

# TOLOSA

*Estate Wines*

## “1772” Series

For our “1772” wines we used the region’s historical landmark, Mission San Luis Obispo de Tolosa, as inspiration. We chose the year the Mission was founded, “1772”, to name these superlative wines. The “1772” wines are carefully crafted and blended from our very best lots. Our winemaker tastes every single barrel in order to find both the best wine and the perfect pairing of the barrel’s oak flavor with the wine’s flavor. The result is a limited edition wine with both depth and finesse.

## Vineyard Notes

Both of the wines that went into this blend came from our Salaal Vineyard. This section of our estate is on flat ground a mile or so south of the winery. In general flat ground is not the first choice for a red wine vineyard, but parts of this vineyard defy the odds. It is our suspicion that an ancient streambed underlies sections of this vineyard giving it better drainage than a level piece of ground would normally have. Whatever the reason, we have seen a pattern of this vineyard producing some of our best Syrahs year in and year out.

## Winemaking Notes

We hand harvest at night and de-stem the grapes into open top tanks for fermentation. This allows us to extract using the more controllable punch down method. After 10-18 days we drain the free run wine down to barrels for aging. Our reserve level wines are individually barrel selected to further focus quality and style. This wine is 100% Syrah which is quite unusual for us. Usually we blend other varietals with Syrah.

## Winemaker Tasting Notes

*This wine is almost too much of a good thing. I hate to say that a wine has too much flavor, but this may be the case, especially for its youth. It is very dark, verging on black. The aromas need time in the cellar or hours in a decanter to open. The flavors and textures in the mouth are a clearer indicator of its quality. This wine demands rich food in order to be understood and enjoyed. I'd say grilled rib eye steak would be ideal.*

## TOLOSA “1772”

Varietal: *Syrah*  
Appellation: *Edna Valley*  
Vineyard: *Edna Ranch*  
Vintage: *2008*  
Barrels Produced: *10*  
Blocks: *683 & 684*  
TA: *6.38* pH: *3.62* Brix: *24*  
Alcohol by Vol.: *14.5%*

|                          |                          |
|--------------------------|--------------------------|
| <b>Appellation:</b>      | Edna Valley AVA          |
| <b>Clonal Selection:</b> | 174 & 877                |
| <b>Brix at Harvest:</b>  | 24°                      |
| <b>T.A.:</b>             | 6.3g/L                   |
| <b>pH:</b>               | 3.62                     |
| <b>Alcohol:</b>          | 14.5%                    |
| <b>Cooperage Used:</b>   | 40% new French           |
| <b>Barrel Regime:</b>    | 100 %                    |
| <b>Barrel Aging:</b>     | 16 months                |
| <b>Bottling Date:</b>    | 2/5/2010                 |
| <b>Aging Potential:</b>  | 6-8 years                |
| <b>Production:</b>       | 10 barrels               |
| <b>Food Pairing:</b>     | Grilled Rib-Eye<br>Steak |
| <b>Suggested Retail:</b> | \$46.00                  |