



TOLOSA



SIGNATURE

WINE CLUB

FEBRUARY 2026 NEWSLETTER

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LETTER FROM OUR DIRECTOR DTC SALES & WINE CLUBS



Dear Signature Club Member,

As we begin the new year and settle into the winter season, we're pleased to share the wines featured in your current allocation. This collection reflects the cool-climate influence and coastal character that define Tolosa winemaking, while marking a moment of rest and renewal in the vineyard.

During winter, the vines enter dormancy, conserving energy for the growing season ahead. This period is essential to long-term vineyard health. Throughout our estate, beneficial cover crops are planted between the rows to naturally enrich the soil, improve structure, and retain moisture. These cover crops also attract beneficial insects, supporting a balanced ecosystem and reducing the need for intervention once the vines awaken in spring. This thoughtful stewardship of the land is foundational to the quality and consistency of our wines.

This season's allocation includes Salaal 2022, a Grenache–Syrah blend with layered red and dark fruit, subtle spice, and a savory coastal character well suited to winter cuisine. The Pacific Wind Pinot Noir 2022 follows with bright red fruit, refined texture, and acidity, offering both elegance and versatility at the table. Completing the lineup is the Sonoma Coast Chardonnay 2024, a new release highlighting fresh citrus, coastal minerality, and a focused, balanced finish.

Tolosa is proud to be SIP Certified®, a sustainability certification that recognizes responsible winegrowing and winemaking practices that protect the land, people, and long-term viability of our industry. In celebration of this shared commitment, we're pleased to participate in ReSIProcal February. Throughout the entire month of February, wine club members of participating SIP Certified® wineries may enjoy two complimentary tastings at any other participating location. This program connects sustainability-minded wine consumers with like-minded wineries that share their values and dedication to certified sustainable practices.

As the vineyard rests and prepares for the year ahead, we invite you to enjoy these new releases and take advantage of [ReSIProcal February to explore other SIP Certified® producers](#) across the region. View the events section of this newsletter for the Tolosa Events page or more details.

Cheers,

Brittney O'Brien
Director of DTC Sales and Wine Clubs

2026 FEBRUARY RELEASES

Salaal 2022 - *Mixed & Red Clubs*

Chardonnay Sonoma Coast 2024 - *Mixed & White Clubs (2x)*

Pacific Wind Pinot Noir 2022 - *Mixed & Red Clubs*

Chardonnay San Luis Obispo Coast 2023 - *White Only Club*

Grenache San Luis Obispo Coast 2021 - *Red Only Club*

Salaal 2022

Salaal 2022 brings together Grenache and Syrah from three distinctive Edna Valley vineyard sites. Grenache from the organically farmed Morro View Vineyard adds bright fruit and lift, while Syrah from Salaal Vineyard and Spanish Springs Vineyard contributes structure, depth, and a coastal edge shaped by cool Pacific influence. The nose shows boysenberry and dark cherry with notes of crème de cassis, cured olive, beef tartare, and red licorice. On the palate, ripe cherry and plum flavors unfold with accents of red pepper, chipotle chile, and dark earth in a medium-full bodied, savory finish. Try with a Pork Marbella dish. [View Recipe >>](#)

Pacific Wind Pinot Noir 2022

Grapes were sourced from the Hollister blocks on Edna Ranch, planted to historic HMR clone in limestone soils, as well as Baggett Vineyard, encircling the winery, is planted to Dijon clone 115 in sandy loam shaped by prevailing coastal winds. This wine was aged for ten months in 100% French oak, 22% new. The 2022 Pacific Wind Pinot Noir is a vibrant, medium-bodied wine with a core of cherry, cranberry, and strawberry layered with raspberry and red currant. Hints of dusty earth, fine leather, anise, and Asian spices weave through the palate, while bright acidity and a touch of cinnamon lend energy and elegance to the finish. Serve with a Balsamic Mushroom and Sausage Pasta. [View Recipe>>](#)

