



TOLOSA

CHARDONNAY 2024 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

The 2024 vintage began with a relatively dry winter that created an earlier bud break than 2023. A warmer April and cooler May provided excellent bloom and fruit set conditions. Pinot Noir ripening fell behind schedule but was happily rescued by warm summer temperatures offset by cool, afternoon winds. A series of small heat waves in early September provided perfect picking conditions, with harvest occurring three weeks earlier than the previous year, characterized by lower yields and exceptional quality grapes.

WINEGROWING NOTES

At the very western edge of the Santa Ynez Valley, the vineyards in Sta. Rita Hills benefit from the Pacific Ocean's cooling influences, less than twenty miles away. Several coastal valleys, formed by the presence of the Purisima Hills to the north and the Santa Rosa Hills to their south, funnel the cool Pacific breezes through the vineyards. The soils in the Sta. Rita Hills are primarily sandy loams, silt loams and clay loams with numerous marine deposits. Grapes for this wine came primarily from the Purisma Hills region near Highway 246.

WINEMAKING NOTES

Fruit was whole cluster pressed to preserve freshness and phenolic balance. Fermentation occurred entirely in barrel, with 13% new oak, lending subtle texture and integrated oak influence. The wine underwent 100% malolactic fermentation, enhancing richness and roundness. Lees were stirred twice monthly to build mouthfeel, complexity, and depth.

Sight	Medium light with yellow highlights
Nose	Bright, complex aromas of pear and golden delicious apple accented by notes of cashew, lemon thyme, white flowers, sea spray and tarragon
Palate	Medium full bodied, balanced flavors of lemon lime and apricot with cucumber and savory herbs enhanced by bright acidity