



TOLOSA

1772 GRENACHE NOIR 2015

VARIETAL

Grenache

AGING

18 months in small French and American oak barrels

VINEYARD

Edna Ranch, Edna Valley

CASE PRODUCTION

330

WINEMAKER NOTES

The Grenache grapes for this wine were sourced from the Poletti and Salaal sections of our Edna Ranch vineyard. Wines from clone 362 tend to be well balanced and colorful with a well structured tannin profile. The GCV selection came from the Rhône Valley. Since Grenache can produce relatively large clusters, we take great care to hand prune each cluster to achieve a more concentrated wine. The two blocks of Grenache for this wine were fermented separately in stainless steel tanks, then blended and aged for 18 months in small French and American oak barrels.

TASTING NOTES

Deep ruby red color with red fruit aromas of rhubarb, alpine strawberry, fresh brioche, malted milk and a hint of eucalyptus. As alluring as its nose, the flavors lead with Bing cherry, not yet ripened blueberry, and raspberry and finish with red apple and toffee. This wine features a rich mouthfeel along with balanced acidity and a refined tannin structure that lingers on the finish. We would suggest pairing this wine with a roasted pork tenderloin.



ABOUT TOLOSA

At Tolosa, we are true believers in the special terroir that is Edna Valley, nestled amongst the northwest to southeast running volcanic hills of San Luis Obispo County and the frontier for the most complex cool-climate varietals in California. Our Pinot Noirs and Chardonnays reflect the cold Pacific wind that sweeps down the coast and funnels into the valley, as well as the remarkable diversity of soil types: ingredients for nuanced and balanced wines of distinctive character.