

TOPA MOUNTAIN WINERY

JUNE 2020

WINE CLUB RELEASE



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It's been feeling like summer for well over a month now,

... and this great weather is moving our vines along fast. We are expecting an early season this year, which will be a nice change from the late ones the previous two years. An early and warm year comes with its own challenges and benefits. On the bright side, it is unlikely that rains, frost, hail, or any severely damaging weather patterns will affect our crop. There will also be no difficulty in ripening our fruit. On the other hand, we need to keep a close watch as the days for harvest approach so that we are able to capture the fruit when it is both ripe and also has enough acid to keep the future wine in balance. We'll also need to be vigilant about watering our vines. If we water too little, a heat spell could devastate the crop and kill the vines. All in all, its life as usual for a farmer - mother nature is in charge.

In the winery,

we are preparing for our summer bottling. We'll be bottling white wines from the 2019 vintage, and also our high-end red wines from 2017. We taste each and every barrel, taking note of various flavor and textural differences so that we can keep improving in the years to come. Careful handling of the wines from barrels to tank during their final blending ensures that the delicate characteristics of the wines are preserved and oxygen is not able to degrade them. We use inert gases instead of pumps during this time, pressuring the vessels slightly and using that pressure to transfer wine between them. The wines are then lightly filtered, bottled, and sent to our climate controlled warehouse where they will finish the last part of their journey.



winemaker
DOMINIC O'REILLY

What a year it has been. The winery itself remains relatively unaffected by all this, as the work goes on, and the wines never slow in their development process. The vineyards also show no signs of trouble, and thankfully our field workers are happy to have work, so things on this end are mostly normal, other than the distancing and sanitation procedures that must be employed. We are lucky to already be isolated here in the beautiful Upper Ojai Valley. I hope you all are well and safe.

CHEERS,

Dominic

WWW.TOPAMOUNTAINWINERY.COM
@TOPAMOUNTAINWINERY

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TASTING ROOM: OPTION 2
WINE CLUB: OPTION 3

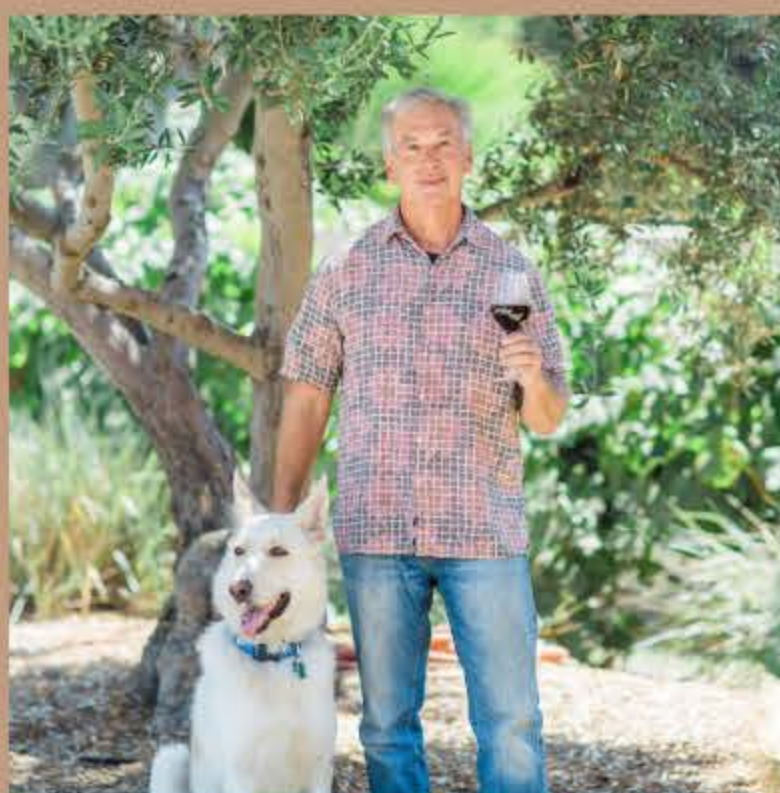


Welcome back, Wine Club Members, *We've missed you!*

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While things certainly have changed since our last Wine Club shipment in February, the long-awaited release of this shipment is a great return to some sort of normalcy. As we adapt to our "new normal" we want to remind our Wine Club members that your safety and happiness has been and always will be our number one priority. Welcoming back our members to our Tasting Room and grounds the past few weeks has brought us so much joy as Topa Mountain Winery is just not the same without our valued guests enjoying our wine and property. As we continue to adapt to this "new normal" we thank you for your patronage and support as well as your patience and understanding. We know that one day, when we look back at this chapter, what we will remember most is the encouragement we received from you, our Wine Club Members. We hope you enjoy these spectacular wines -- you deserve it!

