



# TOLOSA



## PACIFIC WIND PINOT NOIR 2019

Edna Valley

### WINEMAKER NOTES

The 2019 vintage was one of the coolest I have experienced in Edna Valley - the Pacific Wind certainly played its part in cooling the vines during the growing season. The grapes hung on the vine longer than past vintages to develop flavors and reach optimal ripeness. We pick the Pinot Noir grapes for this wine earlier than others to achieve a style of wine that reflects that Pacific wind that sweeps daily through the Edna Valley. The goal is to produce a wine that is graceful yet expansive on the palate. We apply a cool fermentation and gentle extraction rate to preserve the red fruit notes and showcase the acidity.

### ABOUT THE VINEYARD

The grapes for this wine come from 3 sections from Edna Ranch: Monighetti, Stornetta and Hollister. All 3 sections flourish in the pathway of the Pacific wind that moderates the vines, helping the grapes retain their natural acidity and attractive aromatics. On average the vines are planted a mere 5 miles from the Pacific Ocean. In addition to the ocean breeze, the thick marine layer bathing our vines every morning helps to create the perfect climate for producing Pinot Noir grapes. The ancient history of the landscape reveals sandstone and limestone soils – the Holy Grail for Pinot Noir.

### 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.*

<b>Color</b>	Ruby with a rose pink rim
<b>On the Nose</b>	Black tea, paprika, beef bark, raspberry fruit leather, red apple peel, dried rose petal, and a hint of resin
<b>On the Palate</b>	The black tea and smokiness carry over to the palate with notes of pomegranate, rhubarb, grapefruit pith, highlighting a bright acidity
<b>Varietal</b>	Pinot Noir
<b>Fermentation</b>	Stainless steel open top fermentation tanks
<b>Aging</b>	9 months in a combination of 1 and 2-year-old French oak barrels
<b>Vineyard</b>	Edna Ranch