

VIOGNIER 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 rose and white varieties followed by a similar smaller heat wave in early October that gave our late ripening white varieties like Viognier an ideal final push to ripeness.

VINEYARD SOURCES

Grapes for this wine were picked on October 20 and came from Block 576 of our Poletti Block of Edna Ranch. Located southeast of the winery on the slopes of the Santa Lucia Mountains, the elevated limestone and clay soils with excellent western exposition for late afternoon sunshine, are ideal for late ripening varieties like Viognier.

WINEMAKING

After harvest, grapes for this wine were cold soaked for two days before whole cluster pressing. Fermentation took place entirely in French Acacia barriques of which 33% were new and the wine did not go through malolactic fermentation to preserve acidity. The wine was aged for six months in French acacia barriques of which 33% were new barrels. French acacia barrels are known for their subtle wood impact and the development of complex aromas in the finished wine.



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 Medium yellow with greenish highlights.

Nose Rich perfumed aromas of golden raisins, quince and apricot accented

by honey, orange blossom and jasmine.

Palate Medium full bodied flavors of lemon, melon and orange marmalade

enhanced by notes of white pepper, cashew and minerals.