



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.

1772 ROSÉ 2019

Edna Valley

WINEMAKER NOTES

The Pinot Noir grapes for this wine are always the earliest grapes to be harvested each year. I pick the grapes with an intention of making Rosé. The goal is to capture the balance between the fruit profile, acidity and low brix. We only press whole cluster to achieve a delicate pink color. The juice is fermented in stainless steel tanks, and we use two different yeast strains: one influencing more aromatics and the other enhancing the textural component. The 2019 vintage thrived being aged in stainless steel tanks to preserve the zesty fruitiness and acidity. We stirred the lees 3 times a week to build the mouthfeel. This not only makes the wine complete and enjoyable, but widely expressive.

ABOUT THE VINEYARD

Block 581 in the Hollister section of Tolosa's estate vineyard, Edna Ranch, is the designated block for the 1772 Rosé. This section of the vineyard is planted on the westside of Edna Valley, a mere 5 miles from the Pacific Ocean. The coastal fog and wind create a mild, cool climate that helps retain the natural acidity and aromas in the grapes. This wine features the HMR Pinot Noir clone, the oldest Heritage Pinot Noir clone in California.

Color	Pale pink with silver highlight
On the Nose	Yellow peach skin, watermelon, strawberry smoothie and a powdery limestone
On the Palate	White raspberry, strawberry coulis, kiwi, yellow nectarine, with a limestone minerality that stands out on the mid-palate, leading to a bright acidity that floods the palate and lingers on the finish
Varietal	Pinot Noir
Fermentation	Stainless steel fermentation tanks
Aging	Stainless steel tanks for 4 months
Vineyard	Edna Ranch
Case Production	470