



TOLOSA



2015 ROSÉ

VARIETAL

Pinot Noir

AGING

Aged in stainless on the lees.

VINEYARD

Edna Ranch, Edna Valley

WINEMAKER NOTES

The Rosé of Pinot Noir reflects the minimal influence by winemaking to capitalize on the maximum expression of the fruit. The juice for this wine was separated from the skins just following destemming, was fermented at very low temperatures to retain the volatile aromas of the esters generated during fermentation, and underwent no malolactic conversion. This wine was aged on the lees to accentuate the richness in the mid-palate which achieves a balance with the natural acidity of the wine.

TASTING NOTES

Pale pink color leads to enticing aromas of strawberry and red cherries. There is an exceptional mélange of flavors including rhubarb, pomegranate and cherries framed by a refreshingly crisp acidity and a surprisingly rich mid-palate with notes of red raspberry that linger on the finish. This is the quintessential warm-summer-months wine that offers a versatile profile to drink by itself or pair with a light summer salad.

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.