



TOLOSA



*SIGNATURE*

WINE CLUB

SEPTEMBER 2025 NEWSLETTER



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## LETTER FROM OUR CEO



Dear Signature Club Member,

I want to take a moment to share a few new wines we're particularly excited about. Each one is a true reflection of the coastal terroir we're lucky to call home — and we hope they find a place in your fall plans and gatherings.

In celebration of September California Wine Month, and as a default selection for the Mixed and Red Club September Allocation, we are pleased to present our top-rated vintage of our flagship Pinot Noir, Primera 2018, at \$70 per bottle (regularly \$157 at library pricing). This special price is available exclusively to club members through August 24, 2025, as part of your upcoming club allocation.

For something with more depth and spice, the Pacific Wind Syrah 2020 is a great choice as the weather begins to cool. It pairs beautifully with grilled meats, hearty stews, or even a pizza night at home. This is one to open when you want something bold, but still elegant.

Our Sea Bed Chardonnay 2024 just released, and it's a refreshing take on coastal Chardonnay. Perfect for those early fall afternoons on the patio or as a starter at your next dinner party. Try it with seafood, creamy pasta, or even a crisp salad with citrus vinaigrette.

And for those looking for something light and bright to round out the season, we're suggesting an add-on of our Sauvignon Blanc 2024. It's zesty, easy-drinking, and made for sunny days — whether you're by the pool, enjoying a picnic, or just winding down midweek with takeout and a movie.

We also invite you to visit our tasting room this fall — there's no better time to take in the beauty of the vineyard. From our patio, you can watch the energy of harvest unfold while enjoying a flight or glass of your favorite Tolosa wines. As always, thank you for being part of the Tolosa family. Our team is proud to share these wines with you and hope they add a little something special to your fall.

Cheers!

Josh Baker, CEO



## 2025 SEPTEMBER RELEASES

Pinot Noir San Luis Obispo Coast 2022 - *Red Only Club*

Chardonnay Sta. Rita Hills 2023 - *White Only Club*

Primera 2018 (library CA Wine Month Special) - *Mixed & Red Clubs*

Sea Bed Chardonnay 2024 - *Mixed & White Clubs (2x)*

Pacific Wind Syrah 2020 - *Mixed & Red Clubs*

### **Primera 2018 -Edna Ranch Edna Valley**

***Library Pricing: \$157 / bottle | \*Special CA Wine Month Pricing \$70 / bottle***

97 Points - Wine Enthusiast - May 2020

94 Points - Josh Raynolds, Vinious - January 2021

Just released from our library, the 2018 vintage of Primera—our flagship Pinot Noir—showcases the elegance and power that define this noble variety. Sourced from the finest small-lot selections of our Edna Ranch estate, located in California’s coolest AVA, Edna Valley, this wine reflects a unique coastal terroir shaped by marine fog, ocean breezes, and complex soils, including coveted limestone. Aged exclusively in the finest French oak barrels, Primera is crafted as a collector’s statement piece. The 2018 vintage opens with aromas of pomegranate, Rainier cherry, candied raspberry, and dried fig, underscored by notes of fine leather and baking spices. On the palate, layers of black cherry, red beet, raspberry, rhubarb, cinnamon, and ground herbs create a harmonious balance of delicacy and depth. Savor this special wine with a Cheesy Mushroom Galette.

[View Recipe >>](#)

### **Pinot Noir San Luis Obispo Coast 2022**

The 2022 San Luis Obispo Coast Pinot Noir is a refined and expressive wine, crafted from grapes sourced from top vineyards in the Edna Valley. It presents a medium-light ruby red color, with aromas of raspberry, dark cherry, graham cracker, new leather, and black tea. On the palate, ripe cherry, plum, and strawberry flavors mingle with black olive, peppercorn, and toast, showcasing exceptional balance and a long, layered finish. This wine pairs beautifully with Pork Tenderloin and Agrodolce Cherries. [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>>](#)



## 2025 SEPTEMBER RELEASES *(continued)*

### Chardonnay Sta. Rita Hills 2023

We're excited to share Tolosa's first vintage of Chardonnay from the Sta. Rita Hills AVA! This initial offering showcases grapes from a single, meticulously farmed block planted to Dijon Clone 96 at Rancho Santa Rosa vineyard. Located next to Highway 246 between Lompoc and Buellton, the rolling hills, limestone soils and cool temperatures yield structured, focused Chardonnays. Aromas of melon are accented by notes of papaya and crushed cashew. The palate has bright, lively flavors of yellow apple and dried lemon zest atop a backbone of structured acidity. Serve this Chardonnay with a Roasted Snap Pea Salad with Yakult-Style Dressing. [View Recipe >>](#)

### Sea Bed Chardonnay 2024

Youthful and vibrant, this Chardonnay offers aromas of crunchy pear, crisp apple, lime, fennel fronds, and a hint of resin. Light to medium-bodied, it shows bright Granny Smith apple on the palate, with a touch of salinity and a clean, mineral finish. Fermented and briefly aged in 100% neutral French oak, this wine preserves its fresh aromatics through cold fermentation, while avoiding malolactic fermentation and lees stirring to maintain a lean texture and razor-sharp acidity. Enjoy a glass with a serving of Creamy Corn and Clam Chowder with Crispy Chorizo. [View Recipe >>](#)

For more information [click here](#).

