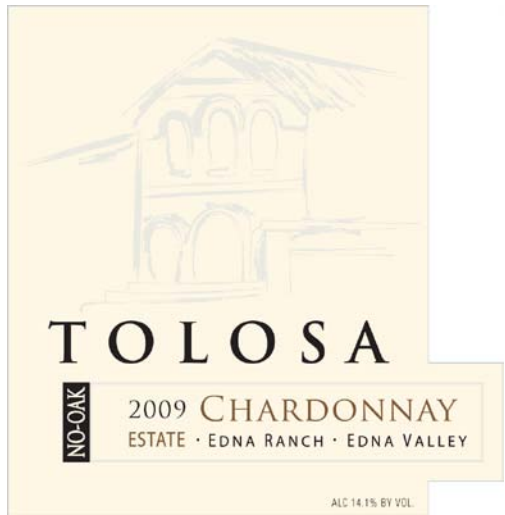


TOLOSA

Estate Wines



2009 Chardonnay “No Oak”



Varietal:	100% Chardonnay
Appellation:	Edna Valley AVA
Clonal Selection:	Heritage selection
Alcohol:	14.1%
T.A.:	6.15 g/L
pH:	3.32
Brix at Harvest:	23.9°
Tank Aging:	nine months
ML %:	50%
Bottling Date:	6/24/10
Aging Potential:	3-4 years
Production:	3,850 cases
Food Pairing:	
Suggested Retail:	\$19.00

Vineyard Notes

For all of our Estate wines we choose only the best sites within our extensive vineyard. Less than 15% of our vineyard blocks qualify for inclusion in our wines. In the case of Chardonnay two aspects are critical in the choice of which vines we use. The first and most important is precocity or earliness of harvest. The earlier you can achieve full ripeness in Chardonnay the better as the color of the grapes increases with time. Lighter color makes for a better white wine and the best way to achieve this is to have vines that ripen faster. Second in importance are clone and yield which are linked. Clones or selections which give lower yields lead to better flavors.

Winemaking Notes

In our No Oak Chardonnay we have very few tools for effecting flavor compared to our barrel fermented Chardonnay. In some ways even though the winemaking method is simpler for the No Oak, it is more difficult to achieve the highest quality outcome. We have found that harvesting the fruit at night when it is cold and then pressing it very gently and minimizing juice yield per ton is the path to the best white wines. The wines are fermented in stainless tanks using yeast strains selected both for perfume and silkiness on the palate. It is our desire that this wine have a similar weight and richness as our barrel fermented wines, but without the oak character.

Winemaker Tasting Notes

The clear pale greenish gold color is appropriate for this style of wine. Aromas are fruity with tropical notes of pineapple and guava as well as a ripe Asian pear. Flavors in the mouth follow and it is fresh without any drying harshness. The mid palate is full and the wine has surprising finish length for its category. There are high levels of minerality and grain.