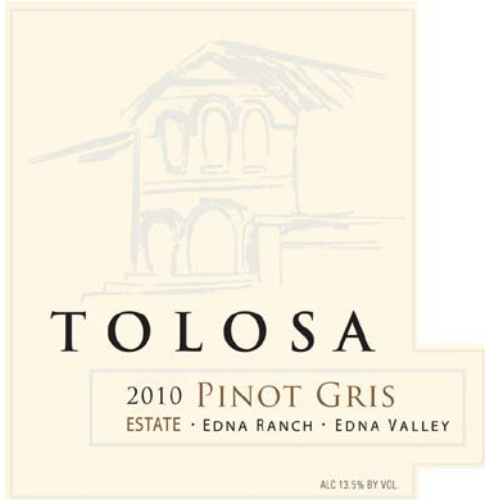


# TOLOSA

*Estate Wines*

## 2010 Pinot Gris



<b>Varietal:</b>	100% Pinot Gris
<b>Appellation:</b>	Edna Valley AVA
<b>Alcohol:</b>	13.5%
<b>T.A.:</b>	6.4
<b>pH:</b>	3.18
<b>Brix at Harvest:</b>	23°
<b>Tank Aging:</b>	100%
<b>ML %:</b>	0%
<b>Bottling Date:</b>	3/14/2011
<b>Production:</b>	215 cases
<b>Food Pairing:</b>	Humbolt Fog Goat Cheese
<b>Suggested Retail:</b>	\$19.00

### Vineyard Notes

While there are things to admire in all five of our estate vineyards, Moretti Canyon is certainly the most beautifully sited. It sits along the edges of a creek in a small side canyon off Orcutt Rd. about 2 miles south of the winery. Big Sycamore trees grow along the creek, and it has that cozy feel that all small canyons share. The Pinot Gris that we use is a tiny block of Alsatian clone material planted in a partly shaded creek side spot near the back of the vineyard. This area tends to be very late maturing and low in color, all desirable characteristics with Pinot Gris.

### Winemaking

Pinot Gris is a partly colored variant of Pinot Noir. It is known to be very tannic left to its own devices. The pressing of the grapes has to be done very carefully in order to have a pale stable color and a balanced texture. As with all of our white wines we pick at night in order to have more control over the pressing and extraction of flavor from the fruit. We limit the amount of juice from each ton to avoid getting too much color and tannin. The wines are fermented in tank and then aged for a few months on the yeast lees before bottling. We often have to lower the acidity on this wine. While we bottle this in early spring with our rose and other fresh whites, I like 6-12 months of bottle age on this wine before drinking it.

### *Winemaker Tasting Notes*

*Pinot Gris is a true Pinot and as such it is subtle and complex by nature. The fruit aroma has a slight earthy note that some call violets. There are notes of apple and pear as well in the aroma. The textures in the mouth are perfectly poised with fruit sweetness balanced by lively acidity and just a hint of tannin grip. The color is a beautiful pale greenish gold.*