

TOLOSA

Bien Nacido Vineyard Chardonnay 2019 Santa Maria Valley

WINEMAKER NOTES

Tolosa is honored to be one of the few producers to secure fruit from this highly sought-after vineyard located just south of us in the Santa Maria Valley. We source our grapes from block W, one of the original planted blocks still producing on the property. Due to the age of the vines and the cool climate of the site, this is always the last block of Chardonnay arriving at the winery. There was no exception with the 2019 vintage, as we harvested the grapes at the end of October. This wine is 100% barrel fermented and aged for 9 months in a combination of new and neutral French oak barrels. The malolactic fermentation for this vintage was only partial, translating into even more tension and freshness in the wine.

ABOUT THE VINEYARD

Bien Nacido vineyard benefits from one of the longest growing seasons in California, located 16 miles from the Pacific Ocean, and is known for growing world-class Chardonnay. The site is punctuated by mild sunny days, an afternoon sea draft, and foggy nights and mornings to moderate the temperature of the vines. The vineyard is tucked away on the valley floor in a cooler pocket helping the fog to linger. The microclimate brings an attack of acidity to the wine. The vineyard soils are Elder series which consist of well-drained gravelly loam formed from acid shale and sandstone.

Color	Lemon yellow with green tones
On the nose	Refined and fresh with notes of pineapple, white peach, crushed rock, almond butter, candied lemon, and a hint of fresh tarragon
On the palate	A broad mouthfeel with an accentuated mid-palate exhibiting notes of fresh walnut shell, lime zest, white peach and a chalky minerality
Varietal	Chardonnay
Fermentation	Fermented in French oak barrels
Aging	9 months in French oak barrels, with 35% of them being new
Vineyard	Bien Nacido Vineyard
Enjoy	2021-2030