



TOLOSA

1772

WINE CLUB

2020 SEPTEMBER NEWSLETTER



TOLOSA

NEWS FROM THE WINEMAKER

Well, well....2020 is going to stay in our memories forever because of the challenge that was brought to us. We all had to make changes to our daily routines in order to adapt to our new norm, and that is not always easy. The good news is that it did not faze the vines at all! While the vineyard and winery teams had to learn how to work safer, the vines just grew as they always do.

The growing season was off to a fast start this year. We had some pretty late rain events associated with warm temperatures in the spring. This combination is one of the vines' favorites! Luckily, classic Edna Valley summer weather took over starting in June and calmed things down. The marine layer, sometimes thick, was rolling through in the morning, burning off by mid-day and followed by very mild afternoons. We reached veraison, that stage in the life of grapes where they turn color and start accumulating sugar, in the fourth week of July. We usually harvest 35 to 45 days after veraison, so the first fruit should be seen at the winery by the end of August, very similar to what we experienced last year.

To prepare for the new vintage, we had to tackle two big work cycles this summer. The first one was to make room in the winery. We spent 10 days bottling our 2019 Chardonnays and Pinot Noirs. It is always a special moment to put a vintage in bottle as it is the end of its life at the winery and one step closer to your glass!

The second big summer task was to organize and get the winery ready to receive fruit. It entails many hours of forklifting, barrel preparation, cleaning...and training, as the interns who joined us for the crush need to learn the operating procedures we follow. Laying all that groundwork is well worth it to ensure that we are ready to operate at full speed for weeks, receiving grapes, processing them and turning them in delicious wines.

Speaking of delicious wines, I am really pleased that two of our Pacific Wind bottlings are part of your shipment: the Pacific Wind Pinot Noir 2018 and Pacific Wind Chardonnay 2019. I am a big fan of wines with a strong acidic backbone, and both fall in that category. These wines show a lot of freshness and have a very bright fruit profile. In addition, a good level of acidity guarantees good aging potential, which should please those who like to enjoy their wines with more bottle time. Our Pacific Wind offerings are true expressions of Edna Valley's terroir.

The 1772 Red Club is receiving the Bien Nacido Syrah 2017. This wine is a wine club exclusive and should grab your attention! Packed with textbook varietal flavors, smokiness, pepper, and meatiness, it really carries the quality this vineyard is known for. It would not be a bad idea to add few bottles of it to your cellar, as it was the last vintage of Syrah we produced from that great site and will just get better and better with time.

Frederic Delivert, Winemaker

SAVE THE DATES – 2020 WINE CLUB SPECIAL TASTING EXPERIENCES

Perinet & Paella

Sunday, September 27, 2020 | 5pm-8pm

Moretti Canyon Big Bottle Luncheon

Sunday, October 11, 2020 | 11am – 2pm

Homage de France

Saturday, December 5, 2020 | 6pm – 9pm

Exclusive Primera Tolosa Member Event

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

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

We've missed you and look forward to being together again and celebrating life at Tolosa! 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

Tolosa is currently open 7 days a week offering our signature wine flight, our single vineyard futures flight, and bottle purchases on the patio and terrace.

Reservations Required

Make a reservation through our new TOCK Reservation system.

Choose between three unique tasting experiences.

www.exploretock.com/tolosawinery

2020 SEPTEMBER RELEASES

Pacific Wind Pinot Noir 2018 – *Mixed and Red*

Pacific Wind Chardonnay 2019- *Mixed and White*

Salaal 2017- *Mixed and Red*

Bien Nacido Syrah 2017- *Red Only*

Sea Bed Chardonnay 2019- *White Only*

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 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.

Pairing Suggestion: Garlic Roasted Duck Breast

Pacific Wind Chardonnay 2019

There are several reasons why Edna Valley is such a great place for Chardonnay, the cooler weather here brings out a complexity in this grape that other regions simply don't have. Pacific Wind Chardonnay is typically richer and fuller bodied than the Sea Bed, but not at the expense of acidity. There is a lovely balance of richness and acidity in this wine along with a firm texture which are quickly becoming signature characteristics of Edna Valley Chardonnay. The 2019 vintage produced wines that show very well in the near term and this wine will be particularly delicious over the next seven years. This wine should also be served at 55 to 60 degrees.

