



HOLIDAY  
COLLECTION  
2024



# TOLOSA

## HOLIDAY SHOPPING WITH TOLOSA

### Easy Ordering & Shipping

Our team manages the logistics, whether you're sending to multiple addresses or a single location.

### Thoughtful Gifting

If you have a specific idea or need a unique gift package, our team can create custom solutions for your gifting needs. You can also choose from E-Gift cards, wine club memberships, or special wine tasting experiences.

### Dedicated Concierge Service

For help with placing an order, call or text Brand Ambassador, Nate Evaristo, at 805.242.7124 or email [acquire@tosawinery.com](mailto:acquire@tosawinery.com).

TOLOSAWINERY.COM | 1

### Add a Personal Touch

Make your holiday gifts stand out with custom etched wood boxes.

Custom Etched Single-bottle Wood Box | \$35

Custom Etched 3-bottle Wood Box | \$45

*\*Please allow a 3-week lead time for all custom requests.*



## HOLIDAY SHIPPING SCHEDULE

Thanksgiving Delivery: Friday, November 19<sup>th</sup>

Christmas Eve Delivery: Wednesday, December 16<sup>th</sup>

New Year's Eve Delivery: Wednesday, December 20<sup>th</sup>

## CONTACT US

805.242.7124

[acquire@tosawinery.com](mailto:acquire@tosawinery.com)

*Custom or bulk orders may require extended processing time. Orders must be made by 9am PST.  
Call or text us at 805.242.7124 with questions.*





805.242.7124 | 2

## UNWRAP THE EXTRAORDINARY

Send warm wishes this holiday season with Tolosa! Whether you are hosting a gathering or searching for the perfect gift, our curated collection of gift sets are designed to delight your friends, family, and colleagues. Make your holiday giving effortless and start your shopping today.



# ELEVATE YOUR CELEBRATIONS

*with Primera*

Celebrate the season with Primera, a true reflection of the craftsmanship and elegance at the heart of Tolosa Winery. Sourced from the most exceptional vineyard blocks in Edna Valley, this limited-production Pinot Noir offers a rich, nuanced expression of its terroir. With notes of dark cherry, rose petals, and a hint of spice, Primera is the perfect gift for the discerning wine lover or a luxurious addition to your holiday table.

## Primera 2022 Holiday Trio

RETAIL \$450 | CLUB HOLIDAY \$337 | PRIMERA TOLOSA HOLIDAY \$315

750mL, 3-bottle gift box

2022 Primera  
Edna Ranch - San Luis Obispo Coast

94  
Points

## Holiday Vertical of Primera's Past

RETAIL \$471 | CLUB HOLIDAY \$353 | PRIMERA TOLOSA HOLIDAY \$329

750mL, 3-bottle gift box

2018 Primera  
Edna Ranch - Edna Valley

97  
Points

2019 Primera  
Edna Ranch - Edna Valley

96  
Points

2021 Primera  
Edna Ranch - Edna Valley

94  
Points

---

*Special Gifting Available: Add a 3-Pack Wood Box for \$25\**

---

# HERB-CRUSTED LAMB

## *with Cherry Reduction Sauce*



### Ingredients

#### Lamb:

- 2 racks of lamb, frenched
- 2 tbsp fresh rosemary, chopped
- 2 tbsp fresh thyme, chopped
- 3 cloves garlic, minced
- 2 tbsp Dijon mustard
- Salt and pepper to taste
- 2 tbsp olive oil

#### Cherry Reduction Sauce:

- 1 cup fresh or frozen cherries, pitted
- 1/2 cup red wine
- 1 tbsp balsamic vinegar
- 1 tbsp honey
- 1 clove garlic, minced
- Salt and pepper to taste

### Pair With

Primera Pinot Noir 2018  
Edna Valley - Edna Ranch

1. Preheat oven to 400°F.
2. Prepare the lamb: Mix the chopped rosemary, thyme, garlic, mustard, olive oil, salt, and pepper to form a paste. Rub the herb mixture all over the lamb racks, coating them evenly.
3. Heat a large oven-safe skillet over medium-high heat and sear the lamb racks for about 2-3 minutes on each side until browned. Transfer the skillet to the oven and roast for 15-20 minutes for medium-rare (adjust cooking time for preferred doneness). Remove from the oven and let the lamb rest for 5-10 minutes before slicing.
4. Make the cherry reduction: While the lamb is roasting, combine the cherries, red wine, balsamic vinegar, honey, garlic, salt, and pepper in a small saucepan. Bring the mixture to a boil, then reduce heat to a simmer and cook for about 10-15 minutes until the sauce thickens slightly. If needed, mash the cherries with a spoon to break them down. Strain the sauce for a smoother finish or leave it chunky for a rustic presentation.
5. Serve: Slice the lamb racks into individual chops and drizzle with the cherry reduction sauce. Garnish with additional fresh herbs if desired.





