



# 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 SYRAH

**Edna Valley**

### WINEMAKER NOTES

The 2017 vintage had average rainfall, but, due to warm temperatures, harvest became the most accelerated harvest on record. Even as all the fruit began to ripen at once, our high-touch in the vineyard helped determine a picking schedule to set the vintage up for success. The grapes were hand-picked in the cool, dark hours of early morning. Fermentation was carefully managed at a warm temperature and accelerated rate in stainless steel tanks to develop a seamless mouthfeel. The wine was aged in a combination of new French and American oak barrels, with some neutral French oak. This sexy Syrah has a luscious texture and is guaranteed to be a crowd pleaser.

### ABOUT THE VINEYARD

Tolosa's estate vineyard, Edna Ranch, is sustainably farmed and nestled amongst the northwest-southwest running volcanic hills of San Luis Obispo County. The transverse valley is an extension of the sea. Edna Ranch is on average a mere 5 miles from the Pacific Ocean. The cold Pacific wind and fog sweeps into the valley creating a long growing season and a microclimate ideal for producing cool climate Syrah.

<b>Color</b>	Inky with brick red hue
<b>On the Nose</b>	Salted caramel, dates, raspberry fruit leather, blonde tobacco, crushed sea shell and a hint of tarragon
<b>On the Palate</b>	Silky entrance, with juicy notes of blackberry, red beet, a savory component of beef bark and tobacco on the finish
<b>Varietal</b>	Syrah
<b>Fermentation</b>	Fermented in stainless steel open top fermentation tanks
<b>Aging</b>	16 months in a combination of neutral French oak, new French oak and American oak barrels
<b>Vineyard</b>	Edna Ranch
<b>Case Production</b>	600