



TOLOSA



1772

WINE CLUB

MAY 2023 NEWSLETTER

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NEWS FROM THE WINEMAKER

Dear 1772 Club Member,

The Spring season brings a major development in our vineyard replanting project. I want to take you back to when this project originated. Following the 2021 harvest, we removed approximately 40 acres of planted vines. That winter, we broke deep into the soil and added compost to condition the soil for future replanting. In early 2022, in-ground irrigation lines were positioned, and a winter cover crop, barley, was seeded.

So here we are in Spring 2023, almost a year and a half into the process, and we can see the layout of our future blocks as the trellis system has been installed. The crew is still working on setting up the end posts and will soon install wires and above-ground irrigation lines to finish. The vines are expected to go in the ground this June. They were ordered months ago and are waiting for us at the nursery. The 1772 Grenache 2020 completes your shipment. It was the first vintage we introduced aging in puncheons (large barrels of 132 gallons) for Grenache, with the goal of keeping freshness in the wine. The intense berry flavors you will find in that wine should surprise and please you!

The new blocks won't exactly look like the old ones for few reasons. We changed the row orientation with a more East/West axle to balance the sun exposure of both sides of the vines, this way the heat of the afternoon sun won't be concentrated on mainly one side. We are planting with tighter spacing (8x5 versus 10x6), therefore increasing the vines density per acre (1,089 vines vs 726). Having more vines per acre will stress them more, therefore increasing the quality of the fruit. Lastly, we are also planting varieties that we haven't planted in the blocks surrounding the winery, like Sauvignon Blanc and Pinot Blanc, as well as new clones of Pinot Noir that are very quality oriented (943, Swan, etc.). There are many reasons to be excited about the future of our wine program!



Our featured wines for this shipment include a lineup of our Stone Lion Chardonnay, Pinot Noir and Syrah. Our Stone Lion wines are a great representation of how we can push the boundaries of cool climate fruit with riper characteristics and a little more structure to create a lush wine. 2019, 2020 and 2021 were all cooler growing seasons. For our 2019 Stone Lion Syrah, you will see how we extracted more weight and fruit while still honoring the acid of a cool climate Syrah. In 2020, we saw our Pinot Noir develop earlier than expected. This wine will have a lighter color but will be packed with crunchy, red fruit and balanced tannins. Our Stone Lion Chardonnay is unique in our Chardonnay lineup because it is aged in French oak for 15 months. The extended barrel aging gives the wine a rich, round texture while still having enough acid to create balance. This is such a fun ensemble of wines that will allow you to explore the variety that the San Luis Obispo Coast AVA can offer. And as the days are finally getting warmer, don't forget to add our newest release of Rosé 2022 to your shipment!

Cheers!

A handwritten signature in black ink that reads "Frederic Delivert". The signature is stylized and cursive.

Frederic Delivert
Winemaker

ABOUT OUR 1772 CLUB: MAY RELEASES



The Stone Lion series of wines hang on the vine a little bit longer to develop a richer and riper profile. Extended aging in mostly New French Oak gives this style a richer mouthfeel on the palate. These wines are named after the Stone Lion statue discovered in the Moretti section of Tolosa's Estate Vineyard, Edna Ranch. Indulge in the bold expression of the San Luis Obispo Coast through this curated lineup of Burgundian influenced wines.

2023 MAY RELEASES

Stone Lion Pinot Noir 2020 - *Mixed and Red Clubs*

Stone Lion Chardonnay 2021 - *Mixed and White Clubs*

Stone Lion Syrah 2019 - *Mixed and Red Clubs*

1772 Pinot Noir 2018 - *Red Only Club*

1772 Chardonnay 2021 - *White Only Club*

1772 Chardonnay 2019 - *White Only Club*

Stone Lion Pinot Noir 2020

The 2020 vintage began with a cool winter and long-awaited rainfall, resulting in bright expressive fruit ready to pick in late August. With a medium-bodied foundation and youthful flavors of wild strawberry and red currant, this Pinot Noir possesses all of the components for an ideal springtime wine. Indulge in this nuanced and balanced Pinot Noir, as you experience a nose of ripe cherries and plum enlivened by notes of earl grey tea and leather. Pour this wine in your favorite Pinot Noir glass, and enjoy a dinner pairing of classic roasted chicken and grilled vegetables. [View Recipe](#)

