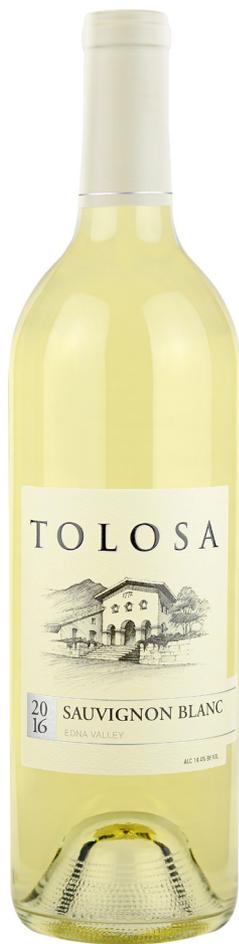




TOLOSA



2016 SAUVIGNON BLANC

VARIETAL

Sauvignon blanc

AGING

Aged on the lees in stainless steel tanks.

VINEYARD

Edna Ranch, Edna Valley

WINEMAKER NOTES

The grapes for this Sauvignon Blanc come from two locations on our Edna Ranch - Morretti Canyon vineyard and Salaal vineyard. The fruit was hand-picked on separate days in the early morning hours before 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 is of light straw with enticing aromas of fresh cut sea grass, lychee, and orange blossom. With a balance of citrus and grassy notes, this blend of Sauvignon Blanc highlights the Musque clone which is known for its distinct aromatics and expressive flavor. Leading with notes of Meyer lemon and grapefruit with hints of flint on the finish, this Sauvignon Blanc is framed by crisp acidity while maintaining a delightfully round mid palate. We recommend that this wine be served lightly chilled to allow the flavors and aromas to exhibit their vibrancy.

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.