



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 STONE LION CHARDONNAY 2020

Edna Valley

VINTAGE NOTES

With a later bud break and a mild summer, the 2020 growing season looked a lot like 2019, and on par with a cooler vintage one. The flavors came out earlier than last years vintage which allowed us to pick up lower brix than in 2019. The ability to pick sooner helped reduce the threat of smoke taint.

VINEYARD SOURCES

We used components coming from four different blocks to make this wine, all from the Poletti section of the Edna Ranch: Block 594 (Dijon 96), Block 569 (Tepesquet), Block 599 (Dijon 96) and Block 590 (FPMS 4).

WINEMAKING

This wine is mainly made from lots coming from our later chardonnay picks, mid-September into early-October with a few early lots to bring a touch of bright acid to this wine. To compliment this style of wine, we used 46% new French oak with 15 months in barrel.

Visual	Straw color
Nose	Puffed popcorn, coconut flesh, honeysuckle, banana, guava, and lemon drops
Palate	Cloves, mushrooms, plantains, quince, vanilla bean and brown sugar fall on the palate early on. Lingering acidity, chalk, and salted caramel in the finish