



TOLOSA



ABOUT TOLOSA

Cowboy dreams of owning a cattle ranch brought Robin Baggett to the San Luis Obispo Coast. The cold Pacific wind and soils from ancient seabed to limestone 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 2021

San Luis Obispo Coast

VINTAGE NOTES

2021 was a long, cool growing season. The combination of variable weather and strong winds in the spring slowed development and affected bloom and set, creating differing yields in the vineyards. However, the lower yields and mild weather allowed us ample time to patiently wait for optimal flavors and phenolic ripeness and pick at just the right moment.

VINEYARD SOURCES

Three different blocks from the east side of our Edna Ranch located at the base of the Santa Lucia mountains provided the grapes for this wine. These blocks enjoy cool coastal breezes and a long growing season. Picked separately, each block provided a range of ripeness, flavor and acidity that led to greater complexity in the finished wine.

WINEMAKING

Grapes were whole cluster pressed and the juice was cold settled for two days at cool temperatures before fermentation in 100% French oak, 24% new barrels. After partial malolactic fermentation, the wine was aged for 15 months in 12% new French oak barrels and 88% two and three-year-old French oak barrels with periodic stirring of the lees.

Visual	Pale yellow hints of gold
Nose	Youthful aromas of yellow apple, pear and pineapple are accented by notes of butternut squash, white flowers, and toasted macadamia nut.
Palate	Medium full-bodied flavors of lime zest, apple compote, lemon tart and nectarine are further enhanced by hints of minerality and honey.