

TOLOSA

Solomon Hills Vineyard Pinot Noir 2018 Santa Maria Valley

WINEMAKER NOTES

Solomon Hills is a prized vineyard trending amongst critics and sommeliers for its terrific balance portraying fruit-forward notes, a touch of earth and a bright acidity from the cool climate. The fruit is picked in small yellow bins to protect its excellence. The grapes are then sorted at the winery through an optical sorting machine before a gentle fermentation in open top stainless steel tanks. We carefully monitor the extraction rate to preserve the expressive aromas and acidity from this site. The wine is aged for 9 months in a combination of new and neutral French oak barrels.

ABOUT THE VINEYARD

The Solomon Hills Vineyard is located 11 miles from the Pacific Ocean at the westernmost end of Santa Maria Valley AVA. This site experiences a long and mild growing season perfect for world class Pinot Noir. The vineyard is positioned in the valley to receive the morning marine layer and aggressive afternoon sea breeze. The vineyard gently slopes towards the ocean, offering a view of the sand dunes. Tolosa's blocks are located on the valley floor, planted on sandy soils contributing to lively aromatics.

Color Deep ruby

On the nose Ripe wild strawberry, tart cherry, graham cracker, rhubarb, pomegranate seed

and a hint of dried rose petals

On the palate Texturally glides over the palate with a fresh acidity, showcasing notes of white

raspberry, cranberry, roasted sesame oil and white pepper. Fresh cut flower

stem and tobacco linger on the finish

Varietal Pinot Noir

Fermentation Stainless steel open top fermentation tanks

Aging 9 months in French oak barrels, with 22% of them being new

Vineyard Solomon Hills Vineyard

Enjoy 2020 - 2032