



TOLOSA



ABOUT TOLOSA

At Tolosa, we are true believers in the special terroir that is Edna Valley, nestled amongst the northwest to southeast running volcanic hills of San Luis Obispo County and the frontier for the most complex cool-climate varietals in California. Our Pinot Noirs and Chardonnays reflect the cold Pacific wind that sweeps down the coast and funnels into the valley, as well as the remarkable diversity of soil types: ingredients for nuanced and balanced wines of distinctive character.

2017 VIOGNIER

Edna Valley

WINEMAKER NOTES

The fruit was hand-picked during the coolest hours of early morning before the Indian summer sun rose. We received the fruit at the winery just before dawn. The grapes were immediately pressed cold and then transferred to a stainless steel tank to keep chilled. Once the juice settled, 20% of the juice was barreled down for barrel fermentation to build a richer mouthfeel. The remaining 80% of the juice was fermented in a stainless steel tank to achieve an expressive and crisp acidity. Primary fermentation was cool, and the wine underwent no malolactic fermentation. The wine is aged on the lees to develop the richness in the mid-palate.

ABOUT THE VINEYARD

The Viognier grapes for this wine come from the Stornetta and Poletti sections of Tolosa's estate vineyard, Edna Ranch. The majority of the wine is comprised of grapes where the vines are planted on an ancient seabed in calcareous soil offering good drainage to the vines. The Poletti fruit contributes rich nuance to the wine.

Color	Light gold with lead highlights
On the Nose	Candied apricot and peach rings with notes of vanilla bean and tangerine sherbet
On the Palate	Pronounced tropical characteristics of mango, guava, and ripe pineapple, evolving into a floral note with a hint of tangerine. There is a layer of minerality showcasing notes of limestone before a lingering freshness of orange and a touch of lemon. This wine has a good punch due to the kick of acidity on the finish.
Blend	Viognier
Fermentation	80% stainless steel, 20% barrel fermented in neutral French oak barrels
Aging	8 months, 80% stainless steel, 20% neutral French oak barrels
Vineyard	Edna Ranch
Case Production	200
Alcohol by Vol.	14.4%