



TOLOSA

PURE CHARDONNAY 2019

Edna Valley

VINTAGE NOTES

Another cool year, 2019 was one of the longest growing seasons ever in the Edna Valley. However, the steady, mild weather was perfect for achieving ideal ripeness in the vineyard, and with each variety there were no rushed picking decisions. Normally some of the first grapes to be picked, the grapes for our Pure Chardonnay were picked the last week of September which highlights their fresh fruit flavors and brisk acidity.

VINEYARD SOURCES

Exclusively picked from our Poletti vineyard known for its lighter, calcareous soils. Planted to the historic Tepusquet clone, Block 569 supplies the bulk of the grapes for this wine. Several other blocks that feature Dijon clones are incorporated for further complexity.

WINEMAKING

Pure Chardonnay spends its entire fermentation and five months of aging in stainless steel. This highlights the freshness and fruitiness of the wine and ultimately its "purity." Additional richness and complexity in this wine is gained from stirring the lees on a regular basis.



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.

Visual	Medium yellow, hints of gold
Nose	Fresh pear, lime and nectarine aromas with hints of shaved cashew, honey, white mushroom, lemongrass and chervil.
Palate	Medium bodied with bright acidity accompanied by flavors of lemon curd, watercress, green apple and nectarine with an underlying minerality.