



TOLOSA

PACIFIC WIND CHARDONNAY 2015



VARIETAL

Chardonnay

FERMENTED AND AGED

Aged in French oak barrels for 9 months, then blended and returned to extra fine grain barrels

VINEYARD

Edna Valley

CASE PRODUCTION

217

WINEMAKER NOTES

The Pacific Wind Chardonnay is the result of an exceptionally small blend of five barrels that were fermented and aged in French oak barrels for 9 months, then blended and returned to extra fine grain barrels suitable for extended aging. The oak influence is well integrated due to the extra fine grain of the oak; the barrels were made of staves sourced from the Tronçais Forest that was originally planted under Louis XIV in the 17th century.

TASTING NOTES

This wine is straw gold with hints of green. The fruit aromas are of yellow pear and cantaloupe with a citrus component of limoncello, leading to notes of crème brulee and dried hazelnut. This wine has a silky entrance with flavors of ruby red grapefruit, and baked apple pie with nuances of caramel and baking spices. Notes of white nectarine lead to a rich mid-palate and a creamy finish.

ABOUT TOLOSA

At Tolosa, we are true believers in the special terroir that is Edna Valley, nestled amongst the northwest to southeast running volcanic hills of San Luis Obispo County and the frontier for the most complex cool-climate varietals in California. Our Pinot Noirs and Chardonnays reflect the cold Pacific wind that sweeps down the coast and funnels into the valley, as well as the remarkable diversity of soil types: ingredients for nuanced and balanced wines of distinctive character.