



# TOLOSA

## CHARDONNAY 2017

Edna Valley

### WINEMAKER NOTES

Our estate Chardonnay is hand-crafted, with all the riveting character you can ask for from a coastal Chardonnay: depth, minerality and a racy acidity. The maturation of our fruit is closely monitored, to ensure the grapes are harvested at an even ripeness, which is the recipe for a balanced wine. We use conventional winemaking techniques of barrel fermentation, sur lee aging and bâtonnage to build complexities in the wine. Malolactic conversion is encouraged, while we strive to preserve what Mother Nature gives us in the vineyard to showcase the complex flavors and aromas of our cool climate Chardonnay.

### ABOUT THE VINEYARD

Tolosa's estate vineyard, Edna Ranch, is nestled amongst the northwest-southeast running volcanic hills of San Luis Obispo. Edna Valley is a transverse valley, an extension of the sea with a funnel leading past Morro Bay. The coastal fog and wind are pulled into the valley, producing the ideal cool climate. This allows the Chardonnay grapes to hang on the vines longer and yield intense flavor. The grapes retain their natural acidity to create a wine with a refreshing tension with an abundance of aromatics. The Chardonnay vines are planted on an ancient seabed of calcareous, limestone and silty clay loam soils that contribute a distinct minerality.



### ABOUT TOLOSA

*Cowboy dreams of owning a cattle ranch brought Vintner Robin Baggett to Edna Valley. The cold Pacific wind that sweeps down the coast into the transverse valley and a myriad of soils derived from an ancient seabed made him realize he was on a frontier of a different sort. Tolosa is the expression of his commitment to spare no effort to craft nuanced and balanced Pinot Noir and Chardonnay of distinctive character to rival any in the world.*

<b>Color</b>	Yellow with gold highlights
<b>On the Nose</b>	Meyer lemon, ripe pear, cantaloupe and thyme
<b>On the Palate</b>	A clean, fresh palate with notes of candied peach rings, lemon blossom, strawberry seeds, and white peach pith
<b>Varietal</b>	Chardonnay
<b>Fermentation</b>	Fermented in French oak barrels
<b>Aging</b>	9 months in French oak barrels, with 20% of them being new
<b>Vineyards</b>	Edna Ranch