



TOLOSA

SEA BED CHARDONNAY 2023

San Luis Obispo Coast

VINTAGE NOTES

The 2023 season started with a wet winter, seeing 150% more rainfall than average, followed by a cold spring that delayed and prolonged bud break. This extended into a long, moderate summer, setting the stage for a late harvest in early October, nearly a month later than in 2022. Yields varied across different ranches and even within blocks. Despite these lower yields, the lengthy, cool growing season culminated in wines characterized by vibrant acidity and complex, assertive flavors.

WINEGROWING NOTES

The grapes for this wine are sourced from Poletti Vineyard, situated just south of the winery at the foothills of the Santa Lucia Highlands, where the vineyard thrives on an elevated ancient seabed with rocky, loamy, and limestone-rich soils. This wine blends four distinct blocks, including Dijon Clone 96 and the historic Tepusquet Clone first planted near Santa Maria in the 1970s. The grapes were whole cluster pressed and the juice cold settled for two days at cool temperatures before fermenting in 100% neutral French oak barrels. Opting out of malolactic fermentation to preserve the wine's crisp acidity, it was then aged for five months in all neutral barrels.

TASTING NOTES

This wine presents a medium deep yellowish-gold color. On the nose, it is youthful and captivating, featuring vibrant fruit aromas of apricot, pineapple, and nectarine, complemented by hints of honeycomb, oats, white flowers, and a distinct sandy/mineral note. The palate offers a medium-full body with a bright and textured array of flavors, including green apple, tangerine, and apple cider, leading to a long, assertive finish.



Appellation: San Luis Obispo Coast

Fermentation: 100% neutral French oak barrels

Vineyard: Edna Ranch

Aging: 9 months, 100% new French oak barrels

Soil Composition: Ancient Seabed

Alcohol: 14.2%

Clones: 96, Tepusquet

Production: 190 cases