



TOLOSA



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.

1772 VIOGNIER 2017

Edna Valley

WINEMAKER NOTES

The 1772 Viognier is comprised of a blend from two blocks on Tolosa's estate vineyard, Edna Ranch. Block 576, located on the Poletti section, produced 34% of the fruit for this wine. The fruit was fermented in a stainless steel tank to preserve a fresh and crisp acidity. Block 551, located on the Stornetta section, was picked 2 weeks later and produced 66% of the fruit for this wine. The Stornetta portion of Viognier was fermented in neutral French oak barrels and aged for 5 months on the lees to build the mid-palate. The components were blended to create a balanced wine showcasing the natural acidity and a rich structure.

ABOUT THE VINEYARD

Our 1772 Viognier is comprised of grapes from the Poletti and Stornetta sections of Tolosa's estate vineyard, Edna Ranch. The majority of the grapes came from block 576, located in the Poletti vineyard which were picked at the end of August. This vineyard site is planted on an ancient sea bed. The lighter soil absorbs the sun's warmth causing the Viognier grapes to ripen early. The remainder of the grapes came from block 551 located on the Stornetta vineyard site. These vines are planted at the bottom of a hill on deeper soil which extends the ripening period for these grapes.

Color	Gold with heavy silver highlights
On the Nose	Warm vanilla bean, with hint of peach and raw almond leading to confectionary notes of honey and candied lemon
On the Palate	Graham cracker, dried apricot, pineapple, freeze dried apple with a hint of an oily texture evolving into a balanced burst of acidity, with chestnut and salinity on the finish
Blend	Viognier
Fermentation	66% fermented in neutral French oak barrels and 34% fermented in stainless steel tanks
Aging	5 month, in a combination of neutral French oak barrels and stainless steel tanks
Vineyards	Edna Ranch
Case Production	100
Alcohol by Vol.	14.4%