



TOLOSA

2016 PINOT GRIS

VARIETAL

95% Pinot Gris, 5% Sauvignon Blanc

AGING

Aged on the lees in stainless steel tanks.

VINEYARD

Edna Ranch, Edna Valley

WINEMAKER NOTES

This Alsatian clone of Pinot Gris comes from two locations on our Edna Ranch. Poletti vineyard and Morretti Canyon vineyard. These grapes were hand-picked in early 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 temperatures and underwent no malolactic conversion. The wine was then aged in tank on the lees to accentuate the richness in the mid palate which achieves a balance with the natural acidity of the wine.

TASTING NOTES

The color of light straw with enticing aromas of fresh white peach, orange blossom, limestone and notes of celery leaf. Refreshingly crisp acidity as a result of the cool 2016 growing season, this wine features flavors of pineapple, honeydew melon, nectarine and passion fruit along with a light waxy roundness in the mid palate. Serve lightly chilled to allow the flavors and aromas to exhibit their vibrancy fresh red plum. Framed by refreshing acidity and a rich mid palate, this summer month wine offers a versatile profile to drink by itself or pair with anything from a light summer salad to your favorite fresh fish.

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.

