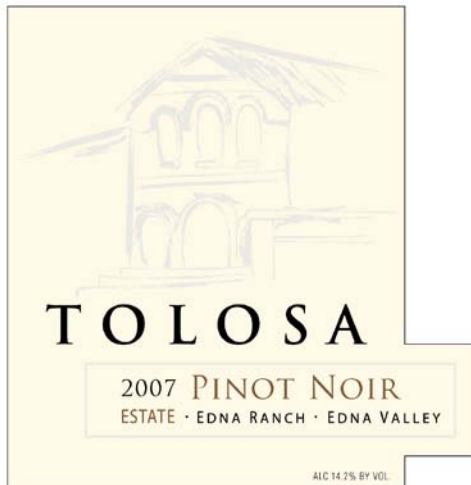


TOLOSA

Estate Wines

2007 Pinot Noir



Varietal:	100% Pinot Noir
Appellation:	Edna Valley AVA
Clonal Selection:	D667, D115, Pommard, & 2A
Alcohol:	14.1%
T.A.:	6.23g/L
pH:	3.58
Brix at Harvest:	24.5°
Cooperage Used:	French 1/3 new
Barrel Regime:	100%
Barrel Aging:	10 months
Bottling Date:	8/20/2008
Aging Potential:	6-10 years
Production:	5,500 cases
Food Pairing:	versatile
Suggested Retail:	\$28.00

Vineyard Notes

We have close to 800 acres of estate vineyard just south of San Luis Obispo. Out of this we select just 45 acres of Pinot Noir to produce our wine. The blocks chosen, which due to soil clone and aspect, consistently produce the best wine each year. The 2007 vintage was ideal in its growing conditions. An early dry spring and mild conditions throughout gave wines of unusual intensity and freshness. There were no disease problems of any sort and harvesting was controlled by flavor not weather.

Winemaking Notes

We use small open topped fermenters for all of our red wines. This allows for a more precise extraction of flavor and color. With a vintage of exceptional quality like 2007 it is not necessary to use any sort of special techniques. The most basic or classical recipe can be used with impunity. These wines had a few days of cold soaking prior to ferment. The fermentation itself took 7-10 days, and the wines were then gravity drained to barrel. No press wine at all was used. After 10 months of barrel aging the blend was put together by individually selecting the best barrels from the best lots.

Winemaker Tasting Notes

This wine has beautiful color density and hue. The fruit aromas bring to mind both raspberry and cherry. There is also that almost indescribable aroma that is unique to Pinot that is something akin to both violets and damp earth. The mouth is full with fruit sweetness yet has plenty of grip due to both oak and grape tannins.