



TOLOSA



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.

NO OAK CHARDONNAY 2021

Central Coast

VINTAGE NOTES

2021 was a mild growing season. Although the vines experienced high winds affecting bloom and cooler weather patterns slowing down fruit development, we are seeing wines that have great acidity and beautiful fruit expression. Harvest began later than average, starting in mid-September and waiting until the first week of November to bring in the last block.

VINEYARD SOURCES

Grapes for this wine were sourced from two Southern Monterey County vineyards. Both vineyard sources feature Clone 4, one of California's original Chardonnay clones and benefit from proximity to the Pacific Ocean providing overall cooler growing conditions by a consistent marine layer and afternoon winds. Our first block was picked September 21st and our last block October 14th which gave us a wide range of fruit ripeness and acidity levels to play around with during blending.

WINEMAKING

Fermentation took place in stainless steel tanks, featuring eight different lots and five different yeast strains giving us more complex aromas and flavors. The naturally high acidity of this wine was balanced by some of the riper fruit profiles of the later picks creating a delicious, well-balanced chardonnay. The wine was aged a total of five months in stainless steel and did not go through malolactic fermentation thus highlighting the exceptional fresh fruit character of the wine.

Sight	Medium yellow
Nose	The fragrant notes of pear, ripe golden apple, lemon bar combine with sweet notes of lemon blossom and a hint of cucumber.
Palate	Textural, creamy, and vivid mouthfeel combined with notes of lemon custard, asian pear and crunchy peach that are followed by a bright, balanced acidity.