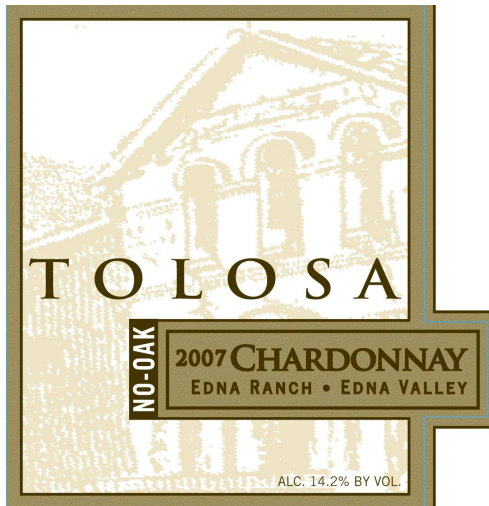


TOLOSA

Estate Wines

2007 Chardonnay "No Oak"



Varietal:	100% Chardonnay
Appellation:	Edna Valley AVA
Clonal Selection:	D76, D96, 4, and Tepesquet
Alcohol:	14.2 %
T.A.:	6.7
pH:	3.5
Brix at Harvest:	23°-25°
Tank Aging:	six months
ML %:	minimal
Bottling Date:	April 2008
Aging Potential:	3-5 years
Production:	7,300 cases
Food Pairing:	lighter foods and solo as an aperitif
Suggested Retail:	\$19.00

Vineyard Notes

We use the same vineyard blocks for our No-Oak that we do for our barrel fermented Chardonnays. These are the best sites and clones from our sustainably farmed Edna Ranch. They are found mostly in the older plantings a few miles south of the winery. They include the oldest block in the vineyard, 569 as well as more modern plantings. They are a mix of field selected *Heritage* clones and more recently introduced Dijon selections. All are hand farmed with an almost obsessive attention to perfecting each block each vintage.

Winemaking Notes

Those who call Chardonnay a winemaker's wine are telling the truth. While it is important to use the best possible fruit the specific techniques are paramount for achieving a top quality wine. The fruit must mature without seeing too much direct sunlight. The pressing is the most important aspect. The press must be manipulated to give a modest yield at low pressures. This wine is tank fermented at low temperatures with a variety of selected yeasts. A portion of it is put through malolactic to lessen the acidity a bit, but more essentially to add weight to the mid palate. The wine is left on its yeast lees for several months, both to help its stability and to smooth the flavors a bit. There is no oak or barrel aging whatsoever in this wine. This is Chardonnay in a very pure and unadorned fashion.

The 2007 vintage produced the best wines I have ever seen in the Edna Valley and some of the very best wines I have made in my long career. This wine is a fine example of it. The color is pale. The aroma is effusive with both fruit and floral notes. The flavors are perfection. This wine will age gracefully.

-Winemaker Tasting Notes