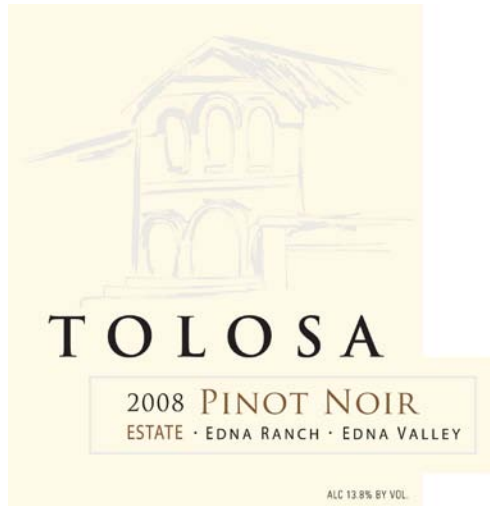


TOLOSA

Estate Wines



2008 Pinot Noir



Varietal:	100% Pinot Noir
Appellation:	Edna Valley AVA
Clonal Selection:	D667, 2A, D115, Pommard
Alcohol:	13.8%
T.A.:	5.85 g/L
pH:	3.69
Brix at Harvest:	23.7°
Cooperage Used:	French 1/3 new
Barrel Regime:	100%
Barrel Aging:	11 months
Bottling Date:	9/10/09
Aging Potential:	6-8 years
Production:	1,200 cases
Food Pairing:	very flexible
Suggested Retail:	\$30.00

Vineyard Notes

One of the keys to the quality of Tolosa's wine is the rigorous way we select from within our large vineyard. Less than 15% of the vineyard is used in the making of the wine. With Pinot Noir more than any other type of wine the vineyard source is critical. Pinot Noir responds strongly to variation in weather each year so having numerous blocks with a diversity of soil rootstock and clone confers a real advantage. The 2008 vintage in many ways reminds me of 2005. It is a classic medium to light bodied vintage where only the best blocks made tasty wine. There is an unusually high proportion of 2A clone this year which makes the wine quite perfumed. Something that is essential in lighter years.

Winemaking Notes

Some wines make themselves as the saying goes. You simply pick perfect fruit and execute a classic recipe. Such was not the case with the 2008 Pinot Noir. The fruit itself seemed normal. It was harvested in good condition and fermentations in our small open topped tanks went normally. The wines as they showed early in barrel were not as balanced as we would have liked. Given the medium structure from both a color and fruit point of view it seemed that they were overly tannic. As a result we removed them from their yeast lees earlier than normal to accelerate the softening process and exercised a severe barrel selection to bottle only the softest lots. It worked.

Winemaker Tasting Notes

Fans of "old fashioned" and by that I mean Burgundy style Pinot Noirs will love this wine. Let me say that it will not be mistaken for Syrah or Zinfandel. The color is medium. Aromas lead with fresh plum cherry and cola that is supported by dry earth and cedar. The mouth is medium bodied and sweet with fruit flavors. I would call this wine generous and well upholstered within its delicate framework.