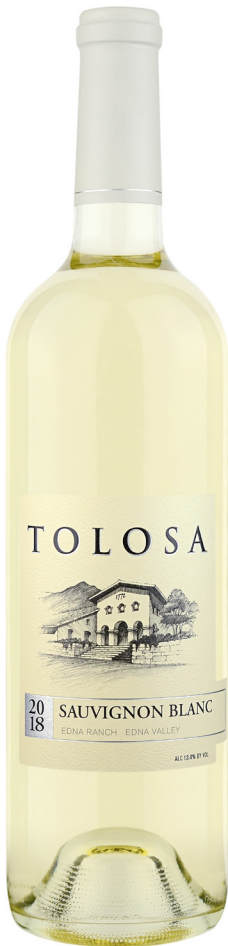




# TOLOSA



## 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 SAUVIGNON BLANC

Edna Valley

### WINEMAKER NOTES

The grapes were hand-picked in the early morning hours before dawn and delivered straight to the winery where they were pressed directly to a stainless-steel tank and chilled. The juice was fermented at very low temperature to retain the natural aromas of the varietal. The wine did not undergo malolactic conversion to preserve the natural acidity from Edna Valley's cool climate. It was aged in tank, on the lees, to accentuate richness in the mid-palate. The intricate mouthfeel primes this wine's dual capability of being the ideal refreshment on a warm day, while pairing nicely with an array of foods.

### ABOUT THE VINEYARD

The grapes for this Sauvignon Blanc come from the Salaal section of Tolosa's estate vineyard, Edna Ranch. This vineyard section is planted on the valley floor and contains rich soils that are well suited for this varietal. The Salaal section has a nice sun exposure and also welcomes the sea breeze that flows through the valley every afternoon. The combination of the cool ocean breeze and the thick marine layer moderates the vines. The moderating influence preserves the natural zesty acidity in the grapes and highlights the floral aromatics found in the Edna Valley.

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|----------------------|--|
| <b>Color</b>         | Yellow with silver and green highlights  |
| <b>On the Nose</b>   | Pineapple, grapefruit pith, lime zest, gardenia, bosc pear that accents the subtle grassy element and a hint of jalapeno   |
| <b>On the Palate</b> | A playful acidity creates a seamless mouthfeel start to finish, featuring notes of grapefruit, pineapple, lemonade, yellow kiwi, green finger lime with a hint of gooseberry on the finish |
| <b>Blend</b>         | Sauvignon Blanc  |
| <b>Fermentation</b>  | Stainless steel fermentation tanks   |
| <b>Aging</b>         | Stainless steel tanks for 4 months   |
| <b>Vineyards</b>     | Edna Ranch   |