



TOLOSA

SEA BED CHARDONNAY 2024

SAN LUIS OBISPO COAST



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 for our white varieties but Pinot Noir fell behind and veraison occurred later than normal. A warm August followed by smaller heat waves in early September provided perfect picking conditions for rose and white varieties.

VINEYARD SOURCES

The grapes for this wine come from select Chardonnay blocks in Edna Valley planted to French Dijon clones and historical California clones that thrive in the cooler Edna Valley climate, just five miles from the Pacific Ocean, where coastal fog and breezes extend the growing season and enhance the fruit's complexity.

WINEMAKING

Grapes were whole cluster pressed and the juice was cold settled for two days at cool temperatures before being fermented in 100% stainless steel tanks. This wine did not go through malolactic fermentation and was aged for five months in all neutral barrels.

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.

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| Sight | Pale gold with greenish highlights |
| Nose | Fresh, rich aromas of lemon, nectarine and pineapple, accented by cashew, honey and roasted nuts. |
| Palate | Medium bodied, layered, bright flavors of yellow apple, melon and guava enhanced by a chalky minerality and bright acidity. |