



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.

STONE LION CHARDONNAY 2019

Edna Valley

WINEMAKER NOTES

The Stone Lion Chardonnay is vivacious with depth and body yet grounded with its backbone of acidity. Not only do we allow the grapes to ripen on the vine longer, but we extend the wine's time spent ageing in barrel, while including a higher percentage of new oak barrels. We encourage malolactic conversion and stir the lees to keep them in suspension in order to build a richer mouthfeel. The extended time on the vine and in the barrel combined with the extra touch builds this Chardonnay's style. The wine is full bodied with opulent aromatics and a vibrant acidity that cuts through the creaminess. The lengthy finish confirms this Chardonnay's complex layers.

ABOUT THE VINEYARD

The Chardonnay grapes for the Stone Lion Chardonnay come from three blocks on the eastside of Edna Ranch. These vineyard blocks are located deep in the valley and planted at the base of the foothills. The late morning and early afternoon sun soak the grapes with just enough warmth to ripen the grapes with luscious tropical notes. The coastal-influenced breezes sweep daily through the valley helping the grapes preserve their natural acidity. The climate permits 3 different picks for this wine allowing us to achieve a full-bodied Chardonnay balanced by a lively acidity.

Color	Lemon with gold undertones
On the Nose	Pear tart, apricot, pineapple, lemon custard, almond cream, fresh cut flower stem, lemon blossom, with a hint of fresh white pepper tree
On the Palate	The perfect balance of a rich mid-palate and tension from the acidity, showcasing notes of brioche toast, toasted macadamia nut, lime zest, a hint of iris, honey, and chalky minerality, with confectionary lemon square on the finish
Varietal	Chardonnay
Fermentation	French oak barrels
Aging	15 months in French oak barrels with 43% of them being new
Vineyards	Edna Ranch
Case Production	400