

TOLOSA

STONE LION PINOT NOIR 2020

San Luis Obispo Coast

VINTAGE NOTES

The 2020 vintage began with a cool winter and some much-needed rain that spurred a later than usual bud break. The growing season was mild overall, however, and the onset of early summer weather allowed the grapes to catch up. For our Pinot Noir, we saw the fruit mature earlier than usual, with flavors developing at an early Brix. Grapes for this wine were picked with bright, expressive fruit character in late August.

VINEYARD SOURCES

Three different blocks from Edna Ranch were selected that represent a variety of clones and growing conditions, including one of our closest blocks to the Pacific Ocean and one right in front of the winery. Picked over a two-week period, these blocks provided an array of unique flavors that showcase the diversity and quality of Edna Ranch.

WINEMAKING

After optical sorting and destemming, grapes were cold soaked for three days before fermentation in 100% stainless steel tanks at a mix of warm and cool temperatures. This wine was aged for nine months in 100% French oak, 19% new barrels.

- Visual Medium light ruby red
- Nose Savory aromas of ripe cherries, plum and raspberry are enlivened by notes of Earl Grey tea, dark earth, leather and toast.
- Palate Medium bodied youthful flavors of wild strawberry, red currant, cranberry and mushroom are complimented by bright acidity.



ABOUT TOLOSA

Cowboy dreams of owning a cattle ranch brought Robin Baggett to the San Luis Obispo Coast. 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.