



TOLOSA

Apex Vineyard Pinot Noir 2018 Santa Lucia Highlands

WINEMAKER NOTES

Apex provided the first of our Pinot Noir grapes to be harvested in 2018. The site sits above the fog line and thrives in the extra sun exposure, producing a luscious fruit profile with acidity on the back of the palate. The grapes are picked in small yellow bins and sorted through the optical sorting machine. The fruit is fermented in stainless steel, open top tanks. We ferment one of the lots at a warmer temperature to enhance the silky texture for which the Santa Lucia Highlands region is famous for producing. The wine was aged in a combination of new and neutral oak barrels for 9 months.

ABOUT THE VINEYARD

The Franscioni family has been farming in the Salinas Valley since 1886. Ray Franscioni's Apex Vineyard consists of 84 acres located in the heart of the southeast facing terraces of the Santa Lucia Mountain range overlooking the Salinas River Valley. Due to the nature of the soils, the vines naturally produce a low yield and concentrated berries. Located just 28 miles from the cold water of Monterey Bay, the vineyard receives daily fog and an ocean breeze.

Color	Medium ruby
On the nose	A burst of fresh, red berry aromas including ripe plums and dark cherries, along with underlying notes of cola and graphite
On the palate	A medley of lush red fruit carries onto the palate with a delightful flavor reminiscent of cherries jubilee in a glass
Varietal	Pinot Noir
Fermentation	Stainless steel, open top tanks
Aging	9 months in French oak barrels, with 22% of them being new
Vineyard	Apex Vineyard
Enjoy	2019 – 2025