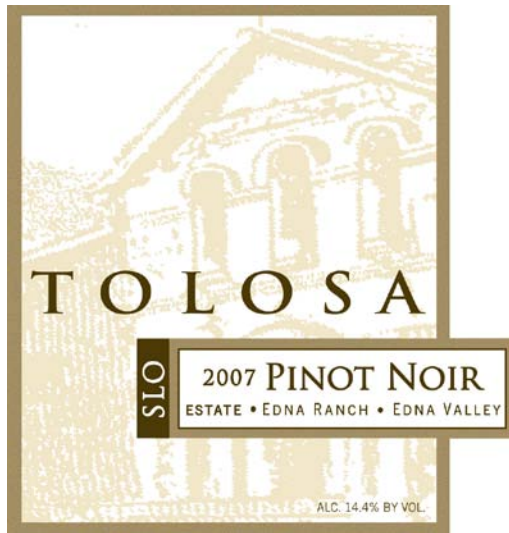


TOLOSA

Estate Wines

2007 SLO Pinot Noir



Varietal:	100% Pinot Noir
Appellation:	100% Edna Valley AVA
Clonal Selection:	Pommard, D667, D115, 2A
Alcohol:	14.2%
T.A.:	6.2
pH:	3.6
Brix at Harvest:	24.1°
Barrel Regime:	100% French Oak ¼ new
Barrel Aging:	8 months
Bottling Date:	7/28/2008
Aging Potential:	6-10 yrs.
Production:	2011 cases
Food Pairing:	quail, wild mushrooms
Suggested Retail:	\$22.00

Vineyard Notes

In my many years of winemaking 2007 stands out as one of the most perfect from the perspective of the weather and its interaction with the vines. The preceding winter was dry which allowed the vines to get an early start. The crop level was very low which gives the potential for above average color and extract. But, I think the most remarkable thing about the growing season is that there was never a heat spike the entire time. As a result the grapes ripened to high levels of color and extract while still keeping an enormous amount of fruit freshness. We used blocks from around the winery and our Edna Ranch just a few miles south.

Winemaking Notes

The more perfect the quality of the fruit from a vintage, the less you have to do to it. In the case of 2007 it was simplicity itself as the fruit quality was exceptional. We hand harvested at night under lights, destemmed into small open top tanks and fermented it over a two week period. The free run wine was drained into French oak barrels and aged for eight months. After the ageing every barrel was tasted and selected for its best use. For this wine I chose the lightest and softest of the barrels.

Tasting Notes

At release this wine remains exuberantly youthful. Even though this is our lightest wine of the vintage still the color is a deep almost black red. The aromas are primarily of fresh berries especially blueberries. There is a scent somewhere between toast and East Indian spice as well. The flavors in the mouth are consistent with the perfume. Ripe fruit fills the central palate and appealingly tense tannin creates a certain dynamism in the mouth.