Stone Lion Chardonnay 2021

The Stone Lion Chardonnay is a true reflection of the minerality embedded within our soil on Edna Ranch. The 2021 vintage was a longer growing season, allowing us time to patiently wait for optimal flavors and phenolic ripeness to strategically pick the grapes at the perfect moment. This Chardonnay showcases youthful aromas of yellow apple and pear, accentuated by notes of toasted macadamia nut brought to life through malolactic fermentation. Indulge in a glass of this lively Chardonnay accompanied with fresh caesar pasta salad. [View Recipe](#)

Stone Lion Syrah 2019

2019 encapsulates the classic long growing season conditions that the San Luis Obispo Coast is known for, with grapes being picked at their peak condition in the last week of October. Stone Lion Syrah presents powerful aromas of blackberry and dark plum, accented by dark cherry on the palate. Whether you choose to open this bottle today or place it in your cellar for a few years, Stone Lion Syrah maintains its rich mouthfeel with balanced tannins and an elegant prolonged finish. We recommend this wine paired with beef short ribs dressed with a red wine sauce. [View Recipe](#)

1772 Pinot Noir 2018

“Edna Valley continues to establish itself as one of the premier locations for Pinot Noir in California. In the 2018 vintage the two vital conditions came together, weather and winemaking. This wine is a signature example of Edna Valley with its bright red cherry, strawberry and cranberry fruit flavors. It is winemaker Fred Delivert's judicious use of new oak for only nine months and no stems allows the fruit to take center stage. The 1772 Pinot Noir 2018 possesses the ideal combination of being approachable now, and will develop a lovely complexity over the next seven years. Make sure you enjoy it in a large Pinot Noir glass and watch it really shine paired with grilled salmon and cilantro with pecan pesto. [View Recipe](#)

1772 Chardonnay 2021

For this vintage, the blend was made from four different blocks, providing three classic clones found at Tolosa and giving us many options for creating a blend with balanced acid, integrated oak, and bright fruit. Finding balance between the crisp fruit, fresh buttery notes from the partial malolactic fermentation and the toasted almond from the oak was easy. A ripe nose offers an experience of honey, cantaloupe, and yellow apple followed by notes of toasted almonds. The mouthfeel is creamy, and filled with notes of melon, nectarine and meyer lemon. We recommend this wine paired with Grilled King Salmon with Meyer Lemon Relish. [View Recipe](#)

1772 Chardonnay 2019

Being in the shadow of a great vintage like 2018 can hide wines that would normally be considered exceptional in any other year. Such is the case for the 1772 Chardonnay 2019, a wine that possesses that rare combination of focus and grace that so many California Chardonnays simply ignore. The pear, golden delicious apple, and nectarine flavors are what makes this wine so delicious now, but its bright acidity and long finish remind all of us this wine would love another year or two to show its true potential. This type of wine makes all rich seafood dishes taste better, and a Grilled Turbot with Celery Leaf Salsa Verde dish is a special evening waiting to happen. [View Recipe](#)

FEATURED 1772 ADD-ON OPTION



Rosé 2022

Retail: \$52 | 1772 Club: \$41.⁶⁰

The San Luis Obispo Coast experienced a dry winter and spring that featured cool, coastal breezes. This resulted in a delayed bud break in the latter half of March for the 2022 vintage. These grapes were picked at the very beginning of September, showcasing ideal ripeness and excellent flavor profiles from the start. These Pinot Noir grapes were whole cluster pressed and cold settled for four days, followed by strategic fermentation and aging in stainless steel tanks. Rooted in minerality and refreshing acidity, this wine dives into the true expression of the cool Pacific wind that sweeps through our vines and ancient sea bed soils. On the nose, enjoy clean, fresh aromas of watermelon, tangerine and papaya. With a medium-bodied structure, this Rosé exhibits an array of ripe flavors highlighting strawberry, lemon lime, and guava. This wine paired alongside grilled shrimp skewers makes for the perfect springtime afternoon. [View Recipe](#)

To place an order contact: acquire@tolosawinery.com or call **805.242.7125**. You may also **order online** or visit us at the tasting room.

FEATURED SINGLE VINEYARD ADD-ON OPTION

Solomon Hills Pinot Noir 2021

Santa Maria Valley

Retail: \$132 | *1772 Club: \$104

*Special pricing valid for a limited time.