## Solomon Hills Pinot Noir Collection

RETAIL \$411 | CLUB HOLIDAY \$308 | PRIMERA TOLOSA HOLIDAY \$287

3-bottle gift box

2019 Solomon Hills Vineyard  
Santa Maria Valley

96  
Points

2020 Solomon Hills Vineyard  
Santa Maria Valley

97  
Points

2021 Solomon Hills Vineyard  
Santa Maria Valley

93  
Points

## Single Vineyard Chardonnay Celebration

RETAIL \$190 | CLUB HOLIDAY \$142 | PRIMERA TOLOSA HOLIDAY \$133

2-bottle gift box

2022 Bien Nacido Vineyard  
Santa Maria

91  
Points

2022 Poletti - Edna Ranch  
San Luis Obispo Coast

91  
Points

---

Contact us for other gifting ideas [acquire@tolosawinery.com](mailto:acquire@tolosawinery.com) or call/text us at 805.242.7124

---

# HOLIDAY HOSTING TIPS

*from Tolosa*



The holiday season is the perfect time to gather with loved ones, share delicious meals, and create unforgettable memories. Whether you're hosting an intimate dinner or a festive celebration, the right wine can elevate the experience, adding a touch of sophistication and enhancing the flavors of your dishes. With a few thoughtful touches, you can create a holiday gathering that's as elegant as it is enjoyable.

## Wine Pairing Essentials

The right wine pairing can elevate a holiday dish from enjoyable to extraordinary. By enhancing flavors and creating harmony, a carefully chosen wine transforms a good meal into an unforgettable experience.

### CHICKEN & ROAST TURKEY

*Wine Suggestion:*  
Viognier 2023

### GLAZED HAM

*Wine Suggestion:*  
Cuvée  
Pinot Noir 2020

### BEEF & PRIME RIB

*Wine Suggestion:*  
Salaal 2021

### VEGETARIAN DISHES

*Wine Suggestion:*  
Sauvignon Blanc  
2023

805.242.7124 | 6

## Serve Like a Pro

Create the perfect experience for your guests by mastering wine service, from glassware to temperature, and for an added touch of elegance, consider serving from a magnum.

### TEMPERATURE

45-50°F	Light Whites & Rose
50-60°F	Full-bodied Whites & Light Reds
60-65°F	Full-bodied Reds

### DECANTING

Decanting helps enhance and soften tannins while releasing the wine's aromas and separating sediment for a smoother drinking experience. Allow fuller reds to breathe by decanting 30 minutes before serving.

### GLASSWARE

Use a wider glass for reds to allow more room for the wine to "breathe". A narrower glass for white wines helps maintain the delicate aromas and keep it cooler.



## CURATED GIFTS

*elevate your holidays with Tolosa*

Discover our selection of curated gift sets, thoughtfully crafted to elevate your holiday gifting experience. Each set is designed to impress, whether you're celebrating with loved ones or treating valued clients. Our curated gifts offer the perfect balance of luxury and personalization, ensuring that every moment this season is memorable. Let us help you find the perfect selections, tailored for every palate and occasion.





805.242.7124 | 9

## Coastal Chardonnay Cheers

RETAIL \$116 | CLUB HOLIDAY \$87 | PRIMERA TOLOSA HOLIDAY \$81

*2-bottle gift box*

2022 San Luis Obispo Coast Chardonnay  
San Luis Obispo Coast

2023 Sonoma Coast Chardonnay  
Sonoma Coast

## Pinot Noir Envy Holiday 3-Pack

RETAIL \$222 | CLUB HOLIDAY \$166 | PRIMERA TOLOSA HOLIDAY \$155

*3-bottle gift box*

2021 Pacific Wind Pinot Noir  
San Luis Obispo Coast

2021 1772 Pinot Noir  
San Luis Obispo Coast

2021 Stone Lion Pinot Noir  
San Luis Obispo Coast

## Stone Lion Holiday Mixed Duo

RETAIL \$132 | CLUB HOLIDAY \$99 | PRIMERA TOLOSA HOLIDAY \$92

*2-bottle gift box*

2020 Stone Lion Pinot Noir  
San Luis Obispo Coast

2022 Stone Lion Chardonnay  
San Luis Obispo Coast

## AVA Discovery Holiday Duo

RETAIL \$142 | CLUB HOLIDAY \$106 | PRIMERA TOLOSA HOLIDAY \$99

*2-bottle gift box*

2022 Russian River Pinot Noir  
Russian River Valley

2022 Santa Lucia Highlands Pinot Noir  
Santa Lucia Highlands

# ELEGANT HOLIDAY SIDES

*paired with Tolosa*

## Roasted Butternut Squash with Honey Almond Glaze

### Pair With

Stone Lion Chardonnay 2022  
San Luis Obispo Coast

### Ingredients

1 2-pound butternut squash, peeled, halved  
lengthwise, and seeds removed  
5 tbsps extra virgin olive oil  
2 tbsps honey, extra for drizzling

