



TOLOSA

1772 GRENACHE 2019

Edna Valley

VINTAGE NOTES

The cool weather early in the season led to a lower fruit set for our Grenache, but steady late season weather allowed the slow ripening Grenache to reach full maturity. Nature ran its course elegantly with this vintage, allowing for a clean expression filled with balanced tannins.

VINEYARD SOURCES

Two different blocks, each uniquely different supplied the grapes for this wine. Block 685 in our Salaal vineyard has deep, rich soils, as opposed to the soils of Block 554 in our Poletti vineyard which has warmer, rockier soils and a more westerly orientation.

WINEMAKING

Our Grenache was picked the first week of November and fermented in stainless steel open top fermenters. Each block was fermented separately; the Poletti vineyard grapes were fermented warm to highlight texture and aromatics, and the Salaal vineyard grapes were fermented cooler to accentuate fruit and tannin structure. Regular pump overs help extract concentrated flavors in both fermentations. This was aged for 14 months in wooden puncheons rather than smaller barriques to maintain freshness in the wine during aging.



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.

Visual	Medium ruby red
Nose	Fresh plums, wild strawberry and pomegranate fruit aromas accented by notes of red licorice, dark earth, candle wax and leather.
Palate	Medium full bodied with a concentrated core of fruit and balanced tannins, featuring dried cherry, plum, cassis and black tea flavors.