



TOLOSA



*SIGNATURE*

WINE CLUB

NOVEMBER 2025 NEWSLETTER

## TABLE OF CONTENTS



LETTER FROM OUR TEAM

PAGE 3

NOVEMBER RELEASES

PAGE 4 - 5

FEATURED ADD-ONS

PAGE 6 - 7

ADDITIONAL WINES FOR PURCHASE

PAGE 8

SAVE THE DATES

PAGE 9

HOST A PRIVATE EVENT AT TOLOSA

PAGE 10

## LETTER FROM OUR DIRECTOR DTC SALES & WINE CLUBS



Dear Signature Club Member,

As we move into the heart of fall, I'm excited to share the new lineup of wines featured in your November allocation. Each one captures the beauty and character of the San Luis Obispo Coast, our home and the heart of Tolosa winemaking.

We're especially proud to introduce the inaugural release of our Syrah San Luis Obispo Coast 2021. This expressive Syrah showcases the depth and complexity that our coastal terroir brings to Rhône varieties, with layers of dark fruit, pepper, and a touch of coastal salinity. It's a perfect companion for cool evenings and hearty fall dishes.

Joining the lineup is the Pinot Noir San Luis Obispo Coast 2022, a beautifully balanced expression of our region's signature varietal. Fresh red fruit, bright acidity, and a hint of earthiness make it as versatile as it is elegant. This wine is a perfect selection for your fall gatherings and holiday tables.

We're also delighted to share the new vintage release of our Chardonnay San Luis Obispo Coast 2023. With its lively citrus and mineral-driven profile, this wine is a crisp, refreshing nod to the coast and an ideal pairing for roasted poultry, seafood, or creamy autumn pastas.

For those looking to enhance their shipment, we're featuring two special add-on selections: the Viognier San Luis Obispo Coast 2024, offering delicate floral aromatics and stone fruit notes, and the Hollister-Edna Ranch Pinot Noir 2019, a beautifully aged single-vineyard expression of Edna Valley with graceful depth and silky texture.

As the vineyard begins to rest, we invite you to visit our tasting room and take in the beauty of the season. Whether you're here for a relaxed afternoon on the patio or to explore these new releases, we're grateful to share this time and these wines with you.

Cheers,

Brittney O'Brien  
Director of DTC Sales and Wine Clubs

## 2025 NOVEMBER RELEASES

Syrah San Luis Obispo Coast 2021 - *Mixed & Red Clubs*

Chardonnay San Luis Obispo Coast 2023 - *Mixed & White Clubs (2x)*

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

Sea Bed Chardonnay 2024 - *White Only Club*

Pacific Wind Syrah 2020 - *Red Only Club*

### **Syrah San Luis Obispo Coast 2021**

92 Points - Wine Enthusiast

The 2021 growing season was long and cool, marked by spring winds that slowed vine development and led to varied yields, followed by a moderate summer and fall. This extended ripening period allowed for late harvests in October and November, producing fruit with exceptional balance and concentration. This wine is made from hand-harvested Syrah from Salaal Vineyard's rich clay soils, with a touch of Grenache from the stony, coastal Morro View Vineyard adding brightness and minerality. The 2021 San Luis Obispo Coast Syrah (91% Syrah, 9% Grenache) offers deep aromas of cherry, boysenberry, and cassis with savory hints of cured meats, toast, black pepper, and olive. On the palate, dark cherry and plum mingle with notes of leather, dried earth, black tea, and lightly roasted coffee for a medium-full bodied finish. This Syrah enhances a classic short rib Bourguignon, bringing out the meat's richness and the dish's layers of aromatic herbs and vegetables. [View Recipe >>](#)

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

92 Points - Wine Enthusiast 93 Points - Jeb Dunnuck

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 NOVEMBER 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 >>](#)

### **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](#).

## 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 2019** *Edna Valley*

Library Pricing: \$137 / bottle | \*Special Pricing \$60 / bottle

The Hollister-Edna Ranch Pinot Noir comes from the Hollister section of Edna Ranch, named for the historic California family and located closest to the Pacific Ocean, where cool coastal influence preserves bright acidity. Planted to clone 828 on southeast-facing chalky limestone slopes, the vineyard yields fruit with minerality, complexity, and layered character. Each part of the slope is harvested and fermented separately, then aged for nine months in French oak barrels (28% new) before blending to capture the essence of Edna Valley terroir. The 2024 vintage opens with aromas of strawberry and black cherry sorbet, blood orange, crushed limestone, and thyme. On the palate, it is fresh and fragrant, offering floral notes, strawberry, rhubarb jam, and chalky minerality, finishing with mouthwatering acidity and graceful structure. Serve with Roasted Salmon with Lentils and bacon. [View Recipe>>](#).



*\*Special pricing valid through December 28, 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



### November Signature Club Release Weekend

*Seasonal Small Bites Pairing*

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

Experience available 11am - 5pm

[RESERVATIONS](#)



### New Hours of Operation

*Tasting Room Winter Hours:*

Thursday - Monday

11am-5pm

Beginning Monday, November 3rd, the tasting room will be CLOSED Tuesdays & Wednesdays.

[RESERVATIONS](#)



### Holiday Giving:

**\*Unwrapped Toy Collection**

Friday, November 28-Sunday,  
December 23, 2025

**\*Bottle Pull for Charity**  
Sunday, December 14, 2025

Toy Drive collections and Bottle Pull  
proceeds benefit  
*Jack's Helping Hand*

[MORE INFORMATION](#)

*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](mailto: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](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 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.*

