



TOLOSA

CHARDONNAY 2023

STA. RITA HILLS



ABOUT TOLOSA

Established in 1998, Tolosa Winery is nestled in the heart of San Luis Obispo's Edna Valley and within the San Luis Obispo Coast AVA. Specializing in ultra-premium Pinot Noir and Chardonnay, Tolosa strategically partners with California's most renowned winegrowers and esteemed vineyards in its sourcing of exceptional, sustainably-farmed wine grapes. The winery is celebrated for its innovative winemaking techniques and unwavering dedication to sustainable practices, artfully highlighting the diverse terroirs of the finest grape-growing regions in California.

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 temperatures staying in the 70's and 80's. 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

At the western edge of the Santa Ynez Valley, Sta. Rita Hills vineyards enjoy the cool breezes from the nearby Pacific Ocean, just twenty miles away. The Purisima and Santa Rosa Hills create a natural funnel for these refreshing winds. The region's soils consist mainly of sandy loams, silt loams, and clay loams, enriched with marine deposits. The grapes for this wine primarily hail from the Rancho Santa Rosa vineyard, featuring Dijon Clone 96 along Highway 246 between Buellton and Lompoc.

WINEMAKING

After optical sorting and destemming, grapes were cold soaked for three days before fermentation in 100% stainless steel tanks at a mix of warm and cool temperatures. The wine was aged for nine months in French oak barrels, with 13% being new, to enhance its complexity and mouthfeel. Alcohol: 12.4%

Sight	Brilliant, vibrant yellow with subtle green reflections.
Nose	Fresh and youthful, offering notes of pear, melon, and papaya, layered with hints of white flowers, brioche, and a touch of minerality.
Palate	Medium-bodied, featuring flavors of Gala apple and honeydew melon, supported by lively acidity and nuanced undertones of chalk, oats, and dried lemon peel.