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LARRY GUERRA
OWNER

CHEF ROBIN + A TASTE OF CALIFORNIA



Simple yet delicious recipes with quality shelf-stable ingredients are more relevant than ever!

After all of our quarantine cooking (and wine pairing, of course), we decided for this release, we wanted to highlight "non-recipe recipes". Thanks to social media, we witnessed a surge of people cooking with regularity for the first time, or honing their craft with the added challenge of items from their pantry, to decrease trips to the store. Chef Robin's 3 Taste of California condiments are so popular in our Tasting Room, we knew it would be a great launching pad for pairing inspiration. We hope you enjoy! All 3 condiments are available in our online store or in-person in the Tasting Room.

To learn more about Chef Robin and A Taste of California, please visit www.privatechefrobin.com.

www.topamountainwinery.com

2018 GRENACHE BLANC

100% Grenache Blanc

ALISOS VINEYARD

Santa Barbara County (Los Alamos)



112 CASES PRODUCED

13% Alcohol by Volume

Aged 23 months, 10% new French oak, 90% neutral French oak

pH: 3.6

Drink now (June 2020) through 2023

TASTING NOTES:

Aroma:

white flowers

coconut

sweet straw

candied lemon

Palate:

melon

green apple

mascarpone

citrus blossom



Chef Robin's

A Taste of California

Pairing Suggestion:

Roast Pork with
Sweet & Spicy Grape

2017 VIOGNIER

100% Viognier

75% WHITE HAWK VINEYARD / 25% CAMP FOUR VINEYARD

Santa Barbara County



160 CASES PRODUCED

13.4% Alcohol by Volume

Aged 16 months, 26% new French oak, 74% neutral French oak

pH: 3.58

Drink now (June 2020) through 2024

TASTING NOTES:

Aroma:

*fragrant blossoms
mild perfumes
melted butter
honey
young grass
lemongrass*

Palate:

*tropical fruits
whipping cream
honey
wet stones
sweet lemon tart*

Chef Robin's

A Taste of California

Pairing Suggestion:

Crab Cakes (or Fish Cakes) with Tomato & Chile in place of your typical cocktail sauce.



2018 ROSÉ OF GRENACHE

100% Grenache

HIGHLANDS VINEYARD

Santa Barbara County (Cuyama Valley)



400 CASES PRODUCED

13.5% Alcohol by Volume

Aged 8 months in 100% stainless steel

pH: 3.4

Drink now (June 2020) through 2021

TASTING NOTES:

Aroma:

agua de jamaica
crushed bing cherry
wild strawberry

Palate:

raspberry sorbet
jasmine
prickly pear
white chocolate



Chef Robin's
A Taste of California
Pairing Suggestion:

Greek salad with a
Fig+Olive dressing:
Add olive oil & wine
vinegar with a
heaping spoonful
of Fig+Olive blend,
plus crumbled feta
cheese.

2018 FLORES BLANC

100% Sauvignon Blanc

FALCON RANCH VINEYARD

Ventura County (Ojai, near Lake Casitas)



36 CASES PRODUCED

13.9% Alcohol by Volume

Aged 8 months in neutral French oak

pH: 3.17

Drink now (June 2020) through 2021

TASTING NOTES:

Aroma:

*wet chalk
stones
sweet straw
lemongrass*

Palate:

*white raspberry
honey
stone fruits*

Chef Robin's

A Taste of California

Pairing Suggestion:

Pasta with Fig+Olive &
Seared Seafood
(Scallops are shown in
photo). The pasta is simply
tossed with Fig+Olive
tapenade, with a splash of
olive oil.

