



# TOLOSA



## ABOUT TOLOSA

*Cowboy dreams of owning a cattle ranch brought Vintner Robin Baggett to Edna Valley. The cold Pacific wind that sweeps down the coast into the transverse valley and a myriad of soils derived from an ancient seabed made him realize he was on a frontier of a different sort. Tolosa is the expression of his commitment to spare no effort to craft nuanced and balanced Pinot Noir and Chardonnay of distinctive character to rival any in the world.*

## HERITAGE SYRAH 2018

Edna Valley

### VINTAGE NOTES

2018 was one of the longest growing seasons ever in the Edna Valley. Cooler weather early in the growing season led to very consistent summer temperatures that helped the vines catch up. Nevertheless, harvest ended up being late as we waited for proper ripeness and maturity. The grapes for this wine were picked in November, and we were still processing this wine on Thanksgiving!

### VINEYARD SOURCES

We sourced the Syrah from the two blocks in the Hollister section of Edna Ranch. Known for its exceptional Pinot Noir, the Syrah growing in Hollister is capable of equal distinction. Our closest vineyard to the Pacific Ocean, the combination of cooler temperatures and gravelly soils enable the Syrah grapes to ripen at their leisure while simultaneously developing complexity.

### WINEMAKING

Unique to our Syrah program, we do a combination of warm and cold fermentations in open top fermenters, with periodic punch downs. The warmer ferments enhance the lush fruit character and the cooler ferments provide structure and freshness. The wine was aged for 17 months in mostly French and a small amount of American Oak, 14% new, 28% were one year old and balance were 2 years old and older. 500 cases produced.

<b>Visual</b>	Opaque ruby, youthful.
<b>Nose</b>	Aromas of dark plums, ripe fig and black currant are accented by notes of dark chocolate, tobacco, cayenne pepper, roasted chestnuts and all spice.
<b>Palate</b>	Full bodied and youthful, with deep flavors of mushrooms, boysenberry, cassis, vanilla and beef bark complimented by a firm tannic backbone.