

TOLOSA

SOLAR | SUSTAINABLE | ESTATE

VINEYARD & VINTAGE NOTES

The Meeker Vineyard is the source of this fruit. It is located in the northeast section of the appellation. It is situated on fairly steep low hills which are covered in sandy loam. The vines are mature – about 20 years old. The vines were vigorous this vintage and supported a healthy crop. The growing year was average in terms of weather. It was neither hot nor cold, and there were no harvest time events such as rain or extreme heat to affect the flavors. After several years of below average sized crops, 2012 gave decent yield.

WINEMAKING NOTES

Winemaking does not have a profound influence on the outcome of red wines. The goal of winemaking with reds is to figure out how to extract the flavors produced in the vineyards in a balanced manner. Unless there are problems with the vineyard a classical recipe can be executed with excellent results. This involves destemming the fruit into a fermenter then draining and pressing the wine after you have achieved the correct structure. The wine spends the rest of its time in the winery in barrel. In the case of this wine we used discernible amounts of American oak – quite rare for us, but traditional in Spain, Tempranillo's home.

WINEMAKER TASTING NOTES

This wine has a medium ruby red color. It is aromatic for a red with fresh cherries, dried earth, vanilla and orange peel all evident. There's a certain amount of floral lift as well. In terms of structure and flavor this is a serious old fashioned wine that will appreciate being paired with food. It is pleasantly dry and grippy on the palate and finishes with dried fruit and oak tones.

Seasonal Selection

2012 TEMPRANILLO

Varietal	85% Tempranillo, 7% Syrah, 5% Merlot, 2% Petite Sirah
Appellation	Paso Robles
Brix at Harvest	22.8°
T.A.	5.85 g/L
pH	3.87
Alcohol	13.1%
Barrel Aging	18 mos.
Aging Potential	moderate – 5-7 years from harvest
Bottling Date	5/7/2014
Production	680 cases
Suggested Retail	\$22 ⁰⁰

