



TOLOSA



1772 SAUVIGNON BLANC 2015

VARIETAL

Sauvignon Blanc

FERMENTED AND AGED

Neutral French oak barrels
and aged on the lees for four months.

VINEYARD

Edna Ranch, Edna Valley

CASE PRODUCTION

307

WINEMAKER NOTES

These grapes were harvested by hand in the chilly, pre-dawn hours and delivered directly to the winery, pressed into a stainless steel tank while still cold, and further chilled. The wine was fermented at very low temperatures, capturing the natural aromas of the grapes and the esters generated during fermentation. It was aged on the lees for four months in neutral French oak barrels to showcase the richness in the mid-palate, nicely balanced with the wine's natural acidity.

TASTING NOTES

The color of light straw with vibrant aromas of lychee, pineapple, passion fruit and star jasmine. A wealth of flavors beginning with sweet ripe pineapple and Asian pear that meld into citrusy lemon-lime sorbet with a light hint of green oak framed by a balanced acidity and rich finish on the palate. Serve lightly chilled to allow the flavors and aromas to exhibit their vibrancy.

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. We combine traditional methods such as hand punch down and whole berry uncrushed fermentations with state of the art equipment in the cellar and cutting edge technology in the vineyard to handcraft exceptional Pinot Noirs and Chardonnays that are the purest expressions of Edna Valley.