

# TOLOSA

## Estate Bottled Wine

### 2004 Estate Grown TOLOSA "1772" Select Chardonnay,

Varietal Composition:	100% Chardonnay
Appellation:	Edna Valley
Production:	3,168 bottles
Suggested Retail Price:	\$42.00

#### Vineyard Information

A diverse collection of vineyard sites within the Tolosa Estate lend complexity and completeness to this year's "1772" selection. Block 569 contains the oldest vines on our Estate; a section of own-rooted Tepeesquet Chardonnay, harvested quite ripe, contributing intensity of flavor and custard-like richness. Dijon clone 76 was selected from the midslope "sweet spot" of Blocks 589 and 585 at lower sugar levels, and provides a core of solid acidity and white peach aroma. A small amount of Dijon clone 96 was the final touch to this blend, contributing minerality and perfume.

#### Winemaking & Cellar Information

Hand-picking cold fruit before dawn, followed by quick, light pressing has become the de-facto protocol for Tolosa Chardonnay. Only minimal settling is required for the resulting high-quality juice, which is moved to French cooperage for barrel fermentation. Malo-lactic fermentation was encouraged by lees stirring in 75% of the lots in this blend. The most important stage of winemaking was the careful barrel-by-barrel selection that determined the final composition. At assemblage, we stirred each barrel, bringing the lees with the wine into stainless steel for the final five months of aging prior to bottling on the post-vintage winter solstice.

#### Analytical Information

Alcohol:	14.6%
T.A.:	5.93 g/L
pH:	3.51
Brix at Harvest	24.7

#### Tasting Notes

We prefer to serve this "1772" Chardonnay at cool room temperature, ~60-65F or so, in an oversized glass that will frame the aromas of lemon curd, marmalade, and cardamom pod. We like the sense of balance between all the elements in this wine; it displays both a honeyed sweetness and herbal notes; structured acidity with a rich smoothness; and an interplay between the apricot / white peach and subtle, harmonious French oak. It would be fantastic with wilted bitter greens, tossed with a sprinkling of sea salt and olive oil.

## TOLOSA "1772"

Varietal: *Chardonnay*  
 Appellation: *Edna Valley*  
 Vineyard: *Edna Ranch*  
 Vintage: *2004*  
 Bottles Produced: *3,168*  
 Blocks: *569, 589, 585, 594*  
 TA: *5.93* pH: *3.51* Brix: *24.7°*  
 Alcohol by Vol.: *14.6%*  
 Bottle Number: .....