



TOLOSA

1772 PINOT NOIR 2016

VARIETAL

Pinot Noir

FERMENTED AND AGED

9 months in 100% French oak barrels

VINEYARD

Edna Ranch, Edna Valley

CASE PRODUCTION

902

WINEMAKER NOTES

The blend of five different clones of Pinot Noir from five separate blocks of our Edna Ranch estate vineyard combine to create a refined and balanced Pinot Noir. With each vintage, the blends change creating a unique wine with exceptional depth and complexity. This wine was aged for 9 months in French oak barrels with approximately 30% of them being new.

TASTING NOTES

Deep red cherry color that welcomes the senses with aromas of ripe red plum, candied cherry, cocoa powder, cinnamon, white pepper and worn leather. This wine exhibits bright flavors of red currant, raspberry, rhubarb and earthy notes of blonde tobacco. This wine features a fresh mouthfeel combined with a balanced acidity and a refined tannin structure that lingers on the finish.



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.