

TOLOSA

Estate Wines

“1772” Series

For our “1772” wines we use the region’s historical landmark, Mission San Luis Obispo de Tolosa, for inspiration. We chose the year the Mission was founded, “1772”, as the name for our best wines. Our “1772” wines are carefully crafted, selected from the finest sections of our Estate vineyard. Each vintage our winemaker tastes every barrel in the cellar searching for those rare instances when the wine and the barrel have achieved perfect balance. The harmony created by this process allows the unique regional character to emerge.

Vineyard Notes

Almost all of the barrels chosen for this wine came from the hillsides of Edna Ranch east. This portion of our vineyard has soils that limit the production from each vine. This effectively concentrates the wine’s perfume and extract. The 2006 vintage was the latest in memory. The shorter days and cooler nights produced wines with deep color and dynamic tannins. This structure, more common in Burgundy than California should make for a long slow bottle development. For the sake of our own health and the environment’s, we farm our vines sustainably.

Winemaking Notes

Our most basic worry about this unusually late vintage was whether it would ripen at all. It did, and we are very happy with the results. The techniques we use are time tested classics. We only depart from them in subtle ways. This vintage took more careful cluster selection and attention to extraction of the ferment in order not to have too dry a wine. We also racked the wine away from its yeasts earlier to allow it to soften. One of the things you have to be careful of with red winemaking is not to do too much. The wine really is made in the vineyard and a certain amount of benign neglect is the best approach in the cellar.

This bottling is made up from the richest and most perfectly balanced barrels in the cellar. Besides having more color and flavor the process of barrel selection perfects the oak flavors in the wine, because only barrels where the barrel flavor and the wine flavor are in blissful harmony are chosen. This wine though delicious now will improve with a few years rest in a cool dark cellar. – Winemaker Tasting Notes

TOLOSA “1772”

Varietal: *Pinot Noir*
Appellation: *Edna Valley*
Vineyard: *Edna Ranch*
Vintage: *2006*
Bottles Produced: *6,268*
Blocks: *596, 597, 595*
TA: *6.68* pH: *3.54* Brix: *23.9°-25.6°*
Alcohol by Vol.: *13.8%*
Bottle Number:

Appellation:	Edna Valley AVA
Clonal Selection:	115, Pommard, 2A,
Brix at Harvest:	23.9-25.6
T.A.:	6.68 g/L
pH:	3.54
Alcohol:	13.8%
Cooperage Used:	Mercury, Radoux
Barrel Regime:	50% new French Oak
Barrel Aging:	10 Months
Bottling Date:	September 2007
Aging Potential:	5-7 years
Production:	20 barrels
Food Pairing:	Beef or game
Suggested Retail:	\$52.00