



# 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 VIOGNIER 2019

Edna Valley

### VINTAGE NOTES

Another cool year, 2019 was one of the longest growing seasons ever in the Edna Valley. However, the steady, mild weather was perfect for achieving ideal ripeness in the vineyard, with no rushed picking decision for our Viognier. The wet winter season ran into March, giving us enough water for a beautiful growing season.

### VINEYARD SOURCES

This wine is a blend of two blocks from Edna Ranch: 576 picked on September 26<sup>th</sup> and 551 picked on October 15<sup>th</sup>. While both vineyard blocks are planted with clone 1, their rootstocks differ. 576 is on Riparia Gloire and 551 on 101-14. The fact that 576 is on Riparia Gloire (an early ripening rootstock) in lighter soils and a warmer microclimate probably explains why it is always picked before 551.

### WINEMAKING

To capture the fruitiness of the varietal and keep some freshness, 60% of the blend was fermented in stainless steel. The remaining 40% was fermented in oak barrels to make the wine more complex and enhance the natural textural component of Viognier. Fermentation temperature was kept cold to preserve the aromatic compounds. No malolactic fermentation or lees stirring occurred, in order to help balance the natural texture of Viognier while keeping a little acidity.

<b>Visual</b>	Straw
<b>Nose</b>	Warm honeycomb and orange blossom with notes of sweet cinnamon leaf
<b>Palate</b>	Orange blossom and Angostura bitters, with a hint of white truffle oil glide over the mid-palate and to the finish