



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.

2018 VIOGNIER

Edna Valley

WINEMAKER NOTES

Tolosa Viognier is a real fall wine, as we did not harvest the fruit until late October. The 2018 vintage was a mild growing season allowing a long hang time for the grapes. The cooler climate permitted two picks at harvest. The first pick was barrel fermented and aged to enhance the rich texture that naturally comes from the vineyard block. The second pick was fermented in stainless steel tanks to preserve the acidity from the Edna Valley. The two lots were blended, and the wine finished aging in tank. This wine is made to highlight the fresh and crisp style for a inviting introduction of the Viognier varietal to white wine admirers.

ABOUT THE VINEYARD

The Edna Valley is located in San Luis Obispo and lies within a transverse valley that leads to the sea. The cool Pacific wind sweeps into the valley daily, while the thick marine layer flows in at night before lifting mid-morning. These moderating influences define the Edna Valley as the coolest appellation in California. The Viognier grapes for this wine come from two blocks on Tolosa's estate vineyard, Edna Ranch. The first block is planted on an elevated seabed and ripens slightly earlier, whereas the second block is planted on deeper soil with an orientation that slows down the ripening process. The marriage of the two blocks produces a balanced wine appealing with an array of food or as a refreshing aperitif.

Color	Straw with mercury highlights
On the Nose	Delicate notes of honeysuckle transitioning into quince paste and applesauce, apricot jam, a hint of cashew, and manchego cheese
On the Palate	Honeysuckle carries over with notes of cantaloupe, juniper, white pepper and dried apricot featuring a balanced mouthfeel with a dense mid-palate and bright acidity
Blend	Viognier
Fermentation	60% barrel fermented and 40% fermented in stainless steel tanks
Aging	A combination of stainless steel, neutral French oak barrels, and Acacia wood, with 17% of them being new
Vineyard	Edna Ranch