



TOLOSA



ABOUT TOLOSA

Cowboy dreams of owning a cattle ranch brought Robin Baggett to Edna Valley. 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. Our Single Vineyard series of very small-lot, artisanal wines invites exploration of renowned appellations and acclaimed vineyards throughout California and confirms Edna Valley's place in this distinguished company.

CUVÉE 2017

California

WINEMAKER NOTES

Being from France, I honor the purpose and tradition of a Cuvée to be a precise blend. This wine comes from a collection of California appellations. Each component is a true representation of the terroir from which it is sourced. With time and patience, we find the perfect proportion of each site to produce a wine to please all the senses. The result is remarkable in complexity with a great aging potential. Each lot is fermented separately in a stainless-steel temperature controlled open top tank. We barrel down the wine to spend 9 months in a combination of new, once used, and neutral French oak barrels.

ABOUT THE VINEYARD

This wine is comprised from different appellations with a goal to preserve the defining character of each region. The grapes from the Petaluma Gap tolerate the strong winds from the Sonoma Coast, which produces a deeper color. The grapes from the Santa Lucia Highlands receive enough sun exposure to support a riper profile and contribute a luscious mouthfeel. The fruit from Los Carneros experiences a dramatic shift from warmer days to cooler nights. This diurnal shift builds the tannin structure in the wine, while also contributing a savory characteristic. The component from Carmel Valley balances the freshness and adds a layer of minerality to the wine.

Color	Deep ruby with a rose-pink rim
On the Nose	Leather, crushed rock, chocolate ganache, raspberry chipotle BBQ sauce, fruit leather, black tea and cold ash
On the Palate	Strawberry syrup, fleshy black cherry, baking cocoa, tobacco, graphite, leather, seamless mouthfeel with a dense tannin structure
Varietal	Pinot Noir
Fermentation	Fermented in stainless steel open top tanks
Aging	9 months in French oak barrels, with 25% of them being new
Case Production	224