

TOLOSA

2021 GRENACHE SAN LUIS OBISPO COAST

VINTAGE NOTES

2021 was a cooler than average growing season. The weather in the spring was very unstable, with lower temperatures slowing fruit development. High winds in the spring affected the bloom, and therefore the set, creating high variability in the vineyards. Mild summer and fall weather came to the rescue, providing a long, moderate growing season. One of our last vineyards to be harvested, grapes were picked on October 22 and 23.

VINEYARD SOURCES

Grapes for the 2021 vintage came from the Morro View Vineyard located just south of Edna Ranch. This ten-acre organically farmed vineyard has four acres planted to clone 362 of Grenache that thrives in the stony sedimentary, loamy soils and the cool Edna Valley climate.

WINEMAKING

After a three-day cold soak, destemming and optical sorting, cool and hot fermentations were employed, the hot fermenbation providing the intense burst of berry notes and velvety texture to the wine, while the cold fermentation adds freshness and structure. The wine was then aged for fifteen months in French Oak, 77% barriques and 23% puncheons of which 31% were new.

Sight Medium ruby red

Nose Forward red plum and pomegranate fruits combine with notes of

lavender, roses, leather and dried herbs.

Palate Medium bodied zesty cranberry, dried orange, cherry, anise and

clove flabors are accented by balanced tannins and a long finish.



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 chaacter to rival any in the world.