



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.

PRIMERA PINOT NOIR 2017

Edna Valley

WINEMAKER NOTES

Crafting *Primera* is a long, but exciting process; it is a blend of the best of the best. The first and most important step is to identify the top Pinot Noir lots of Edna Ranch from up to 100 small lots, depending on the vintage. We taste each lot after fermentation and continually adjust the blend to create the finest synthesis. The complex exercise rewards us with a showcase of the true nature of the Pinot Noir varietal and of our estate: power and complexity wrapped in an elegant package.

ABOUT THE VINEYARD

Our home vineyard, Edna Ranch, is located in the coolest appellation in California – a mere 5 miles from the Pacific Ocean. The northwest to southeast orientation of the transverse Edna Valley allows fog and prevailing winds to funnel into the valley and vineyards from Morro Bay, creating a microclimate ideal for ripening sensitive Pinot Noir grapes. A myriad of soil types—remnants of volcanic eruptions fueled by clashing continental plates, calcium-rich sediments from tiny shells deposited on an ancient ocean floor and estuary, and the holy grail for Pinot Noir: limestone – all share the landscape from which our winemakers craft wines that are nuanced, complex and balanced.

Color	Ruby with a rose-pink rim
On the Nose	A medley of red fruit, graphite, white pepper tree, beef au jus and tobacco
On the Palate	Elegant and fresh red fruit mirroring the aromas with complex layers unfolding strawberry preserve, cocoa powder, rose, violet water, black tea, and blood orange
Varietal	Pinot Noir
Fermentation	Stainless steel open top fermentation tanks
Aging	9 months, in French oak barrels with 25% of them being new
Vineyards	Edna Ranch
Alcohol by Vol.	13.2%