



TOLOSA

POLETTI - EDNA RANCH CHARDONNAY 2022 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 dry winter and cool spring delayed bud break, slowing down bloom and fruit development. Warmer summer weather, however, prevailed through August, followed by an unexpected heat wave of eight days in early September. Reduced yields, a result of drought conditions over the last two years, combined with higher temperatures, have produced an expressive vintage featuring ripe, concentrated flavors.

VINEYARD SOURCES

The Poletti section of Edna Ranch was originally planted in 1997 and named after one of the Swiss dairy farming families that homesteaded here in the 1800s. Poletti is on the eastern edge of Edna Ranch situated in the foothills of the Santa Lucis Range with lifted seabed limestone-based soils and southern exposures. Poletti is planted to a variety of clones, including several classic Dijon clones and the historic Tepusquet clone which was originally developed in the Santa Maria region in the 1970s.

WINEMAKING

Dijon clone 96 and Tepusquet clone Chardonnay grapes for this wine came from Edna Ranch Blocks 569, 594 and 599. After whole cluster fermentation the wine was 100% barrel fermented in French oak. This wine went through partial malolactic fermentation and received regular stirring of the lees as it aged for 11 months in French oak barrels and puncheons, 18% new.

Sight	Pale yellow with hints of gold and green
Nose	Pure, rich aromas of honeydew, Fuji apple and poached pear are mixed with notes of citrus blossom, pastry cream and toast.
Palate	Medium-bodied, rich, youthful flavors of lemon curd, nectarine and yellow apple accented by a layered minerality and bright acidity.