



TOLOSA



SIGNATURE

WINE CLUB

NOVEMBER 2026 NEWSLETTER

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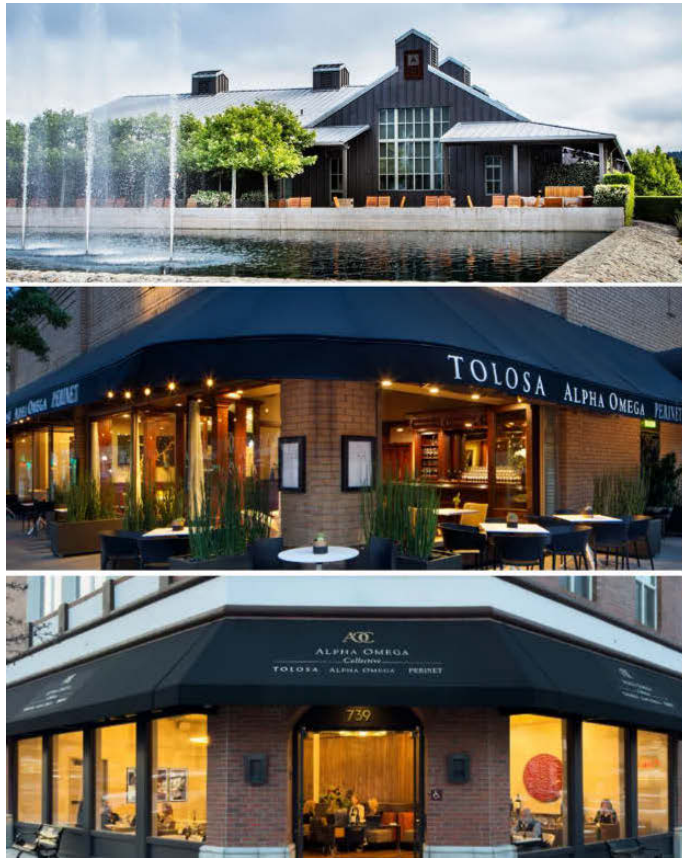
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EXTENDED MEMBER BENEFITS AT SISTER PROPERTIES



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 NOVEMBER RELEASES

Pinot Noir San Luis Obispo Coast 2022 - *Mixed Only Club* Grenache

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

San Luis Obispo Coast 2022 - *Mixed & Red Clubs*

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

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

Sparkling Wine NV - *Mixed & White Clubs*

Pinot Noir Russian River Valley 2022 - *Red Only Club*

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 >>](#)

Grenache San Luis Obispo Coast 2022

The 2022 Grenache is comprised of 99% Grenache and 1% Syrah. Expressive aromas of ripe cherry, plum, and fig unfold alongside notes of new leather, lavender, graphite, and orange peel. Medium-bodied and richly textured, the palate reveals layers of cherry and raspberry complemented by rocky minerality, anise, rosemary, and bright citrus, finishing with savory complexity. Pair with lamb chops drizzled with balsamic reduction.

[View Recipe>>](#)

Syrah San Luis Obispo Coast 2021

The long, cool 2021 growing season delivered exceptional balance and concentration in this coastal Syrah. Hand-harvested from Salaal Vineyard's clay soils with a touch of Grenache from Morro View Vineyard, the 2021 San Luis Obispo Coast Syrah (91% Syrah, 9% Grenache) reveals deep aromas of cherry, boysenberry, and cassis with savory notes of cured meats, toast, black pepper, and olive. Flavors of dark cherry and plum mingle with leather, dried earth, and roasted coffee for a refined, medium-full finish. This wine is an ideal pairing for short rib Bourguignon.

[View Recipe>>](#)

2026 NOVEMBER RELEASES *(continued)*

Pinot Noir Russian River Valley 2022

The 2022 Russian River Valley season offered ideal cool-climate conditions and a smooth harvest. This medium-bodied wine shows notes of leather, smoked brisket, mushroom, and graham cracker, with dried cherry and cranberry. Juicy on the palate, it reveals rose, dark cherry, and baking cacao, finishing fresh and slightly tart with earthy depth. This wine pairs beautifully with a savory brunch favorite like a Wild Mushroom and Swiss Dutch Baby Pancake. [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. 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. Serve this Chardonnay with a Roasted Snap Pea Salad with Yakult-Style Dressing. [View Recipe>>](#)

Sparkling Wine NV

Tolosa Sparkling NV is a light-gold, vibrant sparkling wine with a steady perlage and fresh aromas of golden apple, poached pear, marzipan, gardenia, and shortbread. Juicy Fuji apple and lemon-lime flavors are balanced by hints of red pear, lemon chiffon, and toasted almond, finishing dry to off-dry with a medium body. Its acidity and delicate fruit profile make it a natural pairing for a fresh Dungeness Crab salad.

[View Recipe>>](#)

For more information [click here](#).

FEATURED ADD-ON OPTION

Viognier 2024 *San Luis Obispo Coast*

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



The 2024 Viognier began with a relatively dry winter that led to an early bud break, followed by a warm April and cool May that set excellent conditions for white varieties, while Pinot Noir lagged behind. A warm August and a series of mild September heat waves created ideal ripening for rosé and white grapes, with a final October warm spell giving Viognier its perfect push to maturity.

