



TOLOSA



ABOUT TOLOSA

Cowboy dreams of owning a cattle ranch brought Robin Baggett to the San Luis Obispo Coast. The cold Pacific wind and soils from ancient seabed to limestone 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.

ROSÉ PINOT NOIR 2022

San Luis Obispo Coast

VINTAGE NOTES

A dry winter and spring that featured cool, coastal breezes delayed bud break until the second half of March. April had moments of hot weather and some rain that slowed bloom but by June, steady summer weather had kicked in. Mild August temperatures produced a later than normal veraison followed by a much warmer September. Grapes were picked on September 6 with excellent flavor and ripeness.

VINEYARD SOURCES

The Pinot Noir grapes for this wine came from the Hollister section of our estate vineyard, Edna Ranch. This part of our vineyard is closest to the Pacific Ocean, a cool site with gravelly, sandy soils. The combination of this cool site and older heritage clones produce grapes with significant flavor development at lower Brix levels making them ideal for Rosé wine production.

WINEMAKING

Grapes were initially processed very much like white grapes; they were whole cluster pressed and cold settled for four days at 48 degrees. Fermentation took place in 100% stainless steel tanks followed by aging for five months, also in stainless steel tanks.

Visual	Very pale pink
Nose	Clean, fresh aromas of watermelon, lime, tangerine and papaya are accented by notes of rose water, cotton candy, white tea, and citrus zest.
Palate	Medium bodied, broad and bursting with ripe flavors of strawberry, lemon lime and guava accented by a touch of minerality and refreshing acidity.