



TOLOSA

STONE LION SYRAH 2020 SAN LUIS OBISPO COAST



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.

VINTAGE NOTES

The 2020 vintage in the San Luis Obispo Coast AVA unfolded with a cool and rainy winter, initiating a delayed bud break. The temperate conditions for the rest of the growing season helped to create steady vine development and early summer warmth ensured that the Syrah, typically one of our last to ripen, reached its peak. Harvest spanned the first and third week of October, yielding grapes with a dynamic balance of acidity and ripeness.

VINEYARD SOURCES

Grapes for this wine came primarily from our Salaal Vineyard located on Biddle Lane. Salaal is known for its rich clay soils and slightly warmer growing conditions. These grapes were complimented by the Lemons and Vines Block located at the base of the Santa Lucia Mountains, a cooler site with rockier soils.

WINEMAKING

This wine is 97% Syrah and 3% Petite Sirah. After destemming and optical sorting, grapes were cold soaked for three 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, 36% new.

Sight	Opaque, Deep Ruby
Nose	Concentrated dark cherry, blackberry, and plum aromas with notes of charcoal, white pepper, leather, and mint.
Palate	Medium, full bodied with deep flavors of blackberry and plum accented by roasted chestnut, dark roast coffee, and clove.