



TOLOSA

Poletti-Edna Ranch Chardonnay 2018 Edna Valley

WINEMAKER NOTES

The 2018 vintage experienced a traditional long and cool growing season. The long growing season is a hallmark of Edna Valley, the coolest AVA in California. The grapes for this single vineyard Chardonnay hung on the vine to an ideal ripeness while preserving a crisp acidity. The fruit is picked by hand in the early morning to preserve the quality and freshness. The Chardonnay grapes were gently pressed and the juice was then barreled down. Fermentation took place at a cooler temperature to preserve the natural aromas and build complexities. The wine was aged for 9 months in a combination of new and neutral French oak barrels.

ABOUT THE VINEYARD

The Poletti portion of our estate vineyard, Edna Ranch, is named for the historic Italian Swiss dairy farming family who previously worked this land. The Poletti section encapsulates unique terroir, as it sits slightly elevated on the mountainside of Edna Valley. It is planted on an ancient seabed with limestone soils that capture the sun's exposure from the southwest orientation. Like clockwork, the site receives an afternoon sea breeze offering a moderating influence to preserve the tension and natural acidity in the grapes.

Color	Yellowish straw with hints of gold
On the nose	Juicy yellow apple, Meyer lemon and cantaloupe, along with notes of lilies, banana, marzipan and a chalky wet rock character
On the palate	Notes of yellow apple, nectarine, mango and pear are highlighted with a full, rich body and a fresh acidity
Varietal	Chardonnay
Fermentation	Fermented in French oak barrels
Aging	9 months, in French oak barrels with 22% of them being new
Vineyard	Edna Ranch
Enjoy	2020 – 2025