



TOLOSA



SIGNATURE

WINE CLUB

SEPTEMBER 2026 NEWSLETTER

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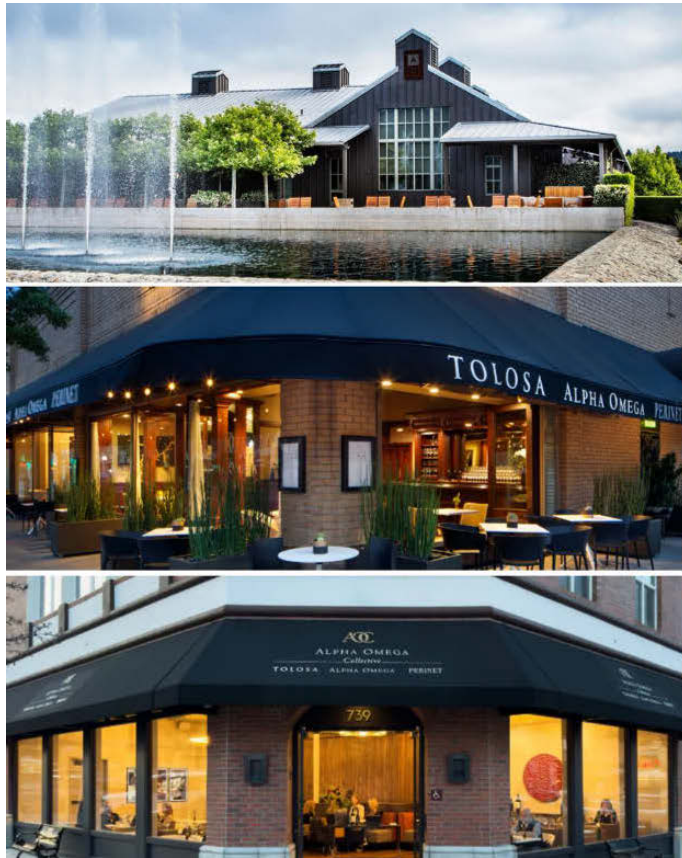
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EXTENDED MEMBER BENEFITS AT SISTER PROPERTIES



EXTENDED BENEFITS AT ALPHA OMEGA COLLECTIVE

Enjoy select benefits at Alpha Omega,
Alpha Omega Collective Napa,
and Alpha Omega Collective Paso Robles.

- Receive two complimentary Signature Flights per year for up to four guests.
- Enjoy club pricing on select Signature Series wines during your visit.

RESERVATIONS

2026 SEPTEMBER RELEASES

Pinot Noir Santa Lucia Highlands 2023 - *Mixed & Red Clubs* Chardonnay San Luis Obispo Coast 2023 - *Mixed & White Clubs*
Pacific Wind Syrah 2021 - *Mixed & Red Clubs* Chardonnay Sta. Rita Hills 2023 - *White Only Club*
Salaal 2022 - *Red Only Club* Chardonnay Sta. Rita Hills 2024 - *White Only Club*

Pinot Noir Santa Lucia Highlands 2023

The Santa Lucia Highlands AVA is located west of Salinas on a raised plateau with gravelly loam soils that reach 1,250 feet in altitude. Grapes for the 2023 vintage came from three vineyards with gravelly loam soils situated at 1,250 feet in the heart of the appellation featuring clone 777. The nose is beautifully expressive, revealing layered aromas of cranberry, wild strawberry, and plum intertwined with delicate notes of dried rose petals, potpourri, forest floor, wet leaves, and a subtle hint of olive. The palate is medium-bodied and beautifully poised, offering vibrant flavors of cranberry, rhubarb, and ripe strawberry that unfold alongside warm baking spices, savory tapenade, and earthy mushroom. Bright acidity and refined tannins provide structure and balance, leading to a long, graceful finish. This wine pairs beautifully with a Citrus-Chile-Marinated Pork Tenderloin dish. [View Recipe >>](#)

Pacific Wind Syrah 2021

The 2021 Pacific Wind Syrah showcases cool climate grape expressions from Edna Valley and Santa Barbara. Syrah for this wine came from our Davenport and Salaal blocks of Edna Ranch, complimented by Pinot Noir from Drum Canyon vineyard in Santa Rita Hills and Grenache from Morro View Vineyard, just south of Edna Ranch. On the nose, aromas of black plum, black currant and strawberry mixed with notes of eucalyptus, roasted meat, dusty earth and peppercorn. The palate offers a medium-full bodied flavors of blueberry and blackberry with accents of juniper, dried tobacco and charcuterie. Pair with Roast Ratatouille and Lamb. [View Recipe>>](#)

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

2026 SEPTEMBER RELEASES *(continued)*

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 >>](#)

Chardonnay Sta. Rita Hills 2023

The 2023 Tolosa Sta. Rita Hills Chardonnay is fresh and youthful, opening with vibrant aromas of pear, melon, and papaya, accented by white flowers, brioche, and a subtle minerality. On the palate, it is medium-bodied with bright flavors of Gala apple and honeydew melon, energized by lively acidity and layered with elegant undertones of chalk, oats, and dried lemon. The grapes for this wine primarily hail from the Rancho Santa Rosa Vineyard, featuring Dijon Clone 96 along Highway 246 between Santa Barbara and San Luis Obispo. Serve this Chardonnay with a Roasted Snap Pea Salad with Yakult-Style Dressing.