24 sage leaves  
½ cup Cheese Gorgonzola wedge, crumbled  
½ cup toasted walnuts

1. Preheat oven to 400°F. Line a large baking tray with non-stick baking paper. Place half the squash, cut side down, on a chopping board. Align a chopstick lengthwise on one side of the squash. Using a very sharp knife, carefully slice through the squash to the chopstick at ¼ inch intervals. Repeat with the remaining squash half.
2. In a small bowl, whisk together 4 tbsps of olive oil and honey until combined. Place the squash halves on the tray—cut side down—drizzle with olive oil-honey combo, and season with salt and pepper. Cover tightly with aluminum foil and roast for 50 minutes.
3. Mix the sage leaves with the final tablespoon of olive oil. Remove the tray from the oven, place the sage leaves in the incisions, and scatter some on the pan. Roast the squash for 10 minutes or until tender and golden.
4. When ready to serve, transfer the squash and sage leaves to a serving platter, scatter toasted walnuts and crumbled gorgonzola over the top, and drizzle with extra honey.

## Wild Mushroom & Cranberry Stuffing

### Pair With

Stone Lion Pinot Noir 2020  
San Luis Obispo Coast

### Ingredients

1 pound country-style bread cut into cubes  
2 tablespoons olive oil  
5 tablespoons butter  
1 pound wild mushrooms sliced  
3 celery ribs chopped  
2 bunches green onions thinly sliced

¾ cup fresh Italian parsley chopped  
2 tablespoons fresh thyme chopped  
4 cloves garlic minced  
3 large eggs  
2 cups chicken or vegetable broth  
1/3 cup Parmesan cheese

1. Preheat the oven to 375°F and generously grease a large baking dish. Cut the bread into 1-inch cubes and spread in a single layer on a large rimmed baking sheet. Bake until toasted, about 15 minutes. Transfer to a large mixing bowl and set aside.
2. Heat the olive oil and butter in a large skillet over medium heat. Once the butter is melted, add the mushrooms and sauté until golden; about 7 minutes. Add celery, green onions, parsley and thyme, garlic, salt and pepper; sauté for 3 to 4 minutes more. Add the mushroom mixture to the bowl with the bread cubes and toss to combine.
3. In a separate bowl, whisk together the eggs and 1 cup of the broth in a medium bowl. Pour the egg mixture over the stuffing and toss to coat. Stir in the Parmesan cheese.
4. Add the additional broth as needed if the stuffing looks or feels dry. Transfer to the prepared baking dish and cover with foil. Bake 60 minutes, remove foil, and bake until golden; about 15 to 30 minutes more.





# THE FINAL TOUCHES

## CREATE THE PERFECT GIFT

### Choose Your Favorite Tolosa Wine

Select from our curated wine portfolio or contact us to create a custom gift tailored to your preferences.

### Select a Gift Box

Choose from a variety of elegant packaging options: classic wood box, custom designed wood box, or eco-friendly gifting boxes.

### Personalize Your Gift

Add a personal touch with a custom message, select your preferred packaging, and let us know where to ship it.

## MORE WAYS TO GIFT

### CLUB MEMBERSHIP

Perfect for the person who loves wine. Have their favorites delivered right to their doorstep all year long.

[MEMBERSHIPS](#)

### E-GIFT CARD

Let them choose! Gift cards are the perfect way to setup a special tasting or for the picky wine conisuer.

[ADD GIFT CARD](#)

### TOLOSA APPAREL

Get your Tolosa loving person something to wear with our top-of-the-line apparel, perfect for pairing with wine.

[SHOP APPAREL](#)

## HOLIDAY SHIPPING SCHEDULE

Thanksgiving Delivery: Friday, November 19<sup>th</sup>

Christmas Eve Delivery: Wednesday, December 16<sup>th</sup>

New Year's Eve Delivery: Wednesday, December 20<sup>th</sup>

## CONTACT US

805.242.7124

[acquire@tolosawinery.com](mailto:acquire@tolosawinery.com)

*If you have specific ideas or need a unique gift package, our team is ready to help. Contact Nate Evaristo at [acquire@tolosawinery.com](mailto:acquire@tolosawinery.com) or call/text us 805.242.7124.*

*Custom or bulk orders may require extended processing time. Orders must be made by 9am PST.*