



TOLOSA

2016 CHARDONNAY

Edna Valley

WINEMAKER NOTES

Tradition is the melody for this Edna Valley barrel-fermented Chardonnay. The growing season for this vintage was close to what we usually have, with winter rain and harvest arriving right on time in late August. We operate under a strict picking schedule to ensure the grapes are picked at an even ripeness which is the recipe for a balanced wine. We use conventional winemaking techniques of barrel fermentation, sur lee aging and batonnage to build complexities in the wine. Malolactic conversion is encouraged while we strive to harmonize the flavors and aromas of our cool climate Chardonnay.

ABOUT THE VINEYARD

Tolosa's estate vineyard, Edna Ranch, is located amongst the northwest-southeast running volcanic hills of San Luis Obispo. The Edna Valley is defined as a transverse valley, an extension of the sea, with a funnel pulling the coastal fog and wind into the valley. The cool climate allows the Chardonnay grapes to hang on the vines longer and yield intense flavor. The grapes retain expressive aromatics and natural acidity to create a fresher style wine. The Chardonnay blocks are planted on an array of soils from an ancient seabed of calcareous, limestone soils to a silty clay loam.



ABOUT TOLOSA

At Tolosa, we are true believers in the special terroir that is Edna Valley, nestled amongst the northwest to southeast running volcanic hills of San Luis Obispo County and the frontier for the most complex cool-climate varieties in California. Our Pinot Noirs and Chardonnays reflect the cold Pacific wind that sweeps down the coast and funnels into the valley, as well as the remarkable diversity of soil types: ingredients for nuanced and balanced wines of distinctive character.

Color	Pale gold
On the Nose	Leading aromas of peach pie, honeysuckle and lemon oil with confectionary notes of butterscotch and caramel
On the Palate	Candied peach carries onto the palate with an undertone of fresh flowers and thyme. The mouthfeel showcases a rich mid-palate with a balanced acidity and a hint of limestone minerality on the finish.
Varietal	Chardonnay
Fermentation	Fermented in French oak barrels
Aging	9 months in French oak barrels, with 30% of them being new
Vineyards	Edna Ranch