Santa Maria Valley experienced a prolonged growing season in 2021 due to cooler weather. The combination of variable weather and strong winds in the spring delayed development and influenced bloom and set, creating differing yields in the vineyards. The lower yields and cooler growing season produced grapes with pronounced acidity and excellent concentration that were harvested on September 9th. Solomon Hills takes its name from Salomon Pico, a celebrated bandit who frequented the El Camino Real in the 1850's. Only ten miles from the Pacific Ocean and just south of the town of Santa Maria, this vineyard was developed by the Miller family in the late 1990's. It is planted to a variety of clones that flourish in the well-drained, sandy soils and cool, foggy growing conditions. This wine is medium-bodied with flavors of strawberry, blueberry and cherry, mixed with tangerine, cinnamon, and cola that culminate in a long, flavorful finish. Elevate your evening plans with a glass of this pinot noir paired alongside a roasted herb pork tenderloin. [View Recipe](#)



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ADDITIONAL 1772 WINES AVAILABLE FOR PURCHASE

2019	Price	Wine Club Price	2018	Price	Wine Club Price
Pure Chardonnay 750 ml	\$48	\$38 ^{.40}	1772 Chardonnay 750 ml	\$60	\$48
1772 Chardonnay 750 ml	\$60	\$48	1772 Pinot Noir 750 ml	\$72	\$57 ^{.60}
Pacific Wind Pinot Noir 750 ml	\$74	\$59 ^{.20}	1772 Pinot Noir 1.5 L	\$149	\$119 ^{.20}
Stone Lion Pinot Noir 750 ml	\$74	\$59 ^{.20}	2017	Price	Wine Club Price
1772 Petite Sirah 750 ml	\$74	\$59 ^{.20}	1772 Pinot Noir 750 ml	\$74	\$59 ^{.20}
Salaal 750 ml	\$74	\$59 ^{.20}	Stone Lion Pinot Noir 750 ml	\$74	\$59 ^{.20}

[SHOP 1772 WINES](#)

[SHOP SINGLE VINEYARD 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.

SAVE THE DATES
2023 WINE CLUB EXCLUSIVE EVENTS



Summer Solstice Party

Sunday, June 25th, 2023

11am - 2pm

Tickets on sale May 17th, 2023

Music Under the Moon with Moonshiner Collective

Friday, July 21st, 2023

6:30pm - 9pm

Tickets on sale Wednesday, May 31st, 2023

1772 Club Release Party - California Wine Month

Friday, September 8th, 2023

5pm - 7pm

Tickets on sale July 1st, 2023

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 Amy Parker at **805.782.0500** or **aparker@tolosawinery.com**

VISIT OUR TASTING ROOM



We would love to host you for a tasting experience at the winery! We have added two new flights to our current tasting menu, including limited releases of Single Vineyard and Library wines for you to enjoy. These flights highlight our favorite vintages, showcasing the unique terroir within renowned vineyards throughout California. Visit our tasting room to explore new and current releases of Burgundian varietals from the San Luis Obispo Coast. Reservations are recommended. **Make a reservation** through the Tock Reservation system. Please **check our website** for our current available experiences.

VISIT OUR NEWEST ALPHA OMEGA COLLECTIVE TASTING ROOM!



We invite you to visit our newest tasting room located at 739 12th Street, in the heart of Downtown Paso Robles. The Alpha Omega Collective showcases Bordeaux-inspired releases from Alpha Omega in Napa Valley, Burgundian varietals from Tolosa on the San Luis Obispo Coast, and Mediterranean reds from Perinet in Spain's Priorat. Enjoy terroir-driven wines offered through flights, by the glass or bottle service. [Make a reservation](#) through the Tock Reservation system. Please [check our website](#) for our current available experiences.

VISIT US IN THE HEART OF DOWNTOWN NAPA!



Have you had the chance to visit our Alpha Omega Collective tasting room in Downtown Napa? Recently we expanded our tasting room located at 1245 1st St., elevating our space and allowing for a higher capacity. With a portfolio of Burgundian varietals from Tolosa, Bordeaux varietals from Alpha Omega, and Mediterranean Reds from Perinet, the Alpha Omega Collective presents a wine for each occasion. **Make a reservation** through the Tock Reservation system. Please **check our website** for our current available experiences.

THANK YOU



We value you!

Thank you for being a part of the Tolosa family.