

TOPA MOUNTAIN WINERY

MAY 2021

WINE CLUB RELEASE



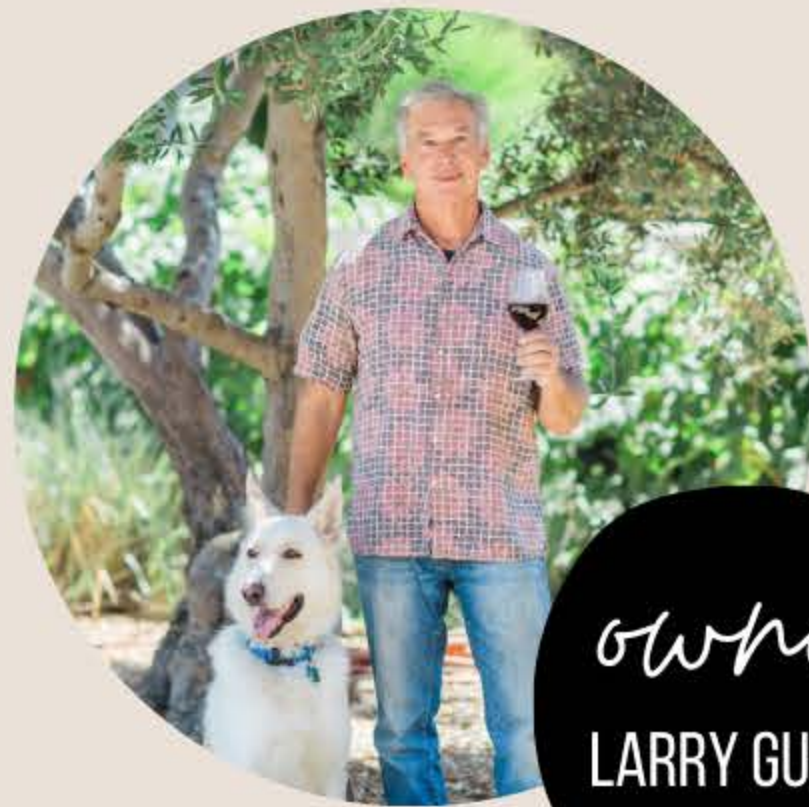
”

Time flies when you are having fun!

... Believe it or not, Memorial Day weekend will mark 5 years since we first opened our Tasting Room doors! As we reflect on the past 5 years at Topa Mountain Winery, we are overcome with gratitude and appreciation for what we have created and what we have been able to share with you. We have experienced so many amazing moments, so many wonderful friendships and of course, so many great wines. While it has not always been a smooth ride (pandemics and wildfires certainly cause bumps in the road), it has always been a joy thanks to our dedicated staff and our great and loyal wine club members.

Like a fine wine

that has been cellared for 5 years, this milestone calls for an occasion to open a special bottle of wine and luckily, we have a lot of great selections for you to choose from in this wine shipment. Our 2017 Tempranillo from our Estate Vineyard is in my, not-so-biased opinion, a stunning representation of a classic Spanish varietal. Smooth and velvety, this wine showcases what Ojai as a wine region can produce and it does not disappoint! If you are looking for a white wine option to enjoy with the warm spring weather, we would suggest chilling and pouring our 2018 Roussanne that balances richness and acidity with ease.



owner
LARRY GUERRA

In the spirit of continuing our support for local businesses, our team has created some great pairing suggestions that feature dishes from our favorite local restaurants! Our pairings range from Ojai Pizza and red wine to Ojai Rotie rotisserie chicken and white wine, so there is something included for everyone.

Whether you have just recently joined our Wine Club or if you have been with us from the start, we want to express our gratitude for your membership and support!

