



# 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.*

## 1772 CHARDONNAY 2019

Edna Valley

### WINEMAKER NOTES

The cool 2019 vintage resulted in the Chardonnay grapes being harvested later. The crisp acidity, the trademark of Edna Valley, shines in this vintage. This Chardonnay is barrel fermented and aged, reflecting a rich mouthfeel balanced by a brilliant acidity. This vintage benefitted from malolactic fermentation to soften the wine and received bâtonnage to build the mouthfeel. The wine aged for 8 months in French oak barrels with 24% of them being new. We are modest on the use of new oak to allow the fruit to speak for itself. This Chardonnay is built to express the true nature of Edna Valley.

### ABOUT THE VINEYARD

The 1772 Chardonnay is the signature representation of Edna Valley terroir, but more specifically Tolosa's estate vineyard Edna Ranch. Edna Ranch is dispersed into 6 vineyard sections that represent the heartbeat of Edna Valley: 60 different soil types and a myriad of microclimates. The vineyards lie within a transverse valley that operates as a magnet for the coastal wind and fog. The soils derive from an ancient ocean floor revealing sandy clay loam, calcareous and limestone soils. The cool coastal climate defines Edna Valley as the coldest wine appellation in California, ideal for growing Chardonnay with a razor-sharp acidity and captivating aromatics.

<b>Color</b>	Lemon with silver highlights
<b>On the Nose</b>	Applesauce, d'Anjou pear, lemon bars with powdered sugar, fresh thyme, delicate lemon blossom, with a mineral note of powdery soil
<b>On the Palate</b>	Your palate will take a ride with the acidity from start to finish, featuring notes of green apple, peanut shell, lemon meringue pie, dried thyme, and leading to chalky limestone notes
<b>Varietal</b>	Chardonnay
<b>Fermentation</b>	French oak barrels
<b>Aging</b>	8 months in French oak barrels, with 24% of them being new
<b>Vineyard</b>	Edna Ranch