



# TOLOSA



1772

WINE CLUB

NOVEMBER 2023 NEWSLETTER

## TABLE OF CONTENTS



NEWS FROM THE WINEMAKER	PAGE 3
ABOUT OUR CLUB EXCLUSIVE WINES	PAGE 4
NOVEMBER RELEASES	PAGES 5-6
FEATURED ADD-ONS	PAGES 7-8

ADDITIONAL WINES FOR PURCHASE	PAGE 9
SAVE THE DATES	PAGE 10
VISIT US	PAGE 11



## NEWS FROM THE WINEMAKER



Dear 1772 Club Member,

We are at the most exciting point of the year in the wine industry...harvest! Each of these varies a little based off weather patterns. This year, with all the winter rain and overall cooler temperatures in the spring, we saw a very late harvest. As compared to last year, when we finished processing all Chardonnay and Pinot Noir by September 17th, this year we had only received 4 tons of fruit by September 17th! While we patiently waited for fruit to arrive at the winery, we had extra time to dive deep into training with our seasonal interns, brush up on all our harvest protocols and do a very extensive deep cleaning of anything we could about!

Every year we start thinking about what fruit will go into what wine very early on in the season. We love to pick some fruit a little earlier than others to give us a wide range of acidity and ripeness levels for blending our final wines. Most of the fruit that goes into our Pacific Wind wines is harvested earlier in the season so we can preserve freshness, acidity, and crunchy fruit characteristics.

In the wine club this month, you will see three Pacific Wind wines, a Pinot Noir, a Chardonnay, and a Syrah. Each one of these wines showcases our coastal roots and the terroir of San Luis Obispo Coast. As to not overpower the Pacific Wind Pinot Noir and Pacific Wind Chardonnay, we use puncheon barrels. Puncheons are 132 gallons as compared to a regular 60-gallon barrel. This gives us a gentler integration of the oak with the wine, and the larger volume helps the wine keeping more freshness as it ages.

As we get closer to Thanksgiving, we will see our work at the winery slow down. We are excited to sit around the dining room table with family, eat delicious food and drink great wine. We love throwing a Viognier on the table along with our Pinot Noirs. It pairs perfectly with turkey and gives everyone a chance to try a new varietal!

A handwritten signature in black ink that reads "F. Delivert".

Cheers!  
Frederic Delivert,  
Winemaker

## ABOUT OUR NOVEMBER RELEASES



The San Luis Obispo Coast AVA is renowned for its moderate microclimate and its refreshing Pacific Wind that influences the region. As a tribute to this daily wind, we strive to create wines that embody its freshness. We take pride in presenting our Pacific Wind wines - Chardonnay 2022, Pinot Noir 2021, and Syrah 2019 - that showcase crisp acidity and fresh fruit flavors. These wines have been carefully selected by our winemaker for this club allocation and are sure to impress.



## 2023 NOVEMBER RELEASES

Pacific Wind Pinot Noir 2021 - *Mixed and Red Clubs*

1772 Chardonnay 2019 - *White Only Club*

Pacific Wind Chardonnay 2022 - *Mixed Only Club*

Sea Bed Chardonnay 2022 - *White Only Club*

Pacific Wind Syrah 2019 - *Mixed and Red Clubs*

1772 Chardonnay 2021 - *White Only Club*

1772 Pinot Noir 2018 - *Red Only Club*

### **Pacific Wind Pinot Noir 2021**

That Pacific Wind that flows into nearby Edna Valley each day is ideal in moderating the afternoon temperatures here. The Edna Valley is in fact, one of the coolest growing regions in all of California and that provides the long growing season and exceptional balance in this wine. It's not just climate that makes this wine so exciting, it's the mixture of historical and Dijon clones from the Hollister, Monighetti and Jack Ranch vineyards that gives this wine a lively freshness and makes it a perfect pairing with this Alsatian Tart recipe. [View Recipe](#)

### **Pacific Wind Chardonnay 2022**

The Poletti block of our estate vineyard, Edna Ranch has always been an all-star performer when it comes to Chardonnay and this wine features some of the best blocks and clones in this vineyard. The secret of drawing out the character of this vineyard is the gentle use of oak and partial malolactic fermentation that gives the Pacific Wind Chardonnay 2022 a fresh, rich, textured character coupled with pineapple and nectarine notes. To really appreciate the Pacific Wind Chardonnay 2022, open the wine about an hour before you serve it with this luscious cauliflower and crabmeat soup. [View Recipe](#)

### **Pacific Wind Syrah 2019**

Some of the most acclaimed Syrah produced in California comes from the Edna Valley which acknowledges Syrah's ability to produce excellent wines in both warm and cool climates. This wine is a blend of Syrah, Viognier and Petite Sirah, a trio that work wonderfully together and aging in predominantly neutral oak produces a wine a lovely dark cherry character mixed with flowers and smoked meats which makes it a natural companion to this classic French beef stew recipe. [View Recipe](#)

