

TOLOSA

Estate Wines

“1772” Series

For our “1772” wines we used 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 the best wines. Our “1772” wines are carefully selected and crafted from the finest sections of the 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

We have over time been able to identify the best quality locations in our Estate vineyards. Approximately half of our blocks of Pinot Noir are capable of making reserve quality wines, but in any given vintage we only know which will achieve the highest levels after the wines are made. In 2008 two blocks at the winery and two of the mountainside blocks a few miles south were the stars. Curiously these included both the earliest and the latest picked blocks on the ranch so this was a harvest that produced quality throughout.

Winemaking Notes

In 2008 we executed a classic recipe for Pinot Noir. Nothing in the nature of the fruit indicated that we needed to do anything out of the ordinary. It was fermented in small open fermenters for two to three weeks and then drained down to barrels without any press wine. We found once it was in barrel that it had a bit more tannin structure than was ideal so we removed the wine from the yeast lees early to allow the wine to soften without adding fining materials. We believe that this departure from our normal technique allowed this wine to evolve gracefully without losing any of its essential character.

Winemaker Tasting Notes

The 2008 vintage has classic medium bodied Pinot Noir architecture. It is medium in color with ripe cherry and strawberry aromas evident. There are sub notes of cinnamon, cedar, and straw. The sweet fruit flavors are apparent in the mouth with sufficient tannin grip to hold it for several years.

TOLOSA “1772”

Varietal: *Pinot Noir*
Appellation: *Edna Valley*
Vineyard: *Edna Ranch*
Vintage: *2008*
Barrels Produced: *10*
Blocks: *513, 518, 596 & 597*
TA: *5.6* pH: *3.7* Brix: *23.6°*
Alcohol by Vol.: *13.8%*

| | |
|--------------------------|-------------------|
| Appellation: | Edna Valley AVA |
| Clonal Selection: | D667, Pommard, 2A |
| Brix at Harvest: | 23.6° |
| T.A.: | 5.6 g/L |
| pH: | 3.7 |
| Alcohol: | 13.8% |
| Cooperage Used: | French |
| Barrel Regime: | 40% new |
| Barrel Aging: | 12 months |
| Bottling Date: | 9/10/2009 |
| Aging Potential: | 6-8 years |
| Production: | 10 Barrels |
| Food Pairing: | very versatile |
| Suggested Retail: | \$52.00 |