



# TOLOSA



## 1772 SAUVIGNON BLANC 2016

### VARIETAL

Sauvignon Blanc

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### FERMENTED AND AGED

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

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### VINEYARD

Edna Ranch, Edna Valley

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### CASE PRODUCTION

486

### WINEMAKER NOTES

The grapes for this Sauvignon Blanc were hand-picked in the early morning hours before dawn and delivered straight to the winery where they were cold pressed directly to a stainless steel tank and chilled. To capture the natural aromas of the grapes and to retain the volatile aromas of the esters generated during fermentation, this wine was fermented at very low temperatures and underwent no malolactic conversion. The wine was transferred into neutral French oak barrels and aged on the lees for four months to accentuate the richness in the mid-palate, which achieves a balance with the natural acidity of the wine.

### TASTING NOTES

This wine offers a light straw color with vibrant aromas of gooseberry, ripe white peach, lychee, lemongrass and vanilla blossom. An array of flavors are present, beginning with sweet candied peach, grapefruit and citrus lime. Asian pear and soft rose petals come through mid-palate. On the finish, you will find a slight salinity, framed with balanced acidity and richness. Serve lightly chilled for the most refreshing experience.

### 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.