[View Recipe>>](#)

Chardonnay Sta. Rita Hills 2024

The 2024 vintage began with a relatively dry winter that created an earlier bud break than 2023. A warmer April and cooler May provided excellent bloom and fruit set conditions. A series of small heat waves in early September provided perfect picking conditions, with harvest occurring three weeks earlier than the previous year, characterized by lower yields and exceptional quality grapes. Bright, complex aromas of pear and golden delicious apple accented by notes of cashew, lemon thyme, white flowers, sea spray and tarragon on the nose. This wine has balanced flavors of lemon lime and apricot with cucumber and savory herbs enhanced by bright acidity. Try this Chardonnay with a Sea Bass with sizzled Ginger, Chilli and Spring Onion.

[View Recipe>>](#)

For more information [click here](#).

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. Fermentation took place in 80% French acacia barriques of which 20% were new and 20% in used French oak barriques. After 20% malolactic fermentation, the wine was aged for six months in 80% French acacia barriques, of which 20% were new and 20% in used French oak barriques.

This Sauvignon Blanc displays bright aromas of lemon preserves, kiwi, and tangerine lead the nose, with subtle layers of honeysuckle, watercress, and oats. On the palate, the medium-bodied wine offers fresh flavors of lemon-lime, pear, and green apple, accented by lychee, crisp peas, and a vibrant acidity. This wine is an ideal match for Oysters Rockefeller, with its bright acidity and citrus-driven profile cutting through the richness of the butter and herbs, while complementing the briny sweetness of the oysters.

[View Recipe>>](#)

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.

FEATURED SINGLE VINEYARD ADD-ON OPTION

Apex Vineyard Pinot Noir 2021

Santa Lucia Highlands

95 Points - Wine Advocate

93 Points - Wine Enthusiast

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

The 2021 vintage was cool, extended, and dry, with nearly two-thirds of the year's rainfall occurring within a single 72-hour period. The marine layer and cooler temperatures delayed grape development, while sunny, warmer weather in September helped the vines catch up. The resulting fruit showed excellent phenolic development, lower pH, and very good overall quality. After destemming and a three-day cold soak, the wine fermented in open-top stainless-steel tanks at varying temperatures. It was then aged for 11 months in 100% French oak, including 18% new barrels.

The wine opens with aromas of raspberry, cherry, and cranberry layered with notes of rose, dusty rock, olive, and toast. On the palate, it is medium-bodied and showcases bright red cherry and raspberry flavors with accents of red licorice, dried leaves, and new leather. Try this wine with a fun grilled bison burger with caramelized onion and crispy shiitake mushrooms. [View Recipe >>](#)



**Special pricing valid through October 18, 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
2024		
Viognier 750ml	\$50	\$40
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



September Signature Club Release Weekend

Skewer Pairings

Saturday, September 12 -
Sunday, September 13, 2026

Reservations available between
11am and 3pm

Complimentary for members (limit 2)
\$20 per guest

[RESERVATIONS](#)



Summer Concert Series

Sundays on the Patio

September 6 | September 13
September 20 | September 27
2pm-4pm

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

[RESERVATIONS](#)



Under the Harvest Moon

*A Pinot Noir & Sichuan Cuisine
Experience*

Friday, September 25, 2026
5:30pm-8:30pm

\$135 per member

\$150 per guest

Featuring telescope viewing with Cal
Poly Astronomy Society & live music
by Matt Cross

[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 rspv@tolosawinery.com or call/ text us at [805.782.0500](tel:805.782.0500).

SAVE THE DATE



A Fall Celebration: *Pinot Noir Vertical Seminar & Santa Maria-Style BBQ*

Saturday, October 17, 2026
11am-2pm

\$135 per member
\$150 per guest

[MORE INFORMATION](#)



November Club Release Weekend *Local Artisan Chocolate Pairing*

Friday, November 13, 2026 - Sunday,
November 15, 2026

Reservations available between 11am and 3pm.
Complimentary for members (limit 2)
\$20 per guest

[MORE INFORMATION](#)



Holiday Giving Celebration *Unwrapped Toy Collection for Jack's Helping Hand*

Sunday, December 13, 2026
11am-1pm

\$50 per guest

Enjoy a progressive tasting, festive bites
and holiday tunes. 10% of wine
purchases this day will benefit Jack's
Helping Hand.

[MORE INFORMATION](#)

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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.*

