



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 SAUVIGNON BLANC 2021

San Luis Obispo Coast

VINTAGE NOTES

2021 was a long, cool growing season. The combination of variable weather and strong winds in the spring slowed development and affected bloom and set, creating varying yields in the vineyards. Sauvignon Blanc is one of our later ripening white varieties, accentuated by cooler summer weather which delayed picking until early October. However, the lower yields, cooler temperatures, and longer growing season produced grapes with pronounced acidity and excellent concentration.

VINEYARD SOURCES

The grapes for this wine come from the Salaal section of our Edna Ranch property, located in the heart of the newly designated San Luis Obispo Coast AVA. The deep, rich soils and moderate daytime temperatures of Salaal are ideal for Sauvignon Blanc. For this vintage, we added a splash of Viognier from the Poletti section of Edna Ranch which heightened the aromatics and added richness to the wine.

WINEMAKING

We utilized two different yeasts as well as stainless steel fermentation (40%) and barrel fermentation (60%) in the production of this wine. We always use acacia barrels when making Sauvignon Blanc; they don't impart toasty barrel characteristic or wood tannins to the wine, while preserving the fruit. This gave us some wonderful components to blend with, some having nice acidity with citrus notes while others had an amazing mouthfeel and density. The final blend was 94% Sauvignon Blanc and 6% Viognier that was aged on its lees for three months before bottling.

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| Visual | Medium light yellow, hints of gold. |
| Nose | Aromas of pink grapefruit, pear and lemon lime with notes of shaved jalapeno. |
| Palate | Medium bodied, rich, ripe citrus and tangerine flavors complimented by bright acidity ending in a sharp, lifted finish. |