

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 SEA BED CHARDONNAY 2020

Edna Valley

WINEMAKER NOTES

The Sea Bed Chardonnay is named to symbolize the soils of the ancient ocean floor where our vines now grow. The Chardonnay vines thrive in the calcium-rich marine sediment and limestone soils. The antient estuary lends the conditions to produce a Chardonnay with a striking mix of limestone etched minerality, a kiss of seaborne salinity and a vibrant acidity that leaves the palate watering for the next sip. We preserve these natural characteristics by exposing the wine to only neutral oak barrels and blocking malolactic fermentation. These two winemaking decisions are a guarantee to achieve a greater purity of fruit and a razor-sharp acidity.

ABOUT THE VINEYARD

The grapes for the Sea Bed Chardonnay come from three vineyard blocks planted on the east side of Edna Ranch. These vineyard blocks are planted at the base of the Santa Lucia Highlands on an elevated seabed. The limestone soils contribute to a distinct minerality in the wine. The vineyard blocks receive ample afternoon sunshine to help ripen the grapes. The marine layer and sea breeze moderate the vines to help retain the acidity in the grapes. This Chardonnay showcases the best elements from the coast: acidity and minerality, which I consider to be the trademarks of Edna Valley.

Color Silver with green highlights

On the Nose Oyster shell, green apple purée, almond blossom, French lemonade,

salinity

On the Palate Featuring a dense mid-palate and zesty acidity with notes of white

stone fruit, key lime, apple, lemon blossom, sea-kissed salinity, powdery

limestone and Limoncello on the finish

Varietal Chardonnay

Fermentation French oak barrels

Aging 4.5 months in French oak barrels

Vineyard Edna Ranch

Case Production 200