Picked on October 20 from Block 576 of the Poletti Block at Edna Ranch—an elevated site with limestone and clay soils and western exposure—this Viognier was cold soaked before whole cluster pressing and fermented in French acacia barriques, 33% new.

Aged six months without malolactic fermentation, the 2024 Viognier reveals perfumed aromas of golden raisin, quince, and apricot layered with honey, orange blossom, and jasmine. The palate is medium-full with flavors of lemon, melon, and orange marmalade, accented by white pepper, cashew, and mineral notes. Enjoy with a Gingered Butternut Squash Soup with Spicy Pecan Cream.

- [View Recipe>>](#)

FEATURED SINGLE VINEYARD ADD-ON OPTION

Hollister-Edna Ranch Pinot Noir 2020

San Luis Obispo Coast

Library Pricing: \$138 / bottle | *Special Pricing **\$110.40 / bottle**

Hollister is located in the heart of the Edna Valley and named for the iconic California family who played a prominent role in the history of our valley from their ranch on this property. The Hollister portion of our home vineyard, Edna Ranch, is the closest to the Pacific Ocean receiving a moderating influence to maintain balanced acidity in the grapes. Hollister has a series of rolling hills optimizing sun exposure to ripen concentrated grapes.

One of the most effective ways of communicating the personality of the Hollister section is through different clones that are planted in the vineyard. Think of clones as being unique voices singing the same song and just like great voices, when those clones are effectively blended together, they create a great harmony. The range of clones planted in Hollister include some very historical clones like HMR and Pommard that work wonderfully with the newer Dijon clones like 777 and 828. The 2020 vintage of Hollister showcases a broad range of strawberry, raspberry and blueberry fruit aromas and you'll love it's overall approachability. This Harvest Pork Loin recipe is a surefire match. [View Recipe >>](#)



**Special pricing valid through January 3, 2027*

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
Sea Bed Chardonnay 750ml	\$62	\$49 ⁶⁰
2023		
Pinot Noir Sta. Rita Hills 750ml	\$76	\$60 ⁸⁰
2022		
Pacific Wind Pinot Noir 750ml	\$74	\$59 ²⁰
Pinot Noir San Luis Obispo Coast 750ml	\$74	\$59 ²⁰
Salaal 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



Wine Club
Release Weekend
*Seasonal Small Bites
Pairing Experience*

November Signature Club Release Weekend

*Shortbread Cookie Pairings
by Brown Butter Cookie*

Friday, November 13 - Sunday,
November 15, 2026

Reservations available:
between 11am and 3pm
Complimentary for 2 members \$15
per guest

RESERVATIONS



Holiday
Giving
Unwrapped
Toy Collection

Holiday Giving Celebration

*Unwrapped Toy Collection for Jack's
Helping Hand, holiday bites, music
and wine!*

Sunday, December 13, 2026 11am-2pm

\$35 per member

\$50 per guest

RESERVATIONS



Wine Club
Release Weekend
*Wine & Chocolate
Experience*

February Signature Club Release Weekend

Chocolate Pairings

Friday, February 12 - Sunday,
February 14, 2027

Reservations available between
11am and 3pm

Complimentary for 2 members
\$15 per guest

SAVE THE DATE

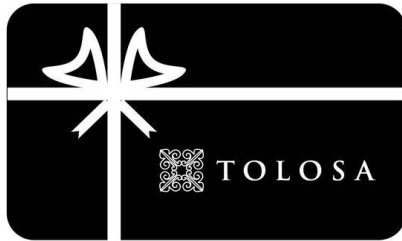
Please note that the dates for these events may change due to unforeseen circumstances beyond our control.

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).

SHOP FOR THE HOLIDAYS



E-GIFT CARD

A gift that lets them choose their wine!

Available in \$50 - \$500 amounts.

[SHOP E-GIFT CARDS](#)

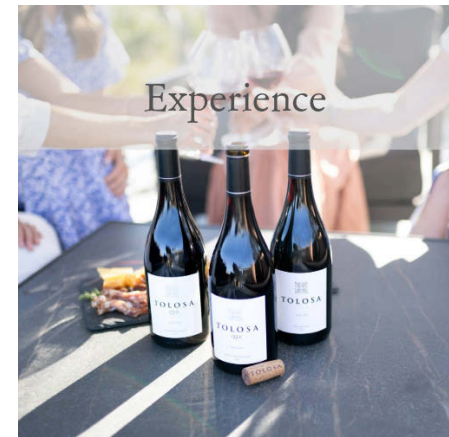


LOGO MERCHANDISE

Add a logo item to accompany a bottle of wine. Perfect add-ons for a gift basket.

Logo apparel, hats, blankets, wine keys, plush dog toys and more!

[SHOP MERCHANDISE](#)



GIFT A MEMBERSHIP

A gift that keeps on giving. Share exceptional wines and experiences throughout the year!

[JOIN CLUB](#)

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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.*

