



TOLOSA

No Oak CHARDONNAY 2019

Central Coast

WINEMAKER NOTES

Tolosa's Heritage No Oak Chardonnay ties back to the history of the Mission San Luis Obispo de Tolosa, as we carry on its heritage of winemaking in San Luis Obispo County. This wine reflects minimal influence by winemaking to capitalize on the maximum expression of the fruit. The wine is fermented in stainless tanks at a very low temperature to let the true nature of the varietal shine. It is also aged in stainless steel tanks, on the lees to add complexity to the mouthfeel by offering a denser mid-palate. The attack of acidity, enticing fruit characteristics and elegant minerality will lure you into wanting more!

ABOUT THE VINEYARD

The rolling vineyards planted along California's Central Coast lie within miles of the Pacific Ocean. The cool consistent marine layer hovers over the vines, and a sea breeze chills the air to create a climate where Chardonnay thrives. The days are balanced with just enough sunshine to offer luscious fruit characteristics and bright citrus flavors. The exposure to the coastal influence produces Chardonnay grapes that hang on the vine longer, allowing the grapes to achieve optimal ripeness while maintaining their natural acidity and expressive aromatics. The cool climate prompts the conditions to produce a wine with a lower alcohol and refined character.



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.

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| Color | Lemon with green and golden highlights |
| On the Nose | Playful notes of candied apple rings and banana custard, with elegant aromatics of lemon verbena, daffodil and a wet stone minerality |
| On the Palate | Notes of lemon drops, Fuji apple, and kiwi flood the palate, offering a silky entrance that builds the mid-palate while the acidity creates a long finish |
| Varietal | Chardonnay |
| Fermentation | Stainless steel tanks |
| Aging | Stainless steel tanks, sur lie aged |
| Vineyards | Central Coast |
| Case Production | 2,461 |