Pairing Suggestion: Pulled Chicken Grilled Corn Tacos

For more information on these releases and recipe links to the pairing suggestions, visit <https://www.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

Salaal 2017

Grenache and Syrah are blood brothers that know just how to work together without sacrificing their individual personalities. The Syrah is very present in this wine dark exemplified by the dark earth, smoke and olive characteristics, while the Grenache provides the seductive plummy fruit and full body. One sip of this wine and you'll envision yourself sitting on the boulevard in Aix en Provence with the smell of lavender and oregano in the air. The 2017 vintage produced wines with opulent character and this wine drinks beautifully now and will develop more of that earthy, plummy character over the next five years. This wine should be served at 65 degrees in a wide mouth glass.

Pairing Suggestion: Provencal Chicken and Tomato

Bien Nacido Syrah 2017

It's doubtful that California will ever have a Grand Cru vineyard system like Burgundy, however, if we did Bien Nacido would be one of the first vineyards selected. One of the "grand daddy" vineyards of the entire Central Coast, most people know this vineyard primarily for its extraordinary Pinot Noir and Chardonnay wines. Syrah may be the best kept secret of Bien Nacido Vineyard!

Because of its terroir sensitivity, Syrah has a variety of expressions that can range from the opulent Australian style to the lean Northern Rhone style. This wine is a wonderful expression of both styles, leaning a little more in the Northern Rhone direction with its complex savory, black pepper and earthy notes. This is a powerful wine and decanting it about an hour before serving will bring out the wonderful nuances of this old vine block in Bien Nacido. You'll be amply rewarded by giving this wine at least ten years in your cellar.

Pairing Suggestion: Grilled Lamb Chops and Peppers

Sea Bed Chardonnay 2019

There's something to be said for grace and elegance and those descriptors are perfect for this wine. Very few wines achieve this and instead rely on drama created by over enthusiastic winemaking. In this case, the lovely restraint shown by winemaker Fred Delivert allows the "terroir" of our Edna Valley estate to be front and center. As the name suggests, there is a distinct minerality in this wine more reminiscent of Old World wines than New World, however, it's the long, fruit laden finish of this wine that seems to say "I'm on the path to greatness" that makes this wine so compelling. I'm very comfortable watching this wine develop over the next ten years. Make sure to serve this wine about 55-60 degrees to fully appreciate its complexities.

Pairing Suggestion: Grilled Halibut with Lemon Basil Vinaigrette

ADDITIONAL 1772 WINES AVAILABLE FOR PURCHASE

	Price	Wine Club Price
2019		
1772 Viognier 750 ml <i>limited</i>	\$46	\$36 ⁸⁰
1772 Sauvignon Blanc 750 ml	\$46	\$36 ⁸⁰
1772 Rosé 750 ml	\$46	\$36 ⁸⁰
1772 Rosé 1.5 L	\$107	\$85 ⁶⁰
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
Stone Lion Chardonnay 750 ml <i>limited</i>	\$58	\$46 ⁴⁰
1772 Chardonnay 750ml	\$58	\$46 ⁴⁰
1772 Pinot Noir 750 ml	\$72	\$57 ⁶⁰
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	\$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.

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 FALL BONUS — EXCLUSIVE WINE CLUB OFFER

Primera 2018

Our flagship Primera demonstrates the full potential that makes Pinot Noir one of the most coveted grapes in the world. Primera is a small-lot selection of the best of our estate vineyard, Edna Ranch, located in the coolest appellation in California, Edna Valley. Only the finest choice of French oak barrels is used to age our highest echelon wine. This is a statement Pinot Noir for the enophile looking to add a marquee wine to their cellar.

Varietal Pinot Noir

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

Vineyard Edna Ranch

Price \$144 / ***1772 Club Special \$115²⁰** (*does not reflect tax and shipping*)

** Limit 3 bottles Primera 2018 at 1772 Club pricing.*

Primera is otherwise sold at full retail, unless you are a member of the Primera Tolosa club.

To reserve your Fall Bonus allocation, contact Brittney O'Brien, Wine Club Director:

brittney@tolosawinery.com or call 805-782-0300 ext. 124