

# TOLOSA

Estate Wines

## "1772" Series

We used our town's historical landmark, Mission San Luis Obispo de Tolosa, for inspiration when we named our best wines. We chose the year the Mission was founded, "1772" for these superlative wines. Our "1772" wines are carefully crafted and blended from the very best lots. Our winemaker reviews all barrels from the different blocks and clones for the purpose of isolating individual barrels which are the most typical and delicious. In this way we produce wines with great intensity and finesse.

## Vineyard Notes:

The Edna Valley is renowned for Chardonnay for good reason. We select blocks from our vineyard which have lighter, better drained soils than average for our best Chardonnays. Only about 50 acres out of almost 800 produce the highest quality that would be appropriate for this wine.

The 2007 vintage was exceptional for being early, low yielding, and most importantly for having cool mild weather throughout the growing season. This allowed high levels of ripeness while still retaining fruit intensity.

## Winemaking Notes:

Chardonnay is very much a winemaker's wine. What that means is that it is strongly influenced by what happens to it in the cellar. We press carefully, taking only a moderate juice yield from the grapes. Barrel fermentation is slow due to yeast selection and a cold cellar. We also extend the malolactic ferment to help with the success of the barrel stirring to follow. The wines are carefully barrel selected in early summer and then moved from barrel to tank in order to slow the ageing process while still creating additional flavor and oak integration.

*The color is pale gold as it should be. The initial aromas are of Asian pear and apple with hints of lemon and tangerine. These are followed by honey and toffee tones as well as some minerality. The mouth is perfectly silky. It gives an impression of sweetness while actually being dry.*

*- Winemaker Tasting Notes*

## TOLOSA "1772"

Varietal: *Chardonnay*  
Appellation: *Edna Valley*  
Vineyard: *Edna Ranch*  
Vintage: *2007*  
Barrels Produced: *10*  
Blocks: *591, 571, 594 & 598*  
TA: *6.6* pH: *3.5* Brix: *25.6°*  
Alcohol by Vol.: *14.6%*

<b>Varietal:</b>	100% Chardonnay
<b>Appellation:</b>	Edna Valley AVA
<b>Clonal Selection:</b>	Dijon 76 & 96
<b>Brix at Harvest:</b>	25.6°
<b>T.A.:</b>	6.6
<b>pH:</b>	3.5
<b>Alcohol:</b>	14.6%
<b>Cooperage Used:</b>	French 35% new
<b>Barrel Regime:</b>	barrel fermented
<b>Tank/Barrel Aging:</b>	10 mos. Barrel age 5 mos. Tank age
<b>ML %:</b>	65%
<b>Bottling Date:</b>	1/13/2009
<b>Aging Potential:</b>	3-5 years
<b>Production:</b>	10 Barrels
<b>Food Pairing:</b>	rich foods
<b>Suggested Retail:</b>	\$42.00