

TOLOSA

Solomon Hills Vineyard Pinot Noir 2019 Santa Maria Valley

WINEMAKER NOTES

Solomon Hills Vineyard is a famous property planted and farmed by the Miller family. The exciting and innovative grapes from this property are growing in demand, as Pinot Noir connoisseurs appreciate the attractive and elegant notes from the wines. The grapes are carefully picked by hand in small lug bins. The fruit is sorted by an optical sorting machine before fermentation in stainless steel tanks. The wine spends 9 months aging in French oak barrels. As anticipated, the cool coastal region takes center stage in this wine with the bright acidity. With time, the wine builds broader notes, filling the palate with depth and a rich mouthfeel.

ABOUT THE VINEYARD

Solomon Hills Vineyard takes its name from Salomon Pico, a celebrated bandit who travelled frequently along the El Camino Real in the 1850s—and may have inspired the legend of Zorro. This vineyard is located at the westernmost end of the Santa Maria Valley AVA and is so close to the Pacific Ocean you can taste it in the wines that flourish in the sandy soils. The vineyard sits on west facing slopes mimicking the sand dunes, offering a view of the ocean. The vineyard receives maximum exposure to the coastal fog that rolls into the valley and the afternoon sea breeze that cools the vines.

Color Bright ruby red

On the nose Black cherry, cassis buds, and grapefruit rind come first, followed by a hint of curry

and fennel seed.

On the palate Juicy and bright. Mix of ruby grapefruit, dark rose, and fleshy plum, finishing with a

hint of cola and black tea.

Varietal Pinot Noir

Fermentation Stainless steel open top fermentation tanks

Aging 9 months in French oak barrels, with 23% of them being new

Vineyard Solomon Hills Vineyard

Enjoy 2021 - 2033