

TOPA MOUNTAIN WINERY

MAY 2021

WINE CLUB RELEASE



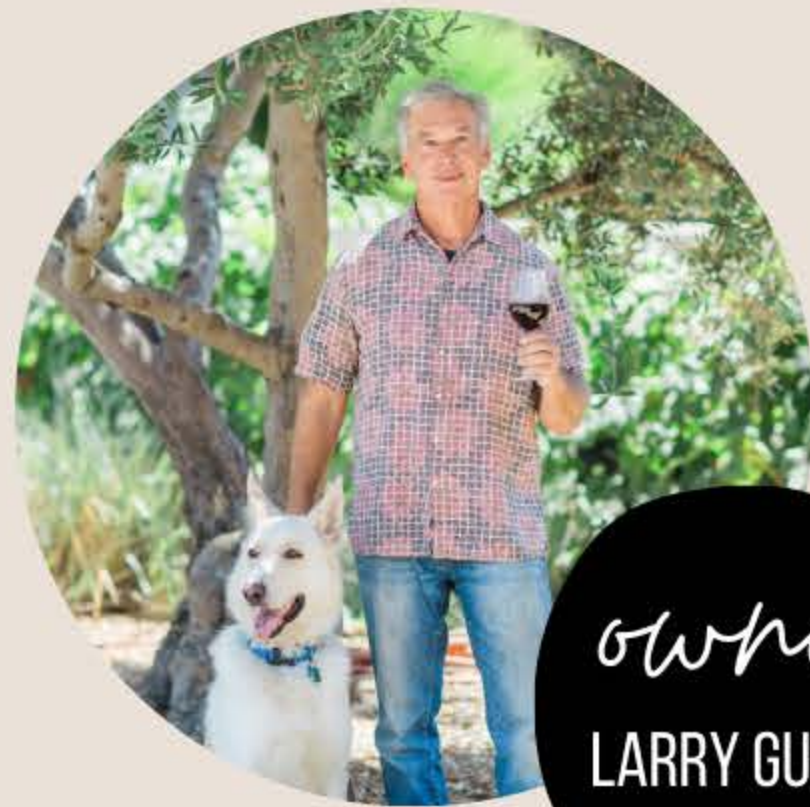
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Time flies when you are having fun!

... 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](https://www.instagram.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

2017 BLEND 33

40% Viognier, 30% Roussanne, 30% Marsanne

60% BIEN NACIDO VINEYARD, 40% CAMP FOUR VINEYARD
Santa Barbara County



91 POINTS

WINE ENTHUSIAST

238 CASES PRODUCED

13.4% Alcohol by Volume

Aged 8 months in 20% New French oak

pH: 3.39

Drink now (May 2021) through 2023

TASTING NOTES:

Aroma:

fresh bread

grapefruit

lime

Palate:

rich cheese

ripe fruit

delicate flowers



photo by @katyb_eating

LOCAL RESTAURANT PAIRING

Beetnik Salad by Papa Lennon's

Crowd pleasing, just like the Blend 33, we like adding chicken for a filling meal, but the Beetnik is totally delicious ordered as-is.

SESPE CREEK SPARKLING BRUT (NV)

100% Chardonnay
California



132 CASES PRODUCED

13.6% Alcohol by Volume

Drink now (May 2021) through 2023

TASTING NOTES:

Aroma:

fresh pear
stone fruit
fresh baked brioche
citrus pith

Palate:

green apple
bright minerality
creamy texture
great acidity

LOCAL RESTAURANT PAIRING

*Burger & Fries from
the Deer Lodge*

Possibly one of the best high/low pairings of all time, the bubbles & bright acidity of the Brut cut through the fat & richness of the buttery, meaty burger & salty fries.



photo by @ojaideerlodge