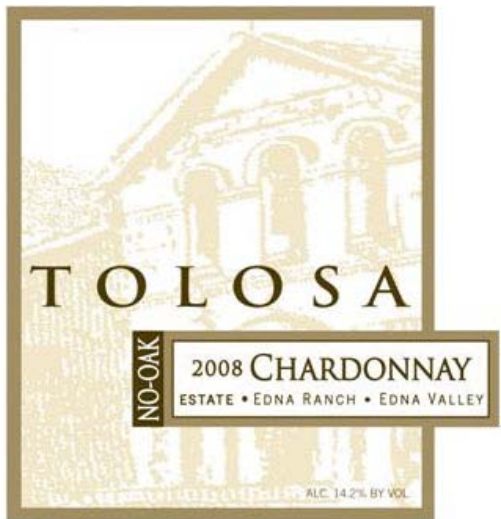


TOLOSA

Estate Wines

2008 Chardonnay "No Oak"



Varietal:	100% Chardonnay
Appellation:	Edna Valley AVA
Clonal Selection:	D76, 4, and Tepesquet
Alcohol:	14.2 %
T.A.:	6.8
pH:	3.4
Brix at Harvest:	23°-25°
Tank Aging:	eight months
ML %:	none
Bottling Date:	June 2009
Aging Potential:	3-5 years
Production:	6,900 cases
Food Pairing:	lighter foods and solo as an aperitif
Suggested Retail:	\$19.00

Vineyard Notes

The vineyard blocks that we have chosen for our Tolosa wines represent the top 10% of the vineyard. In the case of Chardonnay these were chosen based on earliness, low yield, and history of quality. An attribute they share is lighter better drained soils than average, which gives the vines a head start in the spring each season. The most important characteristic for the No Oak Chardonnay is the earliness of these blocks. We are looking for very light color in this wine and the less time the clusters hang on the vine the lighter the subsequent wine. The low yield of these blocks is what gives intensity of flavor to the wine.

Winemaking Notes

In making all white wine, and particularly in the case of unoaked Chardonnay, it is critically important to be careful in the pressing of the fruit. This first step must be done correctly to assure that the subsequent winemaking succeeds. We use our best efforts to avoid picking up color or harshness from the fruit. We sacrifice quantity of juice in exchange for quality. The wine is fermented in tanks using yeast specially selected to give high levels of fruit perfume. We then age the wine on its fine lees for 6-9 months in tank before bottling. This period of ageing on the yeast lees adds certain silkiness to the middle palate.

Winemaker Tasting Notes

There is a greater challenge in making delicious balanced No Oak Chardonnay than any of the wines I make here at Tolosa. The wine is clean and fresh. Exposed without oak, this wine has nothing to hide. The aroma is pure fruit. It is so intense that it borders on a floral perfume. The mouth is consistent with the bouquet. It combines liveliness with complexity.