



# TOLOSA



## 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.*

## 1772 PURE 2018

Edna Valley

### WINEMAKER NOTES

The characteristics of the cool 2018 vintage are hard to miss in this wine, as the vintage is highlighted in the expressive aromatics and vibrant acidity. The name is apt as this is a Pure expression of the Chardonnay grape. The grapes are picked during the chilly, dark hours of early morning and gently pressed at the winery. The wine is fermented and aged in stainless steel tanks. It spends time on the lees that are stirred weekly to build mouthfeel and complexities, while malolactic fermentation is blocked to preserve the mouthwatering acidity.

### ABOUT THE VINEYARD

The fruit for this wine comes from the Hollister and Poletti sections of Tolosa's estate vineyard, Edna Ranch. The grapes from the Hollister section are planted with Clone 4 on sandy clay loam. The Hollister tract is a mere 5 miles from the Pacific Ocean; thus the grapes receive the coastal influence, contributing a fresh acidity to the palate. The grapes from the Poletti section are planted on the mountainside of the Edna Valley, producing a slightly riper and lusher fruit profile. We select Tempesquet and Clone 4 planted on Zaca clay, Tierra loam and silty clay soil. The diversity of clones, soil and mesoclimates enhances the wine's allure to please.

**Color** Pale yellow with green and gold highlights

**On the Nose** Ripe red apple, honeydew melon, nectarine aromas along with applesauce and iris flowers

**On the Palate** The fruit and floral notes carry over to the palate with depth and breadth, showcasing a refreshing acidity

**Varietal** Chardonnay

**Fermentation** 100% stainless steel

**Aging** 5 months in stainless steel

**Vineyard** Edna Ranch