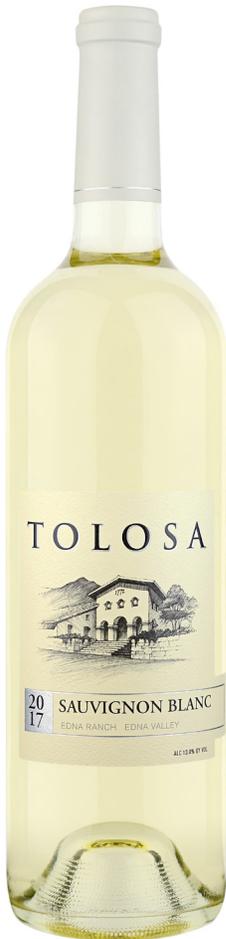




TOLOSA



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.

2017 SAUVIGNON BLANC

Edna Valley

WINEMAKER NOTES

The fruit was hand-picked in the early morning hours before dawn and delivered straight to the winery where 25% of the fruit was cold soaked for 12 hours to build structure in the wine before being pressed. Once the grapes were pressed, the juice was transferred to stainless steel tanks and chilled. 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.

ABOUT THE VINEYARD

The grapes for this Sauvignon Blanc come from two sections of Tolosa's estate vineyard, Edna Ranch - Moretti and Salaal. The majority of this wine is comprised of clone 1, which is the classic California Sauvignon Blanc clone. There is a small amount of the Musque clone which ties the character of this wine to the Sauvignon Blanc wines produced in France's Loire Valley.

Color	Straw with a hint of mercury and some green on the rim
On the Nose	Hot pepper jelly, starfruit, yellow plum with an undertone of orange blossom and fresh thyme
On the Palate	A seamless wine with a bright acidity that carries on, showcasing a grassiness, limestone minerality, orange, thyme and ruby red grapefruit lingering on the finish alongside yellow nectarine
Blend	Sauvignon Blanc
Fermentation	100% stainless steel
Aging	Stainless steel
Vineyards	Edna Ranch
Case Production	1,000
Alcohol by Vol.	13%