



TOLOSA

SOLOMON HILLS VINEYARD PINOT NOIR 2023 Santa Maria Valley

VINTAGE NOTES

A wet winter brought 150% of average rainfall, followed by an extended, cooler spring that delayed bud break and set the vineyards nearly four weeks behind a typical growing season. This pace continued through a moderate summer, free from extreme heat, allowing for slow, even ripening. Harvest began in early October—almost a month later than the previous year—resulting in a long, mild growing season that nurtured deep complexity, refined structure, and exceptional balance in the fruit.

WINEGROWING NOTES

Solomon Hills Vineyard takes its name from Salomon Pico, a legendary bandit who once roamed the nearby El Camino Real in the 1850s. Planted in 1999 by the Miller family—who also developed Bien Nacido Vineyard—this site lies just south of Santa Maria, ten miles from the Pacific Ocean. The vineyard's gently rolling hills are composed of well-drained sandy soils, home to Dijon clones 777 and 115, along with the historic Pommard clone. In the cool, fog-laden climate of Solomon Hills, vines yield small clusters and berries, producing wines with intense concentration, layered complexity, and a distinctive sense of place.

TASTING NOTES

This wine displays a medium-deep ruby red hue with a delicate light pink rim. The nose is layered and intriguing, offering aromas of dusty plum, beet, and dark cherry, accented by delicate hints of tea leaf, blood orange, paprika, and rosewater. On the palate, a medium-bodied structure unfolds with bright flavors of Bing cherry, strawberry, and red currant, seamlessly complemented by savory notes of cumin, tarragon, and oregano. A lively and complex finish lingers, balancing vibrant fruit with subtle spice and herbal undertones.

Appellation: Santa Maria Valley

Vineyard: Solomon Hills

Soil Composition: Clay, sand

Clones: 777, 115

Fermentation: Open-top stainless steel

Aging: 11 months in French oak (31% new)

Alcohol: 13.2%

Production: 80 cases

