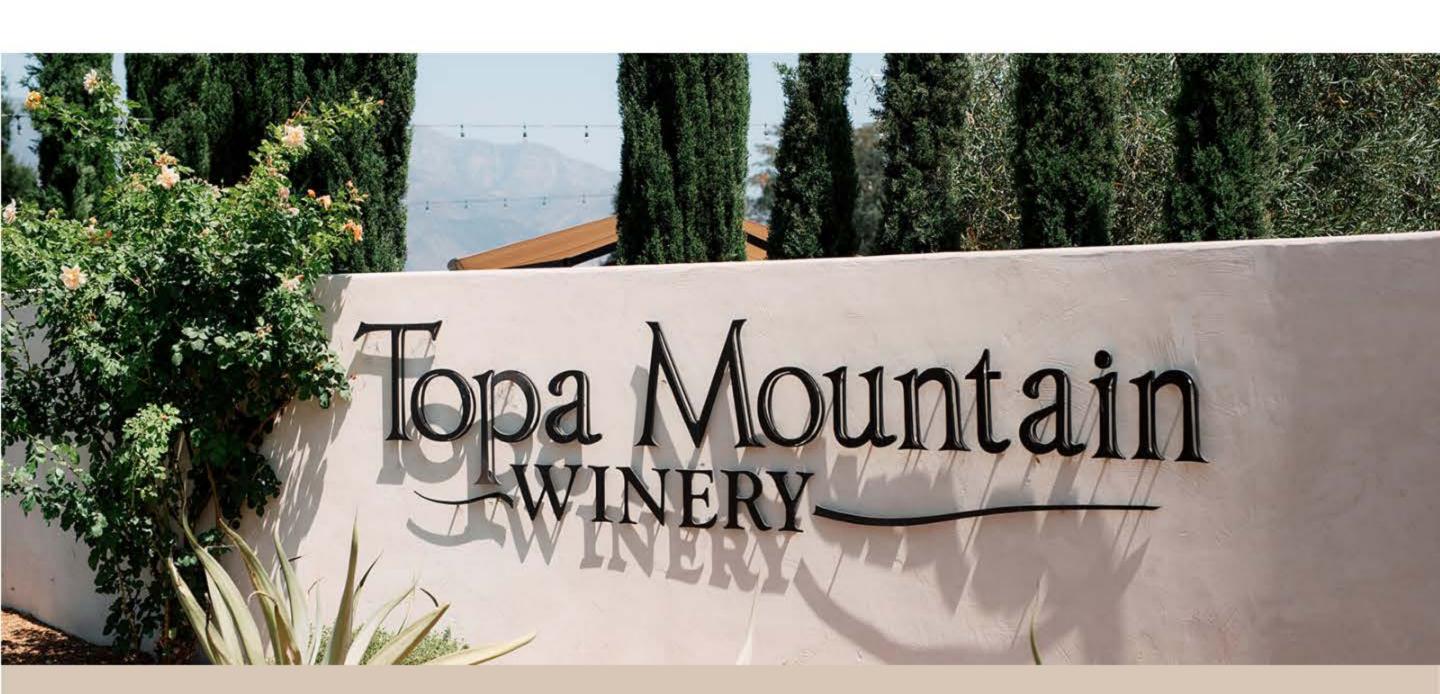
# JUNE 2020 WINE CLUB RELEASE



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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.



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,

WWW.TOPAMOUNTAINWINERY.COM @TOPAMOUNTAINWINERY

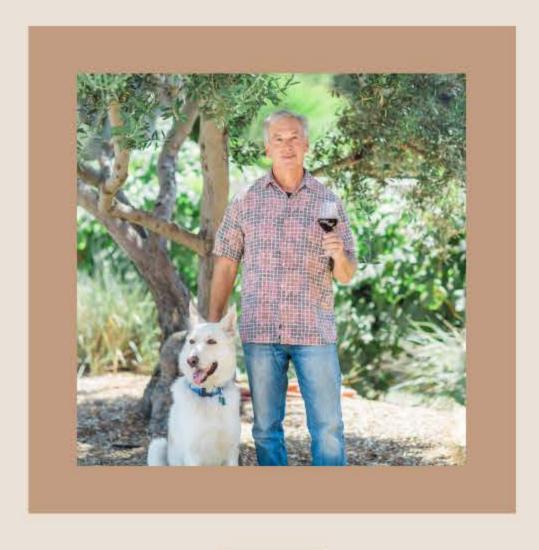
821 W. OJAI AVE.
OJAI, CA 93023
805-640-1190
TASTING ROOM: OPTION 2
WINE CLUB: OPTION 3





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

While things certainly have changed since our last Wine Club shipment in February, the long-awaited release of this shipmentis 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 backour 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!



# 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.

# 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



# 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

Chef Robin's

A Taste of California

Pairing Suggestion:

Crab Cakag (or Figh

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

#### Palate:

tropical fruits
whipping cream
honey
wet stones
sweet lemon tart



# 2017 BLEND 150

62% Grenache, 38% Syrah

### DEMETRIA VINEYARD

Santa Ynez Valley (above Foxen Canyon)



# 300 CASES PRODUCED

13.5% Alcohol by Volume

Aged 24 months, 10% new French oak, 90% neutral French oak

\$pH: 3.7\$

Drink now (June 2020) through 2025

# TASTING NOTES:

#### Aroma:

cherry pie
herbal tea
cheese rind
red currant
cherry cordial
watermelon agua fresca

### Palate:

hibiscus tea
tart red fruits
ragu sauce
bay leaf
unctuous texture
gripping but silky tannin

# Chef Robin's A Taste of California Pairing Suggestion:

Try all three as unique burger toppings. We love Tomato & Chile with beef patties, Sweet & Spicy Grape with turkey patties, and Fig & Olive with veggie patties!



# 2017 CABERNET SAUVIGNON

100% Cabernet Sauvignon

### COQUELICOT VINEYARD

Santa Ynez Valley



### 120 CASES PRODUCED

14.5% Alcohol by Volume

Aged 23 months, 30% new French oak, 70% neutral French oak

pH: 3.52

Drink now (June 2020) through 2028

## TASTING NOTES:

Aroma:

blackberry
blueberry
damp bark
cocoa
clove

Palate:

red berry jam & preserves
cinnamon
cardamom
dried leaves

Chef Robin's
A Taste of California
Pairing Suggestion:

Try all three on a butcher board platter to compliment grilled steak, chicken and fish.

