



TOLOSA

ROSÉ 2024 SAN LUIS OBISPO COAST



VINTAGE NOTES

The 2024 vintage began with a relatively dry winter that created an earlier bud break than 2023. A warmer April and cooler May provided excellent bloom and fruit set conditions for our white varieties but Pinot Noir fell behind and veraison occurred later than normal. A warm August followed by smaller heat waves in early September provided perfect picking conditions for Rosé, followed by a similar smaller heat wave in early October that gave our late ripening red varieties an ideal final push to ripeness.

VINEYARD SOURCES

The grapes for this wine were grown specifically for rose and hand-picked from three blocks planted to Dijon clone 667 in Baggett Vineyard which surrounds the winery featuring Tierra sandy loam and Cropley clay soils cooled by the daily winds coming from Morro Bay. This wine is 100% Pinot Noir.

WINEMAKING

Grapes were initially processed very much like white grapes, whole cluster pressed and cold settled for two days at 48 degrees. Fermentation took place in 100% stainless steel tanks followed by aging for five months, also in stainless steel tanks.

Alcohol: 12.4%

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.

Sight	Vivid, bright pink
Nose	Bright, fresh strawberry, raspberry and watermelon aromas are accented by notes of taffy, roses and honey.
Palate	Dry, medium bodied flavors of cranberry, bing cherry and raspberry mixed with roses, red apple and savory cured meats.