

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

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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

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.



2017 GRENACHE

95% Grenache, 5% Syrah

THOMPSON VINEYARD

Santa Barbara County (Los Alamos)



121 CASES PRODUCED

13.5% Alcohol by Volume

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

pH: 3.7

Drink now (June 2020) through 2026

TASTING NOTES:

Aroma:

*dark spices
dried raspberry
cranberry
book leather
curry*

Palate:

*sundried tomatoes
sweet licorice
currant
wild strawberry
fine & elegant tannins*

Chef Robin's

A Taste of California

Pairing Suggestion:

Gourmet BLT Sandwich with
Tomato & Chile in place of
tomato (or in addition!)



2017 FLORES RED

60% Malbec, 20% Sangiovese, 20% Syrah

FALCON RANCH VINEYARD

Ventura County (Ojai, near Lake Casitas)



119 CASES PRODUCED

15.9% Alcohol by Volume

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

pH: 3.45

Drink now (June 2020) through 2028

TASTING NOTES:

Aroma:

*bright red fruits
hibiscus
cherry cola
nutmeg*

Palate:

*baked strawberry
cherry
fruit leather
black licorice
tobacco leaf*



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

Rosemary Kebabs with Fig & Olive - you can use chicken, pork, steak or mushrooms!