



TOLOSA

2020

PETITE SIRAH SAN LUIS OBISPO COAST



VINTAGE NOTES

The vintage began with a cool winter and some much-needed rain, that spurred a little later than usual bud break. The growing season was mild overall, however, the onset of early summer weather allowed grapes to catch up. Historically one of our latest ripening varieties, grapes for this wine were picked during the first week of October with an excellent balance of acidity and ripeness.

VINEYARD SOURCES

Our small block of Clone 3 Petite Sirah is situated in the Poletti Vineyard of Edna Ranch, set back in the hills of the Santa Lucia Mountain range, in addition to Petite Sirah's long hang time each year, the light, well-drained soils and low fertility of this block produce smaller berries with a great concentration of color and flavor.

WINEMAKING

After destemming and optical sorting, grapes were cold soaked for two days at cooler temperatures before fermentation in an open top stainless-steel tank. After fermentation, the wine was aged for 18 months in 100% French Oak barrels that were 22% new French Oak.

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.

Sight	Opaque, blackish ruby
Nose	Concentrated black plum and blueberry aromas are accented by notes of dark earth, cocoa, fennel and black pepper.
Palate	Fresh, bright flavors of cassis and plum are mixed with leather, fig, and savory notes supported by bright acidity and a firm tannic structure for aging.