



TOLOSA



SIGNATURE

WINE CLUB

MAY 2026 NEWSLETTER

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MEET TOLOSA'S NEW WINEMAKER BLAKE KUHN



Dear Signature Club Member,

We are excited to introduce you to Tolosa's new winemaker! A native Californian, Tolosa winemaker Blake Kuhn graduated from UC Santa Barbara in 1995 with degrees in biology and environmental sciences. He then spent three years traveling the world as a field biologist, studying insects, parasites, and wolves. Returning to Santa Barbara in 1997, Blake worked on an abalone farm while also taking a position as a waiter at Citronelle, where his passion for wine first took root.

Blake's 25-year career in the California wine industry began in 2000, when he moved to Northern California to continue his studies in viticulture and enology at UC Davis while accepting an entry-level position with R.H. Phillips / Toasted Head. During his tenure, he advanced from vineyard sampler and lab technician to assistant winemaker and barrel enologist, ultimately being named winemaker in 2003. In this role, he mentored the next generation of assistant winemakers and enologists. By 2009, he was promoted to senior winemaker and general manager, overseeing all aspects of production while helping to manage R.H. Phillips estate vineyard.

In 2011, Blake relocated to California's Central Coast to raise his young family, crafting the critically acclaimed Clayhouse wines as resident winemaker at Phase 2 Cellars in San Luis Obispo. In 2019, he was promoted to Regional Director of Winemaking for the Central Coast at Vintage Wine Estates, where he oversaw operations for Laetitia Winery and led winemaking efforts for Qupé, Cherry Pie and Horseplay wines, in addition to Clayhouse. In 2024, Blake embraced the opportunity to collaborate with a dynamic team of colleagues and friends, returning to Phase 2 Cellars as General Manager and Winemaker. In March 2026, he was appointed Winemaker for Tolosa Winery.

Blake's depth of experience and longstanding connection to the Central Coast make him exceptionally well suited to guide the Tolosa portfolio of Central Coast, SLO Coast, and Single Vineyard wines.

2026 MAY RELEASES

Pinot Noir Sta. Rita Hills 2023 - *Mixed & Red Clubs*

Chardonnay Sta. Rita Hills 2024 - *Mixed & White Clubs (2x)*

Stone Lion Pinot Noir 2021 - *Mixed & Red Clubs*

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

Pacific Wind Syrah 2020 - *Red Only Club*

Pinot Noir Sta. Rita Hills 2023

Sta. Rita Hills vineyards, at the western edge of the Santa Ynez Valley, are shaped by cool Pacific breezes funneled between the Purisima and Santa Rosa Hills. Marine-based loam soils define the region. This wine is sourced primarily from vineyards in the Purisima Hills near Highway 246. Grapes were optically sorted, destemmed, and cold soaked for four days before fermenting in open-top stainless steel tanks. The wine was aged ten months in French oak, 24% new. Medium light ruby red in color. The nose shows appealing aromas of cranberry, pomegranate, and green strawberry, accented by notes of celery seed, carnation, button mushroom, and thyme. The palate is medium-bodied, with flavors of cherry and cranberry layered with hints of leather, tarragon, and cocoa. Try with a Sauteed Duck Breast with Wild Mushrooms. [View Recipe >>](#)

Stone Lion Pinot Noir 2021

This vibrant and expressive Pinot Noir opens with inviting aromas of red cherry, cranberry, and red pepper, layered with subtle hints of clove, cherry cola, and earthy mushroom. On the palate, it reveals a medium-full body brimming with lively flavors of cherry pie, raspberry, and smoky undertones. A savory core of sun-dried tomato and dark earth lends depth and complexity, making this a compelling and structured wine with both finesse and character. Try this Pinot Noir with a Mushroom and Fontina Crostini. [View Recipe >>](#)

Pacific Wind Syrah 2020

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 >>](#)

2026 MAY RELEASES *(continued)*

Chardonnay Sta. Rita Hills 2024

Sta. Rita Hills vineyards, cooled by Pacific breezes, feature marine-based loam soils. This wine comes primarily from Rancho Santa Rosa Vineyard, showcasing Dijon Clone 96 along Highway 246. Brilliant and vibrant yellow in color, with subtle green reflections. The nose is fresh and youthful, showing notes of pear, melon, and papaya, layered with hints of white flowers, brioche, and a touch of minerality. The palate is medium-bodied, featuring flavors of Gala apple and honeydew melon, supported by lively acidity and nuanced undertones of chalk, oats, and dried lemon peel. This wine pairs well with a Sea Bass with sizzled Ginger, Chilli and Spring Onion. [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



Rosé 2024

San Luis Obispo Coast

Retail: \$54 | Wine Club: \$43.20

The grapes for this wine were grown specifically for rose and hand-picked from three blocks planted to Dijon clone 667 in Baggett Vineyard which surrounds the winery featuring Tierra sandy loam and Cropley clay soils cooled by the daily winds coming from Morro Bay. This wine is 100% Pinot Noir.

