

TOLOSA

Estate Wines

“1772” Series

For our “1772” wines we look to the region’s historical landmark, Mission San Luis Obispo de Tolosa, for inspiration. We chose the year the Mission was founded, “1772”, to name these superlative wines. Our “1772” wines are carefully crafted, blended from only the very best lots. Our winemakers review an array of barrels representing different blocks and clones for the purpose of isolating individual barrels, effectively selecting what we believe to be the finest regional representation of the specific varietal for the vintage.

Vineyard Notes

The 2005 Chardonnay crop ripened easily and evenly – we utilized Dijon clone 76 for this ‘1772’ selection, from three blocks within our Edna Ranch Estate. Block 589 rises up the side of a small bowl with light sandy soil, while 599 is about two acres of rocky loam. 584 is a north-facing slope, where the fruit receives balanced sunlight for even ripening. Diversity of our Estate vineyard resources has been an enormous factor in the quality and consistency of Tolosa, providing us with first-rate components from which to craft the ‘1772’ Chardonnay.

Winemaking Notes

The winemaking style for this wine can be characterized as classic Bourgogne. Quick gentle pressing captures clear, high quality juice for fermentation in French oak barrels from selected coopers, with about one-third new oak. 20% of our barrels are allowed to ferment with only their native yeast. The remainder receives small inoculations of weaker yeast strains, such as Montrachet. Malo-lactic fermentation was completed in about 50% of the barrels for this blend, with lees stirring through the winter and early springtime. In early summer, we selected 10 barrels with exceptional flavor and aroma and blended them for a final 6 months of tank aging with their lees. The wine was bottled in its second winter.

The color is light gold, with layered aromas. There are the expected tones of nougat, honey, and hazelnut that define our reserve Chardonnay, but also an intriguing citrus tone, somewhere between orange and lime zest. The palate is rich and elegant at the same time; reminiscent of vanilla bean custard, with a trace of fennel pollen and anise.

– Winemaker Tasting Notes

TOLOSA “1772”

Varietal: *Chardonnay*
Appellation: *Edna Valley*
Vineyard: *Edna Ranch*
Vintage: *2005*
Bottles Produced: *2,791*
Blocks: *599, 589, 584 (All Dijon-76)*
TA: *6.68* pH: *3.46* Brix: *23.4-24.2*
Alcohol by Vol.: *13.8%*
Bottle Number:

Varietal:	100% Chardonnay
Appellation:	Edna Valley AVA
Clonal Selection:	Dijon 76
Brix at Harvest:	23.4°-24.2°
T.A.:	6.68 g/L
pH:	3.46
Alcohol:	13.8%
Cooperage Used:	Sirugue, DAMY, Rousseau
Barrel Regime:	30% New French Oak
Tank/Barrel Aging:	6 months in tank 8 months in barrel
ML %:	50%
Bottling Date:	December 2006
Aging Potential:	3-5+ years
Production:	10 barrels 465 Six-packs
Food Pairing:	Swiss Fondue
Suggested Retail:	\$42.00