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](http://www.P65Warnings.ca.gov/alcohol)

## FEATURED ADD-ON OPTION



### **Sauvignon Blanc 2024** *San Luis Obispo Coast*

Retail: \$50 | Wine Club: **\$40**

Grapes for this wine were hand-picked from our Moretti Canyon block of Edna Ranch, located southeast of the winery in the foothills of the Santa Lucia Mountains combined with grapes from Oliver's Vineyard in Arroyo Grande. The cooler growing conditions and diverse soil types of Edna Valley are ideal for high quality Sauvignon Blanc.

The nose opens with forward aromas of preserved lemon, kiwi, and tangerine. These bright citrus notes are complemented by delicate hints of honeysuckle, fresh watercress, and a subtle touch of oat. On the palate, the wine is medium-bodied, offering fresh and lively flavors of lemon-lime, pear, and green apple. These are accented by nuances of lychee, crisp garden peas, and a bright, refreshing acidity. As summer winds down, there's no better way to savor the day than with a crisp glass of Sauvignon Blanc in hand—bright, refreshing, and endlessly sippable to the very last sunset. This wine pairs perfectly with Oysters Rockefeller.

[View Recipe>>](#)



## FEATURED SINGLE VINEYARD ADD-ON OPTION

### **Apex Vineyard Pinot Noir 2019** *Santa Lucia Highlands*

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

Apex Vineyard consists of 77 acres of Pinot Noir located 28 miles from the cold water of Monterey Bay in the heart of the renowned Santa Lucia Highlands AVA. The vineyard rests high atop a bench receiving morning sun exposure before being influenced ever so slightly by the daily fog and ocean winds. The afternoon sea breeze and evening fog from the Monterey Bay cools the vines and helps the Pinot Noir grapes retain their natural acidity. This Pinot Noir has a savory nose, mixing roasted sesame seeds, crushed rocks, and beef au jus with fruity aromas of pomegranate and wild strawberry. On the palate, you will experience the same fruits carrying into the mouth, with raspberry and raspberry seeds flavors, nice acidity, and evolution on smoky/ashy notes, with rhubarb coming in the finish. Enjoy alongside a Roasted Pork Loin with Poached Plums. [View Recipe >>](#)



*\*Special pricing valid through October 12, 2025*

To place an order contact: [acquire@tolosawinery.com](mailto: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

<b>2023</b>	<b>Retail</b>	<b>Wine Club</b>
Chardonnay Sonoma Coast 750ml	\$62	\$49 <sup>60</sup>
<b>2022</b>		
Pinot Noir Santa Lucia Highlands 750ml	\$74	\$59 <sup>20</sup>
Pinot Noir San Luis Obispo Coast 750ml	\$74	\$59 <sup>20</sup>
Chardonnay San Luis Obispo Coast 750ml	\$62	\$49 <sup>60</sup>
<b>2021</b>	<b>Retail</b>	<b>Wine Club</b>
Salaal 750ml	\$74	\$59 <sup>20</sup>
Grenache San Luis Obispo Coast 750ml	\$74	\$59 <sup>20</sup>
<b>2020</b>	<b>Retail</b>	<b>Wine Club</b>
Petite Sirah San Luis Obispo Coast 750ml	\$74	\$59 <sup>20</sup>

[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



### Alpha Omega Collective Experience

*Complimentary Signature  
Flight Tasting for Members*

Open Daily  
12pm-7pm

[RESERVATIONS](#)



### Signature Club Release Weekend

*Potstickers & Pinot Noir*

Friday, September 5<sup>th</sup> -  
Sunday, September 7<sup>th</sup>  
Experience available 11am - 5pm

[TICKETS](#)



### Signature Club Release Weekend

*Seasonal Small Bites Pairing*

Friday, November 7<sup>th</sup> -  
Sunday, November 9<sup>th</sup>

Experience available 11am - 5pm

[TICKETS](#)

*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 [rspv@tolosawinery.com](mailto:rspv@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](mailto: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.*