Grapes were initially processed very much like white grapes, whole cluster pressed and cold settled for two days at 48 degrees.

Fermentation took place in 100% stainless steel tanks followed by aging for five months, also in stainless steel tanks.

Sunny day sipping and effortlessly fresh, this Rosé is your perfect companion for coastal picnics, golden hour gatherings, and laid-back luxury. Fresh and vibrant with notes of strawberry, raspberry, and watermelon. A dry, elegant palate of cranberry, cherry, and rose with a savory finish. Sip alongside a Grilled Cobia Salad with Corn and Watermelon.

[View Recipe>>](#)

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FEATURED SINGLE VINEYARD ADD-ON OPTION

Drum Canyon Vineyard Pinot Noir 2021

Sta. Rita Hills

94 Points - Wine Advocate

The 2021 Pinot Noir Drum Canyon Vineyard has pure, nuanced scents of blueberries, raspberry jam, grapefruit, lavender, hibiscus and botanical undertones...an impressive depth of flavor and a very long, fragrant finish." - Erin Brooks

Library Pricing: \$137 / bottle | *Special Pricing **\$109.60 / bottle**

Drum Canyon Vineyard is farmed by the Dierberg family and situated in the Sta. Rita Hills AVA in western Santa Barbara County. The region is adjacent to the Pacific Ocean and is famous for its transverse mountain range, allowing strong maritime winds and fog to cool the vines. Drum Canyon is planted alongside Highway 246, on a steep southwest facing hillside between Lompoc and Buellton.

2021 was slow and steady, with mild temperatures prevailing from bud break to harvest. Mild early season conditions produced a favorable fruit set, and grapes developed steadily without extreme weather. Santa Rita Hills harvest was later this year than most of Santa Barbara; grapes were picked on September 3rd with excellent flavor, color, and acidity. Serve alongside Maple-Mustard-Sheet-Pan Salmon. [View Recipe >>](#)



**Special pricing valid through June 7, 2026*

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
Salaal 750ml	\$74	\$59 ²⁰
2021		
Syrah San Luis Obispo Coast 750ml	\$74	\$59 ²⁰
Stone Lion Syrah 750ml		
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



May Signature Club Release Weekend *Seasonal Small Bites*

Friday, May 1 - Sunday, May
3, 2026

[RESERVATIONS](#)

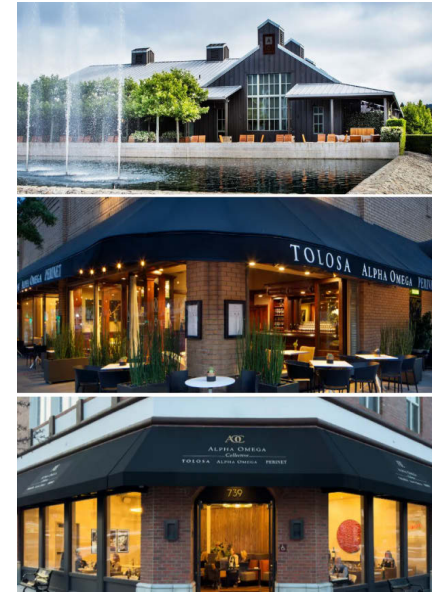


Summer Concert Series *Sundays on the Patio*

July 5 | July 12
July 19 | July 26
2pm-4pm

Complimentary entry.
Reservations recommended for seated
tastings, but walk-ins are welcome.

[MORE INFORMATION](#)



Extended Member Benefits at Sister Properties: *Alpha Omega, Alpha Omega Collective Napa, and Alpha Omega Collective Paso Robles*

Complimentary Signature tastings for
up to 4 guests by appointment.

[RESERVATIONS](#)

*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 of 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.*

