



TOLOSA

HERITAGE ROSÉ 2021

Edna Valley

VINTAGE NOTES

The 2021 vintage had a long growing season which resulted in an extended harvest. The Pinot Noir used for the Rosé program is typically the first fruit that arrives from Edna Ranch, but this year the fruit came in about a month later during the last week of September. As a result of the longer hangtime, the grapes in this vintage display a richer, more concentrated fruit flavor.

VINEYARD SOURCES

Every year we receive our Rosé fruit from the 581 block in the Hollister section of Pinot Noir planted with the HMR clone from Edna Ranch. Our first picks of this block came into the winery on September 25th.

WINEMAKING

The Heritage Rosé consists of three lots of grapes from Edna Ranch. The wine is fermented and then aged for five months in stainless steel tanks to preserve the freshness and natural mouthwatering acidity in the wine. For this vintage, we used three different yeast strains to develop a well-balanced and inviting character. The combination of these yeast strains provide aromatics on the tropical side, classic herbal characteristics and a tiny bit of a neutral strain to let the fruit shine. This produces an incredibly inviting, classic Rosé.



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	Rose gold with a silver rim
Nose	Cantaloupe, fresh cut flower, kiwi and crunchy peach
Palate	Focused, fresh, with a velvety texture, bright acidity with tangerine and raspberry on the finish