



# 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 SYRAH 2018

Edna Valley

### WINEMAKER NOTES

In 2018, Edna Valley experienced a traditional, cool growing season - one of the longest I've ever experienced. This vintage shaped a Syrah with all the attractive savory and fresh notes I appreciate for this varietal. The grapes hung on the vines long and ripened slowly, as we picked the Syrah the second week of November. We harvested the grapes by hand and used the optical sorting machine to sort the berries. We fermented three lots separately at a combination of warm and cool temperatures. The cooler vintage thrived from the warmer fermentation by layering on a lush mouthfeel, while the cool fermentation helped preserve the acidity.

### ABOUT THE VINEYARD

The Syrah grapes for this wine come from the Hollister and Salaal sections of Edna Ranch. The Hollister section is the closest to the Pacific Ocean and receives the marine influence that classifies this cool climate Syrah. The vines are planted on gravelly and sandy limestone soils, which stress the grapes to develop concentrated berries resulting in a fuller bodied wine. The grapes from the Salaal section are planted on a rich clay soil found on the valley floor. These vines are in the direct path of the coastal wind, which keeps the microclimate cool helping to preserve the acidity in the grapes.

<b>Color</b>	Rich ruby color with a purple hue
<b>On the Nose</b>	Black cherry, Fernet, brown sugar, muddled strawberry, cola, black pepper and Italian Coppa on the finish
<b>On the Palate</b>	A juicy acidity leading with pomegranate, black cherry juice, graphite, beef bark, while the firm tannins coat the palate with notes of portobello mushroom and brown tobacco on the finish
<b>Varietal</b>	Syrah
<b>Fermentation</b>	Fermented in stainless steel, open top fermentation tanks
<b>Aging</b>	17 months in a combination of neutral French and American oak barrels, with 30% of them being new
<b>Vineyard</b>	Edna Ranch

Case Production 530