



# TOLOSA



## ABOUT TOLOSA

*Established in 1998, Tolosa Winery is nestled in the heart of San Luis Obispo's Edna Valley and within the San Luis Obispo Coast AVA.*

*Specializing in ultra-premium Pinot Noir and Chardonnay, Tolosa strategically partners with California's most renowned winegrowers and esteemed vineyards in its sourcing of exceptional, sustainably-farmed wine grapes. The winery is celebrated for its innovative winemaking techniques and unwavering dedication to sustainable practices, artfully highlighting the diverse terroirs of the finest grape-growing regions in California.*

## SALAAL 2022 SAN LUIS OBISPO COAST

### VINTAGE NOTES

A dry winter and cool spring delayed bud break and slowed bloom and fruit development. Warmer summer weather, however, prevailed through August, followed by an unexpected heat wave of eight days in early September that allowed vines to reach ideal maturity. Reduced yields, a result of drought conditions over the last two years, combined with the warmer September weather have produced expressive wines featuring ripe, concentrated flavors.

### VINEYARD SOURCES

All grapes for the 2022 Salaal are from Edna Valley. The Grenache came from the organically farmed Morro View Vineyard which has four acres planted to Grenache that thrives in the stony sedimentary, loamy soils. The Syrah came from the deep clay based soils of our Salaal Vineyard on Edna Ranch and Spanish Springs Vineyard only two miles inland from the Pacific Ocean that features rolling hills in a narrow canyon dominated by sandy loam soils.

### WINEMAKING

The 2022 Salaal is a blend of 66% Syrah and 34% Grenache. Grapes were destemmed, optically sorted and then cold soaked for three days at moderate temperatures. Fermentation took place in 100% open top, stainless steel tanks followed by aging for 18 months in 75% French oak barriques and 25% French oak puncheons, 25% were new barrels.

Sight	Medium ruby red with a pinkish rim
Nose	Compelling aromas of boysenberry and dark cherry with crème de cassis, beef tartare, cured black olive and red licorice.
Palate	Medium full bodied flavors of ripe cherries and plums accented by red pepper, chipotle chile and dark earth.