## 1772 Pinot Noir 2018

This Pinot Noir is a medley of Tolosa's estate vineyard Edna Ranch. The estate vineyard is spread throughout the Edna Valley, producing six unique vineyard sections with 60 soil types and a myriad of microclimates. The greater composition of this wine comes from the Hollister and Monighetti sections of Edna Ranch, while the balance comes from Stornetta and Moretti Canyon. With an assortment of grapes, this wine features clone 777, HMR, 667, 115 and Pommard. The 777 clone elevates the fruity notes in the wine that were a little shy from the cooler vintage, as HMR, Pommard and 115 help build the structure in the wine. [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 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](#)

## 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](#)

## Sea Bed Chardonnay 2022

The Sea Bed Chardonnay is named to symbolize the soils of the ancient ocean floor where our vines now grow. The Chardonnay vines thrive in the calcium-rich marine sediment and limestone soils. The ancient estuary lends the conditions to produce a Chardonnay with a striking mix of limestone etched minerality, a kiss of seaborne salinity, and vibrant acidity that leaves the palate watering for the next sip. [View Recipe](#)

For more information [click here](#).

## FEATURED ADD-ON OPTION



### Viognier 2022

Retail: \$50 | 1772 Club: \$40

Viognier is a grape that is perfectly comfortable with its distinct floral character, full body and softer acidity. There is a reason why Viognier isn't planted more around the state. Getting that unique character to come out is easier said than done; its careful vineyard management and winemaking that quickly separates good Viognier from okay Viognier. The combination of lower yields, barrel and tank fermentation along with lees contact creates a "classic" Viognier that features richness, complex aromas and more dried fruit flavors. This wine is delicious now and will become even more so over the next five years. Serve this wine closer to 55 degrees in a wide mouth glass. Try it with Summer Squash and Basil pasta. Yum!

[View Recipe](#)

## FEATURED SINGLE VINEYARD ADD-ON OPTION

### Apex Vineyard Pinot Noir 2021

#### *Santa Lucia Highlands*

Retail: \$132 | \*Special Pricing: \$104

Ray Francioni is one of the pioneers of the Santa Lucia Highlands and his long family history in the Santa Lucia Highlands led him to a dramatic terrace at 1,250 feet right in the middle of the AVA where he planted Apex Vineyard. The challenge of the east facing slopes of Santa Lucia is achieving ripeness without losing acidity and the Apex Vineyard is just right, not too hot, not too cold and 2021 vintage showcases exceptional balance with that trademark bright cherry character. Try it with this fun grilled bison burger recipe.

[View Recipe](#)



*\*special pricing valid through December 31, 2023*

To place an order contact: [acquire@tolosawinery.com](mailto:acquire@tolosawinery.com) or call **805.305.9164**. You may also **order online** or visit us at the tasting room.



## ADDITIONAL 1772 WINES AVAILABLE FOR PURCHASE

<b>2020</b>	<b>Price</b>	<b>Wine Club Price</b>	<b>2019 <i>Continued</i></b>	<b>Price</b>	<b>Wine Club Price</b>
1772 Chardonnay 750 ml	\$62	\$49. <sup>60</sup>	Stone Lion Syrah 750 ml	\$74	\$59. <sup>20</sup>
Stone Lion Chardonnay 750 ml	\$60	\$48	1772 Petite Sirah 750 ml	\$74	\$59. <sup>20</sup>
1772 Grenache 750 ml	\$74	\$59. <sup>20</sup>	Salaal 750 ml	\$74	\$59. <sup>20</sup>
<b>2019</b>	<b>Price</b>	<b>Wine Club Price</b>	<b>2018</b>	<b>Price</b>	<b>Wine Club Price</b>
Pacific Wind Pinot Noir 750 ml	\$74	\$59. <sup>20</sup>	1772 Pinot Noir 1.5L	\$149	\$119. <sup>20</sup>
Stone Lion Pinot Noir 750 ml	\$74	\$59. <sup>20</sup>	<b>2017</b>	<b>Price</b>	<b>Wine Club Price</b>
1772 Pinot Noir 750 ml	\$74	\$59. <sup>20</sup>	1772 Pinot Noir 750 ml	\$74	\$59. <sup>20</sup>
Cuvée Pinot Noir 750 ml	\$74	\$59. <sup>20</sup>			

[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



**Tolosa Holiday Giving Celebration**

Saturday, November 18<sup>th</sup> | 11am-2pm

Wine Club Members: \$30 | Non-Wine Club: \$55

*Please bring a new and unwrapped toy to be  
donated to Jack's Helping Hand.*

*Tickets on sale now*

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 Concierge at [805.782.0500](tel:805.782.0500).



## 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 OTHER ALPHA OMEGA COLLECTIVE LOCATIONS



### HEALDSBURG

241 HEALDSBURG STREET  
HEALDSBURG, CA 95448  
707-723-7142



### NAPA

1245 FIRST STREET  
NAPA, CA 94559  
707-294-6960



### PASO ROBLES

739 12TH STEET  
PASO ROBLES, CA 93446  
805-369-2201

Have you had the chance to visit our Alpha Omega Collective tasting rooms? With locations in the premier wine regions of Napa, Paso Robles, and now Healdsburg, experience any of these Alpha Omega Collective locations with complimentary house flight tastings included with your wine club membership. 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.