



TOLOSA

SOLOMON HILLS VINEYARD PINOT NOIR 2022 SANTA MARIA VALLEY



VINTAGE NOTES

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

VINEYARD SOURCES

Solomon Hills takes its name from Salomon Pico, a celebrated bandit who frequented the nearby El Camino Real in the 1850s. The Miller family (who developed Bien Nacido Vineyard) planted this vineyard in 1999, ten miles from the Pacific Ocean, just south of the town of Santa Maria. The low, rolling hills of this vineyard possess well drained, sandy soils planted to Dijon Clones 777 and 115 along with the historic Pommard clone. In the cool, foggy growing conditions here, vines produce small clusters and berries that result in dramatic, distinctly flavored wines.

WINEMAKING

The 2022 vintage features roughly a third of each of 777, 115, and Pommard clones. After destemming and a three day cold soak, fermentation took place in open top stainless steel tanks at a range of warm and cool temperatures. Aged for 11 months in 100% French oak with 48% new barrels.

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	Medium light red ruby
Nose	Fruit aromas of pomegranate, cherry and blood orange are mixed with dusty earth, mushroom, clove and white chocolate.
Palate	Medium bodied flavors of cranberry and sun-dried tomato are accented by notes of tarragon, black tea and anise, framed by bright acidity.