



# TOLOSA

## EL CORO VINEYARD PINOT NOIR 2023 Petaluma Gap

### VINTAGE NOTES

A wet winter brought 150% of average rainfall, followed by an extended, cooler spring that delayed bud break and set the vineyards nearly four weeks behind a typical growing season. This pace continued through a moderate summer, free from extreme heat, allowing for slow, even ripening. Harvest began in early October—almost a month later than the previous year—resulting in a long, mild growing season that nurtured deep complexity, refined structure, and exceptional balance in the fruit.

### WINEGROWING NOTES

El Coro Vineyard sits in the southernmost reaches of Sonoma County, just seven miles from San Pablo Bay in the Sonoma Coast AVA. Positioned along a coastal wind gap, it benefits from cooling Pacific breezes and fog, fostering slow, even ripening. Perched on a ridgetop, the 20-acre vineyard, planted by the Keller family in the early 2000s, thrives in volcanic adobe clay soils. A mix of Dijon and historic Sonoma County clones yields wines of depth, vibrancy, and refinement.

### TASTING NOTES

This wine displays a striking medium ruby red hue with a delicate pink rim. The nose is vibrant and inviting, offering ripe aromas of blueberry, dark cherry, and raspberry, elegantly layered with floral rose, smoky undertones, a touch of caramel, and hints of lavender. On the palate, a medium-bodied structure delivers a lively medley of pomegranate, red currant, and strawberry, enriched by subtle notes of red licorice, cola, and roasted walnut. A lingering finish balances fruit and savory nuances, creating a refined and expressive tasting experience.

**Appellation:** Petaluma Gap

**Vineyard:** El Coro

**Soil Composition:** Volcanic adobe clay

**Clones:** 667, 777, Swan

**Fermentation:** Open-top stainless steel

**Aging:** 11 months in French oak (21% new)

**Alcohol:** 13.8%

**Production:** 199 cases

