



# TOLOSA

## GUNSALUS VINEYARD

### PINOT NOIR 2023

Green Valley of Russian River 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

Gunsalus Vineyard was established in 2001 when Pamela and Glen Gunsalus, following successful careers in medical research, purchased property near the town of Graton in the heart of the Green Valley of Russian River Valley AVA. They planted ten acres of Pinot Noir to Dijon clones 114, 115, and 777 on a northwest-facing slope. Situated in the cool, fog-laden southwest corner of the Russian River Valley, Green Valley is renowned for its ideal conditions for Pinot Noir. The meticulously farmed vineyard is rooted in a mix of Goldridge and Sebastopol loam soils, benefiting from excellent air drainage and late-season afternoon warmth, which fosters balanced ripening and complexity in the fruit.

#### TASTING NOTES

A beautiful medium ruby red hue with a delicate pink rim. The nose is bold and expressive, unveiling ripe aromas of cherry, plum, and blueberry, elegantly intertwined with dark earth, cola, almond extract, and a touch of espresso. On the palate, a medium-full-bodied structure unfolds with flavors of mixed berries and cherry liqueur, complemented by savory nuances of mushroom, black licorice, and roasted nuts. A rich and lingering finish ties together the wine's depth and complexity.



**Appellation:** Green Valley of Russian River Valley

**Vineyard:** Gunsalus

**Soil Composition:** Goldridge, Sebastopol loams

**Clones:** 114, 115, 117

**Fermentation:** Open-top stainless steel

**Aging:** 11 months in French oak (26% new)

**Alcohol:** 14.4%

**Production:** 140 cases