Grenache San Luis Obispo Coast 2021

Grapes for the 2021 vintage came from the organically farmed Morro View Vineyard, just south of Edna Ranch, where clone 362 Grenache thrives in stony, loamy soils. The wine was aged for fifteen months in French Oak, 77% barriques and 23% puncheons of which 31% were new. This Grenache shows bright red plum, pomegranate, and cranberry with hints of lavender, dried herbs, anise, and clove, framed by balanced tannins and a long finish. This wine is a perfect match for Prime Rib. [View Recipe>>](#)

2026 FEBRUARY RELEASES *(continued)*

Chardonnay Sonoma Coast 2024

Sonoma Coast Chardonnay 2024 is sourced from vineyards planted to the Old Wente clone between Healdsburg and Windsor, where rolling benches, low hills, and river-adjacent terraces meet well-drained alluvial soils of gravel, sand, and loam. Strong Pacific fog influence preserves freshness, while warm afternoon sunshine allows the fruit to develop depth and concentration, resulting in a precise balance of acidity and flavor. The nose opens with Granny Smith apple, Meyer lemon, and kiwi, layered with lemongrass, watercress, chervil, and white flowers. On the palate, this medium-bodied Chardonnay shows nectarine, yellow apple, and peach, accented by limestone, dandelion, and arugula, finishing with clarity and energy. This wine pairs well with a Tuna Poke Salad. [View Recipe >>](#)

Chardonnay San Luis Obispo Coast 2023

The 2023 vintage is a thoughtfully crafted blend of Chardonnay sourced from Blocks 569, 590, and 594 on the eastern edge of Edna Ranch, alongside fruit from the coastal Spanish Springs Vineyard, located just two miles inland from the Pacific Ocean. Spanish Springs Vineyard is planted on gently rolling hills and nestled within a narrow canyon, featuring sandy loam soils that contribute both minerality and vibrancy to the grapes. Together, these two distinct vineyard sites yield fruit that combines bright, lively acidity with deep, layered, and nuanced flavors. The result is a wine of remarkable balance and harmony, showcasing the signature character and elegance that define the Edna Valley within the San Luis Obispo Coast. This Chardonnay beautifully complements a braised chicken with asparagus, peas, and tender melted leeks. [View Recipe >>](#)

For more information [click here](#).

FEATURED ADD-ON OPTION



Pacific Wind Syrah 2020

San Luis Obispo Coast

Retail: \$74 | Wine Club: **\$59.20**

The blend is 91% Syrah from Salaal block 684 and 9% Petite Sirah from Edna Ranch block 576 (both clay soils), adding depth and color. Located in the San Luis Obispo AVA, Syrah and Petite Sirah grapes from the Salaal Vineyard and Edna Ranch had blocks with clay soils as well as gravel and limestone. A marine-influenced climate fosters balanced ripening and complexity.

On the nose, aromas of cracked black pepper and fresh violets rise first, joined by a subtle menthol lift. Savory notes of bacon fat mingle with wisps of smoke and a dark chocolate undertone, adding depth and intrigue.

The palate offers a bright and fresh entry, with violets returning on the mid-palate. Layers of iodine and ripe cherry cobbler emerge, followed by black currant and a dusty, mineral edge that lingers on a long, savory finish.

Pair with Pork Spareribs With Jammy BBQ Sauce. [View Recipe>>](#)

FEATURED SINGLE VINEYARD ADD-ON OPTION

El Coro Vineyard Pinot Noir 2018

Petaluma Gap

Library Pricing: \$137 / bottle | ***Special Pricing \$60 / bottle**

El Coro vineyard is farmed by the Keller family and located within the Petaluma Gap AVA, the premier gateway to the Sonoma Coast. The “Gap” is a wind gap that allows the maritime wind and fog to roar into the region. The vineyard consists of a 20-acre block planted on the highest point of the Keller estate at 500 feet of elevation. The terroir consists of clay loam soils and gravelly volcanic subsoil. Spanish for “The Chorus,” El Coro lives up to its name, delivering a harmonious balance of ripeness and acidity. The combination of this site’s location next to San Pablo Bay with the wind gusting from the Pacific Ocean, creates a cool climate that brings tension to the wine.

The nose offers ripe raspberry, Rainier cherry, and cranberry layered with rose petal, potpourri, and a hint of anise. On the palate, wild strawberry and tart cherry lead with bright acidity and a long, polished finish that highlights the wine’s elegance.

