



TOLOSA

STONE LION PINOT NOIR 2021 SAN LUIS OBISPO COAST



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 character to rival any in the world.

VINTAGE NOTES

A cooler growing season with an extended period of moderate temperatures resulted in a harvest with great potential for complex flavor development. Despite a challenging spring with variable weather and winds slowing fruit development, the consistent mild conditions of summer and fall led to a successful harvest from September 9th – 14th.

VINEYARD SOURCES

The 2021 Stone Lion Pinot Noir, a unique blend of five distinct vineyard blocks, offers a captivating taste. These blocks, including Blocks 518, 523, 581, 588, and 596, are nestled behind Tolosa Winery near the Santa Lucia Mountains. The wine incorporates grapes from Dijon clones 667 and 777 and the historical Pommard and HMR clones, all carefully selected for their adaptability to cooler growing conditions.

WINEMAKING

After optical sorting and destemming, grapes were cold soaked for three days before fermentation in 100% stainless steel tanks at a mix of warm and cool temperatures. The wine was aged for nine months in French oak barrels, with 13% being new, to enhance its complexity and mouthfeel.

Sight	Medium Red Ruby
Nose	Bright, expressive aromas of red cherry, red pepper, and cranberry accented by notes of clove, cherry cola, and mushroom.
Palate	Medium-full body with lively flavors of cherry pie, raspberry, smoke, sun-dried tomato, and dark earth.