

# TOLOSA

*Estate Wines*

## **"1772" Series**

For our "1772" wines we use the region's historical landmark, Mission San Luis Obispo de Tolosa, as inspiration. We chose the year the Mission was founded, "1772", to name these superlative wines. The "1772" wines are carefully crafted and blended from our very best lots. Our winemaker tastes every single barrel in order to find both the best wine and the perfect pairing of the barrel's oak flavor with the wine's flavor. The result is a limited edition wine with both depth and finesse.

## **Vineyard Notes**

In our cool fog swept valley there are only a few sites that can ripen Syrah with any measure of reliability. Over the years we have discovered where they are. Because of Syrah's natural tendency to set a big crop, we have to be diligent with our pruning and thinning to control the yield. Both of the vineyard blocks that make up this wine are on steep slopes in our Edna Ranch Vineyard. One is on light sandy soil, the other on rocky limestone. The 2007 vintage was the result of an exceptionally cool and mild year which produced perfect fruit.

## **Winemaking Notes**

In a great vintage such as 2007 the most traditional winemaking methods can be employed. There was a natural balance of flavors in the fruit that was easy to extract. We used small open top tanks for fermentation and drained the free run wine into barrels after two to three weeks. The barrels were selected for this blend after 10 months ageing and then aged another 10 months before bottling.

## ***Winemaker Tasting Notes***

*This dark red and exuberantly aromatic wine will benefit from significant bottle ageing. Cherry and blueberry are dominant notes at this time with oak spice, candle smoke and cedar supporting the fruit tones. At six months past bottling the mouth is restrained and very youthful. The tannins are moderate and give a balanced grip to the mouth texture.*

## TOLOSA "1772"

Varietal: *Syrah*  
Appellation: *Edna Valley*  
Vineyard: *Edna Ranch*  
Vintage: *2007*  
Barrels Produced: *10*  
Blocks: *577 & 588*  
TA: *6.6* pH: *3.5* Brix: *25.8°*  
Alcohol by Vol.: *14.8%*

<b>Appellation:</b>	Edna Valley AVA
<b>Colonial Selection:</b>	Estrella & 99
<b>Brix at Harvest:</b>	25.8 °
<b>T.A.:</b>	6.6g/L
<b>pH:</b>	3.5
<b>Alcohol:</b>	14.8%
<b>Cooperage Used:</b>	French ¼ new
<b>Barrel Regime:</b>	100%
<b>Barrel/Tank Aging:</b>	21 months
<b>Bottling Date:</b>	9/10/2009
<b>Ageing Potential:</b>	6-10 years
<b>Production:</b>	240 cases
<b>Food Pairing:</b>	rich foods
<b>Suggested Retail:</b>	\$46.00