



TOLOSA



2017 ROSÉ

Edna Valley

WINEMAKER NOTES

This wine was made entirely from saignee of tanks of Pinot Noir, coming predominantly from our estate. To bring complexity, we fermented our 3 lots with different yeasts and at low temperature to preserve the aromas and flavors. Each lot was aged in stainless steel tanks to keep its natural brightness. The lots were blended together just prior to bottling.

ABOUT THE VINEYARD

Edna Valley is a prime California location to grow Pinot Noir. The diversity of the soils on our estate vineyard, Edna Ranch, ensures specific character in each block, making each lot distinct and adding complexity to the final product. The proximity to the Pacific Ocean and its cooling influence gives us a long growing season, synonymous with slow and rich aromatic development, and cooler temperatures which guaranty a crisp acidity in this wine.

Color Light shiny pink with platinum rim

On the Nose Rose water, white nectarine, tangerine zest, kiwi flesh and orange blossom

On the Palate Silky texture, seamless from start to finish. Packed with fresh flavors of blood orange, flowers, strawberry seeds and a hint of fresh picked pineapple. Nice acidity carrying through.

Blend 100% Pinot Noir

Fermentation 100% stainless steel

Aging 6 months in stainless steel tanks

Vineyards Edna Ranch

Alcohol by Vol. 13.2%

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.