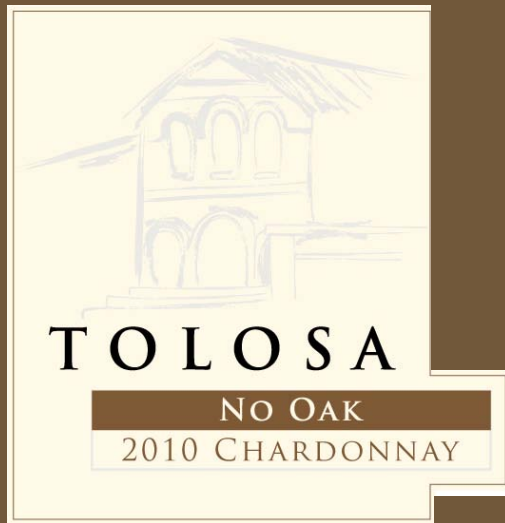


TOLOSA

Estate Wines

2010 Chardonnay "No Oak"



Varietal:	100% Chardonnay
Appellation:	50% Tolosa Estate, 50% Santa Lucia Highlands
Clonal Selection:	Mix of Dijon and Heritage clones
Alcohol:	14.2%
T.A.:	6.8 g/L
pH:	3.3
Brix at Harvest:	24.4 °
Tank Aging:	100% for 11 months
ML %:	zero
Bottling Date:	9/6/2011
Optimum drinking:	2012-2013
Food Pairing:	Monte Enebro Goat's Milk Cheese
Suggested Retail:	\$19.00

Vineyard Notes

Our own Tolosa Estate Vineyard and the VMN in Santa Lucia Highlands were used to compose this wine. We chose the lightest earliest ripening soils on our estate for Chardonnay as this produces wines of light color which combine elegance and richness. While Santa Lucia Highlands may be better known for Pinot Noir, the soils and the moist cool climate produce graceful Chardonnay as well. Our goal with Chardonnay is to pick at the earliest possible moment so that we can maintain grain and grip in the texture and freshness in the aroma. This vintage like 2006 had a small amount of noble rot, a rare and much appreciated nuance under California growing conditions.

Winemaking Notes

In many ways this can be thought of as a minimalist wine. As in an abstract painting, because so little is done, what is done must be done perfectly. For example, the pressing of the fruit is important in any white wine, but in this wine it is of paramount importance. In a wine as transparent stylistically as this any and every flaw will stick out. After the pressing we ferment the wine in stainless tanks using selected yeasts. We keep the wine on its fine yeast lees for up to 10 months. This both protects the wine from oxygen and brings a certain degree of silkiness to the mid palate. In general we minimize or prevent the secondary malolactic ferment.

Winemaker Tasting Notes

As with all of our white wines the color is very pale. The aroma is primarily fruity with lemon and lime evident. The honey like tone is a signature of unoaked Chardonnay. There are subtle notes of hazelnut and almond as well. The flavors in the mouth are fresh with a solid mid palate and good length. It shares with the prior vintages of this wine and unusual richness for the style.