



TOLOSA

SANTA LUCIA HIGHLANDS PINOT NOIR 2022 Santa Lucia Highlands

VINTAGE NOTES

The 2022 growing season in Santa Lucia Highlands began with a dry winter and a cool spring, which delayed bud break and slowed both bloom and fruit development. As summer arrived, warmer weather persisted through August, allowing the vines to catch up. However, an unexpected eight-day heat wave in early September, combined with reduced yields due to ongoing drought conditions, led to multiple pickings across the vineyards. These challenging yet dynamic conditions resulted in a wine with expressive, ripe, and concentrated flavors.

WINEGROWING NOTES

The Santa Lucia Highlands AVA, located west of Salinas, stretches 18 miles long and just one mile wide along a raised plateau at 1,250 feet elevation. This region benefits from gravelly loam soils and southeastern exposures, with cool ocean breezes from Monterey Bay that extend the growing season, promoting slow, balanced ripening. The grapes for the 2022 vintage were sourced from select vineyards within the heart of the appellation, primarily planted with Dijon clones 777 and 115, which are valued for their aromatic complexity and depth in Pinot Noir.

TASTING NOTES

This Pinot Noir pours a light ruby red with a pinkish rim. The nose opens with ripe, forward aromas of raspberry liqueur, cherry, and red currant, enhanced by notes of caramel, graham cracker, roasted mushrooms, and sage. On the palate, it is medium-full bodied, offering rich flavors of ripe black cherry and red currant, layered with hints of new leather, toffee, and fresh tobacco. The wine's texture is smooth and refined, with a lingering finish that balances fruit and earthy undertones.



Appellation: Santa Lucia Highlands

Fermentation: Open-top stainless steel tanks

Vineyard: Apex, Edna Ranch, Marfarm

Aging: 9 months in French oak barrels, with 27% new.

Soil Composition: Gravelly loam

Alcohol: 14.5%

Clones: 777, 115, HMR, Pommard

Production: 246 cases