

TOLOSA

Estate Bottled Wine

2004 Estate Grown TOLOSA Pinot Noir

Varietal Composition:	100% Pinot Noir
Appellation:	Edna Valley
Production:	3,156 cases
Suggested Retail Price:	\$28.00

Vineyard Information

Balanced yields and diversity of vineyards sites were keys to Tolosa's success in the challenging 2004 vintage. Several of our consistently top performing hillside blocks were included in this bottling, along with a few new blocks, which pleasantly surprised us with their intensity of fruit and true-to-type Pinot Noir character. As in the past, the clones Pommard, 2A, 667, and 115 were utilized, as well as clone 23 and Dijon 113.

Winemaking & Cellar Information

At Tolosa, Pinot Noir is hand-harvested and brought immediately to the winery for gently destemming and a 3-4 day cold soak prior to the start of fermentation. Fermentations are allowed to progress at moderate temperatures, with gentle punch-downs on the cap several times daily. Maceration is generally 10-14 days, after which the wines are pressed off gently in a small basket press to minimize bitter solids. Wine is settled in tank for 4 hours, and then racked to 100% French oak barrels for maturation. After 11 months in the cellar, the final selection and assemblage was made, with bottling following shortly thereafter.

Analytical Information

Alcohol:	14.2%
T.A.:	5.40 g/L
pH:	3.75
Brix at Harvest	24.6 – 25.2

Tasting Notes

Quintessential cool-climate Pinot Noir, with crushed rose petal, dried cherry and orange zest aromatics. Sleek in the mouth, with distinct bramble fruit flavors and an elegant crushed-velvet texture. Delicate French oak elevage leads the finish toward spice: nutmeg, clove and cardamom.

