

TOLOSA

Bien Nacido Vineyard Chardonnay 2018 Santa Maria Valley

WINEMAKER NOTES

Bien Nacido vineyard is a special spot on the Central Coast of California and known for growing world class Chardonnay. The grapes are picked by hand in the cool dark hours of the morning. They are pressed and the juice is barreled down for fermentation. Bien Nacido Chardonnay requires immense patience, as we allow the wine to take its course in the barrel. A cool and long fermentation contributes to this wine's expressive aromatics and layers on the palate. The wine spends 9 months in a combination of new and neutral French oak barrels.

ABOUT THE VINEYARD

Located 16 miles from the Pacific Ocean, Bien Nacido benefits from an afternoon sea breeze and coastal marine layer to moderate the temperature of the vines. The vineyard is tucked away on the valley floor in a cool pocket. The microclimate translates into the wine with a vibrant acidity. The vineyard soils are Elder series, which consist of well-drained gravelly loam formed from acid, shale and sandstone.

Color Pale straw with hints of yellow and gold

On the nose Aromas of golden delicious apple, lemon-lime and pineapple are perfectly

accented by wet rock minerality, gardenias and toast

On the palate Mango, pink grapefruit, nectarine and pineapple flavors showcase a complexity

of flavors and balance in acidity

Varietal Chardonnay

Fermentation Fermented in French oak barrels

Aging 9 months in French oak barrels, with 22% of them being new

Vineyard Bien Nacido Vineyard

Enjoy 2020 - 2029