



TOLOSA

CHARDONNAY 2024 SONOMA COAST

VINTAGE NOTES

Above-average winter rainfall helped recharge soil moisture, setting healthy, balanced vineyards. Cool, steady spring conditions followed, with moderate temperatures, ideal for uniform bud break and flowering. Periodic warm spells in July and late summer were generally short-lived and were followed by cooling trends that let the vines recover and allowed flexibility in picking decisions until flavors and phenolics were optimal.

VINEYARD SOURCES

The grapes used for this wine came from vineyards planted with the Old Wente clone between Healdsburg and Windsor, defined by rolling benches, low hills, and river-adjacent terraces, with well-drained alluvial soils of gravel, sand, and loam. Strongly influenced by the cooling effect of Pacific fog, warm afternoon sunshine produces grapes with exceptional an balance of acidity, fruit and concentration.

WINEMAKING

Grapes for this wine were whole cluster pressed before cold soaking for 2 days at cool temperatures. Fermentation took place in French oak barriques, of which 20% were new and 80% of this wine went through malolactic fermentation. The wine was then aged for ten months with periodic stirring of the lees in French oak barriques of which 20% were new.



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.

Sight	Pale straw with golden highlights
Nose	Fresh fruit aromas of granny smith apple, meyer lemon and kiwi mixed with lemongrass, watercress, chervil and white flowers.
Palate	Medium bodied flavors of nectarine, yellow apple and peach accented by notes of limestone, dandelion and arugula.