



TOLOSA

1772 VIOGNIER 2016

VARIETAL

Viognier

FERMENTED AND AGED

Half of this wine was transferred into neutral French oak barrels and aged on the lees for four months.

VINEYARD

Edna Ranch, Edna Valley

CASE PRODUCTION

302

WINEMAKER NOTES

The grapes for this Viognier were hand-picked in the early morning hours before dawn and delivered straight to the winery where they were pressed cold 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 temperature. Just under half of this 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

Light straw in color, this wine unfolds with refreshing aromas of honeysuckle, ripe yellow peach, candied orange and ginger, bay leaf, and ripe honeydew melon. Ripe flavors of pineapple, dragon fruit, yellow kiwi and candied ginger carry through to the palate. Serve lightly chilled to allow the flavors and aromas to show their unique characteristics.



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.