



TOLOSA

Poletti-Edna Ranch Chardonnay 2019 Edna Valley

WINEMAKER NOTES

The 2019 vintage was cooler than average, which led us to begin harvesting Chardonnay the third week of September. We picked the grapes at night and gently pressed them before fermenting the juice in barrels. The wine spent 9 months in a combination of new and neutral French oak barrels. We introduced slightly more new oak to this vintage by incorporating 500L puncheons. This kept the oak profile balanced, while allowing the fruit aromatics to speak for themselves. The goal is to preserve nuance over power. This Chardonnay encapsulates the Edna Valley with a refined palate structure and an uplifting acidity that stands out on the finish.

ABOUT THE VINEYARD

The Poletti portion of our home vineyard, Edna Ranch, is located on the mountainside slopes of the Edna Valley. It comes as no surprise that the Poletti section was chosen to headline Tolosa's Single Vineyard Chardonnay. This section of the vineyard is home to block 569, which historically has been a reserve block of Chardonnay, featuring own rooted Tepesque Chardonnay vines. The block is planted on an elevated seabed consisting of limestone and clay loam. The slopes offer more sun exposure, while the vineyard sits in the direct path of the coastal sea breeze, offering a cooler temperature to maintain natural acidity and tropical fruit aromatics.

Color	Bright gold with silver highlights
On the nose	Elegant with notes of sugar cookie, banana custard, apple pie filling, lemon blossom and powdery limestone
On the palate	An integrated package featuring layered notes of almond cookie, kiwi flesh, dried banana and a minerality composed of powdery limestone
Varietal	Chardonnay
Fermentation	French oak barrels
Aging	9 months in French oak barrels and puncheons, with 30% of them being new
Vineyard	Edna Ranch
Enjoy	2021-2027