



TOLOSA

CHARDONNAY 2023

SAN LUIS OBISPO COAST

VINTAGE NOTES

A wet winter with 150% of average rainfall preceded an extended, cooler spring. As a result, bud break was delayed and vineyards were tracking about 4 weeks behind a normal year, which stayed that way through a moderate summer with no heat spikes. Harvest began in early October, almost a month later than 2022 and the long, mild growing season enabled grapes to develop deep, complex flavors with exceptional balance.

VINEYARD SOURCES

For the 2023 vintage, grapes were primarily hand harvested grapes from Block 569, 590 and 594 in the Poletti Vineyard on the eastern edge of Edna Ranch, planted to the historic Tepusquet (Clone 4) and Dijon clone 96. Located west of Edna Ranch, Spanish Springs Vineyard is only two miles inland from the Pacific Ocean and features rolling hills at the bottom of a narrow canyon dominated by sandy loam soils that produce grapes with bright acidity and fruitiness augmented by the richness and depth of the Poletti Vineyard grapes.

WINEMAKING

Grapes for this wine were whole cluster pressed and cold settled for three days before a cool fermentation in 20% French oak and 80% stainless steel tanks. The wine went through partial malolactic fermentation, combined with monthly lees stirring that imparted richness and complexity and was aged for 9 months in 100% French oak, 80% barriques and 20% puncheons of which 22% were new.

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.

Sight	Pale yellow gold with greenish highlights
Nose	Refreshing, pure aromas of green apple and pear accented by cashew, stony minerality, lemon blossom and watercress.
Palate	Medium bodied flavors of lemon, green apple and nectarine mixed with notes of yogurt, lemongrass and minerals framed by bright acidity.