Cheers to 5 years,

Larry & the entire

Topa Team

WWW.TOPAMOUNTAINWINERY.COM

@TOPAMOUNTAINWINERY

821 W. OJAI AVE.

OJAI, CA 93023

805-640-1190

TASTING ROOM: OPTION 2

WINE CLUB: OPTION 3



Local Restaurant Love

Like all of us in the hospitality industry, restaurants have been hit hard in the last year+. We are incredibly lucky to enjoy the plethora of delicious food the Ojai Valley has to offer, and in support of our bountiful dining scene, our pairing suggestions for this release highlight our local restaurants.

For each wine you are receiving, we have paired a signature dish from here in the Ojai Valley that is the perfect match to our wine.

While we do not distribute our wines - meaning they are only available directly through us, not sold in stores or restaurants - these pairings are perfect for take-out to enjoy either when visiting us at the Tasting Room Grounds, or in the comfort of your own home.

Thank you for your continued support of your local restaurants, wineries, breweries, distilleries, and bars. You are keeping small businesses alive and your fellow community members employed -- *we could not do it without you!*



Jackie, Katie & Christy enjoying a cold beverage on the patio at the Deer Lodge.

WWW.TOPAMOUNTAINWINERY.COM
@TOPAMOUNTAINWINERY
WINECLUB@TOPAWINES.COM
821 W. OJAI AVE., OJAI, CA 93023
805-640-1190
WINE CLUB: OPTION 3

2018 ROUSSANNE

100% Roussanne
BIEN NACIDO VINEYARD
Santa Maria Valley



139 CASES PRODUCED

13.6% Alcohol by Volume

Aged 11 months in 10% new French oak

pH: 3.18

Drink now (May 2021) through 2023

TASTING NOTES:

Aroma:

beeswax

chamomile

white nectarine

Palate:

pineapple quince

yellow apple

lemon meringue

LOCAL RESTAURANT PAIRING:

*Signature Wings
from Little Sama*

The sweet & spicy tamarind glaze
plays perfectly with our newest
vintage of Roussanne.



photo by @littlesamaojai

2018 RESERVE CHARDONNAY

100% Old Vine Chardonnay

BIEN NACIDO VINEYARD

Santa Maria Valley



168 CASES PRODUCED

13.8% Alcohol by Volume

Aged 11 months in 15% new French oak

pH: 3.30

Drink now (May 2021) through 2026

TASTING NOTES:

Aroma:

*baked apple
lemon curd
vanilla cream*

Palate:

*poached bosc pear
creme brulee
balanced minerality*



LOCAL RESTAURANT PAIRING:

*Rotisserie Chicken
from Ojai Rotie*

The French-Lebanese style
of this chicken is a natural match
for our Reserve Chardonnay.

photo by @ojairotie

2018 FLORES RED

Merlot, Petite Verdot, Cabernet Sauvignon, Malbec

Happy Canyon (Santa Barbara) & Falcon Ranch (Ventura County)



118 CASES PRODUCED

14.7% Alcohol by Volume

Aged 2.5 years in 25% new French oak

pH: 3.61

Drink now (May 2021) through 2027

TASTING NOTES:

Aroma:

*charcoal
pomegranate
dark,
brooding minerality*

Palate:

*mocha
creme de cassis
gripping tannin*

LOCAL RESTAURANT PAIRING

Combination Pizza from Ojai Pizza

9 times out of 10, if a guest is bringing in takeout to TMW, it's Ojai Pizza! Who doesn't love a classic?



2017 SYRAH, BIEN NACIDO

100% Syrah

BIEN NACIDO VINEYARD

Santa Maria Valley



165 CASES PRODUCED

14.9% Alcohol by Volume

Aged 2.5 years in 30% new French oak

pH: 3.58

Drink now (May 2021) through 2031

Ideally decant prior to serving when consuming young.

TASTING NOTES:

Aroma:

ribeye

herbes de provence

blackberry

Palate:

cranberry

black licorice

berry compote

LOCAL RESTAURANT PAIRING

*Duck Bao Buns
from the Nest*

Duck and Syrah may be one of the most classic pairings, but we love the Asian twist this dish brings to the table!

photo by @thenestojai

