes were picked by hand for early morning delivery to the winery to be destemmed and sorted. The grapes were then fermented in stainless steel open top tanks with different yeast strains and temperatures to create more complexity in the wine. As the wine was barreled down, we separated free run and pressed wines to be aged in French oak barrels. The 2017 vintage produced a lush wine, with a classic Grenache tannin structure that shows nicely in the mid-palate.

Varietal	Grenache
Fermentation	Stainless steel open top tanks
Aging	14 months in French oak barrels, with 25% of them being new
Vineyard	Edna Ranch
Price	\$70 / Wine Club \$56

ADDITIONAL 1772 WINES AVAILABLE FOR PURCHASE

	Price	Wine Club Price
2019		
1772 Rosé 750 ml (<i>Wine Club Special Pre-Release</i>)	\$46	\$36 ⁸⁰
1772 Rosé 1.5L (<i>Wine Club Special Pre-Release</i>)	\$107	\$85 ⁶⁰
2018		
Pure Chardonnay 750 ml	\$48	\$38 ⁴⁰
Stone Lion Chardonnay 750ml	\$58	\$46 ⁴⁰
1772 Chardonnay 750ml	\$58	\$46 ⁴⁰
1772 Pinot Noir 750ml	\$72	\$57 ⁶⁰
2017		
1772 Chardonnay 750 ml	\$58	\$46 ⁴⁰
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
Bien Nacido Syrah 750 ml	\$68	\$54 ⁴⁰

\$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

2020 SPRING BONUS & EXCLUSIVE WINE CLUB OFFER

1772 Pinot Noir 2016 Magnum 1.5L (1 bottle)

Retail: \$150 | 1772 Club: \$120

Processing: April 21, 2020

Reserve your allocation today! Order online www.tolosawinery.com or email sfouts@tolosawinery.com You may also visit the tasting room or call us at 805.242.7124

1772 Rosé 2019 Pre-Release (*only available as a club add-on*)

We pick the grapes early with an intention of making Rosé. The goal is to capture the balance between the fruit profile, acidity and low brix. The 2019 vintage thrived on being fermented and aged in stainless steel tanks to preserve the zesty fruitiness and acidity. We stirred the lees 3 times a week to build the mouthfeel. This not only makes the wine complete and enjoyable on the palate, but also structured.

Varietal	Pinot Noir
Fermentation	Stainless steel tanks
Aging	4 months in stainless steel tanks
Vineyard	Edna Ranch
Price	\$46 / Wine Club \$36 ⁸⁰ (does not reflect tax and shipping)

To reserve your 1772 Rosé 2019 add on, contact Shannon Fouts, Brand Ambassador: sfouts@tolosawinery.com or call 805.242.7124