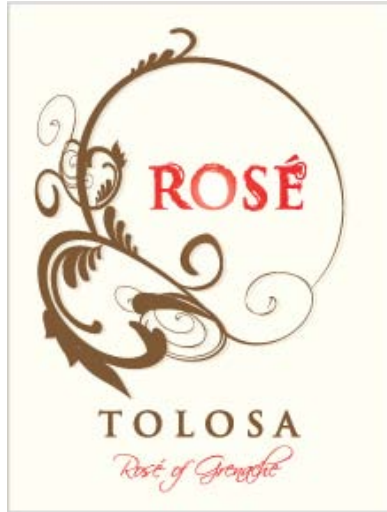


# TOLOSA

*Estate Wines*

## 2010 Rosé Wine



<b>Varietal:</b>	Grenache 80%, Syrah 15%, Pinot Noir 5%
<b>Appellation:</b>	Edna Valley AVA
<b>Alcohol:</b>	13%
<b>T.A.:</b>	6.5
<b>pH:</b>	3.3
<b>Brix at Harvest:</b>	23.0°
<b>Tank Aging:</b>	100%
<b>ML %:</b>	0%
<b>Bottling Date:</b>	3/14/2011
<b>Production:</b>	279 cases
<b>Food Pairing:</b>	Grilled pork chops
<b>Suggested Retail:</b>	\$18.00

### Vineyard Notes

Most years we use the Grenache at our Salaal estate as the base for the Rose, but due to spring weather we ended up using every bit of Grenache on both Salaal and Mountainside for this wine. The crop was woefully small, and the harvest weather didn't favor ripening it for use as a red wine. Grenache is a warm climate grape with a great deal of perfume and when it is grown in a cool coastal valley like ours it works more reliably for pink wine than red. We harvested these grapes before the rain so they came into the winery in tremendous shape.

### Winemaking Notes

We adopted a few years ago the modern French recipe for making rose. This involves loading the whole clusters of freshly picked fruit directly into the press and then pressing until the desired color and flavor are achieved. Striking the right balance of color and tannin is the art of this wine. It is quite difficult to get a correct vibrant pink color without too much tannin and red wine flavor. The resulting juice is fermented in tank and then stored on the yeast lees for a few months before being bottled. Our goal is a wine that will be at its peak in the summer a few months after our March bottling.

### *Winemaker Tasting Notes*

*I consider this to be one of the finest rose that I've made. I'm particularly proud of the pure "girly" pink hue. While it may seem easy, in reality getting the color right is quite tough. There is an exuberant perfume of melon, peach and tropical fruit as well as fresh red berries. While bone dry, the fruit flavors sweeten the palate impression.*