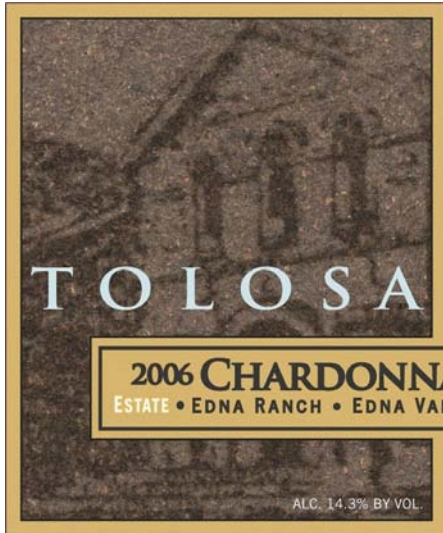


TOLOSA

Estate Wines

2006 Chardonnay



Varietal:	100% Chardonnay
Appellation:	Edna Valley AVA
Clonal Selection:	D96, D76, FPMS6, and Tepesquet
Alcohol:	14.4%
T.A.:	5.9 g/L
pH:	3.56
Brix at Harvest:	24.4°
Cooperage Used:	French 1/3 new
Barrel Regime:	84% barrel fermented and aged
Barrel Aging:	8 mo. in barrel, 5 months in tank
Bottling Date:	12/4/2007
Aging Potential:	2009 - 2011
Production:	3,600 cases
Food Pairing:	rich seafood
Suggested Retail:	\$22.00

Vineyard Notes

With the exception of a small amount from Moretti Canyon all of the fruit for this wine came from Edna Ranch East & West. More than half of the wine was made from the justly famed Dijon clones. The advantage of these clones is that they were selected for small cluster size which gives greater intensity of flavor. They also tend to be a bit lighter in color than the traditional selections which make for better flavor stability and ageability of the subsequent wines. This vintage was quite late to ripen which has produced wines that are a bit more "old world" in texture and style. There was a small amount of noble rot which enhanced complexity.

Winemaking Notes

Technique, which is really just another word for your recipe, is vitally important with Chardonnay. There are few other wines that are as sensitive to what you do to them in the cellar. So besides starting with the very best fruit, you need to treat it perfectly as well. This consists of gentle low yield pressing, slow barrel fermentation, lees stirring, and tank conditioning after barrel ageing. The most important single action is the barrel selection. Each barrel is its own unique ferment so they are tasted one by one over the course of months and only the very best end up in the bottle.

Winemaker Tasting Notes

A pale gold color is as usual the harbinger of quality. The aroma is warm and evokes honey on toast. The fruit character is towards lemon with a hint of minerality. The textures in the mouth are more like Chablis than California with a pleasant grippiness. There is the classic note of roasted hazelnut in the background.