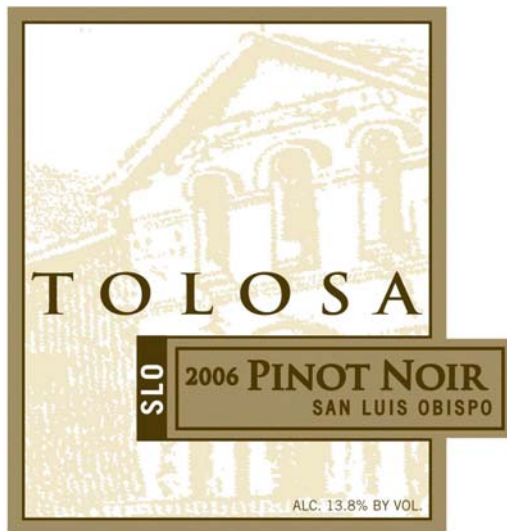


TOLOSA

Estate Wines

2006 SLO Pinot Noir



Varietal:	100% Pinot Noir
Appellation:	Edna Valley AVA
Clonal Selection:	Dijon 667, 777, 115, 2A & Pommard
Alcohol:	13.8%
T.A.:	5.85 g/L
pH:	3.65
Brix at Harvest:	23.8°-24.6°
Barrel Regime:	3-4 year old French Oak
Barrel Aging:	9 months in barrel
Bottling Date:	June 2007
Aging Potential:	3-5 years
Production:	5,195 cases 750ml
Food Pairing:	Spanish tapas or lightly spiced foods
Suggested Retail:	\$22.00

Vineyard Notes

The 2006 SLO Pinot Noir is notable for its use of our younger vineyard sites planted primarily to the newer Dijon clone selections. Clones 667 & 777 make up over 75% of this wine, with a 15% contribution from clone 2A. Dijon 115 and Pommard form just a tiny proportion of the remainder. The early maturing characteristics of the Dijon clones cooperated with a very late, cool growing season in 2006 to naturally produce a fully-ripe wine with less than 14% alcohol, which is unusual for our appellation.

Winemaking Notes

100% hand-picked, and fermented in small open-topped fermentors with punch-downs four times daily, averaging sixteen days of maceration prior to drain-down of free-run wine into French oak barrels. We selected the lots for this blend just after completion of secondary malo-lactic fermentation in barrel. The final blend was assembled with light lees, and put into three to four year old French oak cooperage to complete a total of nine months barrel aging prior to bottling.

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The fruit character leans towards cherry and raspberry in this medium colored Pinot Noir, with aromatic undertones of black tea, violets and cedar. The sweet fruit on the palate is soft and generous balanced by pleasant tannins, finishing with a hint of dry mint and anise. It is an innovative expression to Pinot Noir and designed to be enjoyed in its youth. – Winemaker Tasting Notes