



TOLOSA



ABOUT TOLOSA

Cowboy dreams of owning a cattle ranch brought Vintner Robin Baggett to Edna Valley. The cold Pacific wind that sweeps down the coast into the transverse valley and a myriad of soils derived from an ancient seabed made him realize he was on a frontier of a different sort. Tolosa is the expression of his commitment to spare no effort to craft nuanced and balanced Pinot Noir and Chardonnay of distinctive character to rival any in the world.

1772 VIOGNIER 2019

Edna Valley

WINEMAKER NOTES

The two most important elements I want to capture in this wine are the aromatics and the texture. The cooler 2019 vintage allowed three picks at harvest. I was able to ferment one pick in stainless steel to preserve the freshness, while the second and third picks were barrel fermented. Post primary fermentation, we blended together the components, and the wine aged in barrel for an additional 5 months. A portion of the barrels were new Acacia wood to confine the structure yet build the aromatics. The balance was a mix of once used Acacia and neutral French oak barrels. The mouthfeel of the wine was opulent enough; thus, we did not need to stir the lees.

ABOUT THE VINEYARD

The Viognier comes from two blocks on Tolosa's estate vineyard, Edna Ranch. Block 576 in the Poletti section and block 551 in the Stornetta section. Block 576 has lighter soil and a greater southwest orientation. This section always ripens before the other Viognier on the estate. Block 551 is planted on deeper soils with a southeast orientation and takes its sweet time to ripen. The cool Edna Valley climate helps to preserve the fruity aromatics, as the Viognier is late ripening and picked at the end of September

Color	Light gold with a hint of green
On the Nose	Pineapple upside down cake, honeycomb, lime pulp, candied lemon and citronella
On the Palate	A voluptuous mouthfeel with a kick of acidity to carry the wine through a long finish showcasing notes of nectarine coulis, daffodil, orange blossom and shaved almond on the finish
Blend	Viognier
Fermentation	8% fermented in stainless steel tanks and 92% fermented in new Acacia and neutral French oak barrelss
Aging	5 months, in a combination of Acacia barrels and neutral French oak barrels, with 18% being new Acacia barrels
Vineyards	Edna Ranch
Case Production	290