Serve alongside a Pantry Puttanesca Pasta. [View Recipe >>](#)



**Special pricing valid through December 28, 2025*

To place an order contact: acquire@tolosawinery.com or call/ text [805.242.7124](tel:805.242.7124). You may also [order online](#) or visit us at the tasting room.

ADDITIONAL WINES AVAILABLE FOR PURCHASE

	Retail	Wine Club
2023		
Chardonnay Sonoma Coast 750ml	\$62	\$49 ⁶⁰
2022		
Pinot Noir Santa Lucia Highlands 750ml	\$74	\$59 ²⁰
Pinot Noir San Luis Obispo Coast 750ml	\$74	\$59 ²⁰
2021		
Salaal 750ml	\$74	\$59 ²⁰
Syrah San Luis Obispo Coast 750ml	\$74	\$59 ²⁰
Stone Lion Syrah 750ml	\$74	\$59 ²⁰
2020		
Pacific Wind Syrah 750ml	\$74	\$59 ²⁰
Stone Lion Syrah 750ml	\$74	\$59 ²⁰

[SHOP SIGNATURE WINES](#)

\$1 shipping on orders of a case or more.

[Contact us](#) to inquire about our Single Vineyard Chardonnays, Pinot Noirs, and our Flagship, Primera.

RESERVE YOUR SPOT



**February Signature
Club Release Weekend**
*Chinese New Year Inspired
Bites*

Friday, February 20 -
Sunday, February 22, 2026

Experience available 11am - 5pm

[RESERVATIONS](#)



ReSIProcal February
*Taste Sustainable Wines:
Comp Tastings*

February 1-28, 2026

Club Members of participating SIP
Certified Wineries receive 2
complimentary tastings at any
participating tasting room this February!

[MORE INFORMATION](#)



**Primera Premiere
2026
Single Vineyard Release
Dinner**

Saturday, March 14, 2026

4pm-7pm

Exclusive for Primera Tolosa
Members.

[MORE INFORMATION](#)

*Please note that the dates for these events may change due to unforeseen circumstances beyond our control.
Event tickets may be limited, and reservations are required. Must be 21 years or older.
Please be sure to check the [Event Calendar](#), as we will be updating information and changes as they occur.*

For more information, please contact rsvp@tolosawinery.com or call/ text us at [805.782.0500](tel:805.782.0500).

HOST A PRIVATE EVENT WITH TOLOSA

Host your next special event at Tolosa! Whether it is an intimate dinner or a large affair, Tolosa will help you create the perfect celebration. Our Event Team will work with you to coordinate all the details to ensure you have a beautiful and memorable wine country event!

For more information on hosting your private event at Tolosa, please contact rsvp@tolosawinery.com or call 805.782.0500.

We offer multiple spaces around the property to perfectly fit your vision.

[Private Event Request >>](#)



Primera Room

Our members-only Primera Room is the perfect space to host an exquisite reception, boasting exceptional views of Baggett Vineyard and Islay Hill, complete with a conacious blend of luxurious lounge furniture, a large granite service bar and a flat screen television. This space is ideal for groups interested in varied seating options, more geared towards "mixers".



Alpha Omega Collective Paso Robles

Nestled in the heart of downtown Paso Robles, Alpha Omega Collective offers a sophisticated and intimate venue ideal for small gatherings, private parties, corporate receptions, or wine-focused events. Featuring a stylish tasting room, warm hospitality, and exceptional wines, this unique space blends elegance with charm.



Wind Sculpture Garden & Olive Grove

The Wind Sculpture Garden & Olive Grove features a kinetic wind sculpture, "Misral" by local artist John Tyler, highlighting the Pacific Wind that is so important to our vines. This space is the ideal gathering point for social or corporate mixers, including a private entrance and mixed furniture nestled underneath the olive trees.



Patio & Terrace

Our vineyard patio & terrace makes the perfect setting for large groups wishing to celebrate outside. Guests can sip on the patio with views of the crush pad and surrounding vineyard while enjoying a landscape of native plants. This space includes heatlamps, shade umbrellas, bistro lights and a large outdoor bar.



THANK YOU
*for being a part of the
Tolosa family.*

