



TOLOSA

2016 ROSÉ

VARIETAL

85% Pinot Noir, 15% Grenache

AGING

Aged on the lees in stainless steel tanks.

VINEYARD

Edna Ranch, Edna Valley

WINEMAKER NOTES

This Rosé of Pinot Noir reflects the minimal influence of winemaking to capitalize on the maximum expression of the fruit. The juice for this wine was separated from the skins just following destemming and was fermented at very low temperatures to retain the volatile aromas of the esters generated during fermentation. This wine underwent no malolactic conversion 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

The wine is vibrant pink with fresh fruit aromas including strawberry, watermelon, pink grapefruit and cranberry orange. In keeping with the aromas, there are flavors leading with cherry, watermelon and strawberry that finish with notes of 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.