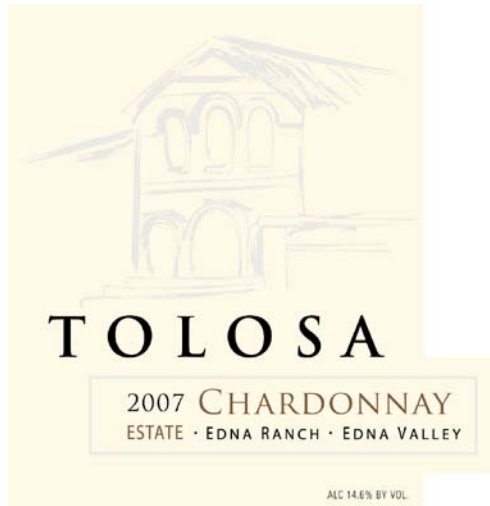


TOLOSA

Estate Wines

2007 Chardonnay



Varietal:	100% Chardonnay
Appellation:	Edna Valley AVA
Clonal Selection:	Dijon 76 & 96
Alcohol:	14.5%
T.A.:	6.4g/L
pH:	3.4
Brix at Harvest:	23.7°
ML:	70%
Barrel Regime:	100% French 30% new
Barrel Aging:	10 mos. Barrel - 5 months tank
Bottling Date:	1/12/2009
Aging Potential:	3-5 years
Production:	1,750 cases
Food Pairing:	Crab and rich sauces
Suggested Retail:	\$24.00

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 aging process while still creating additional flavor and oak integration.

This wine has a very pale gold color. It opens with good quantities of fresh fruit heightened with hints of a floral perfume. The nougat and honey tones compliment the fruit and there is also a sweet smokiness to the flavors on the palate. - Winemaker Tasting Notes