



# TOLOSA

## PACIFIC WIND CHARDONNAY 2016



### VARIETAL

Chardonnay

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### FERMENTED AND AGED

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

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### VINEYARD

Edna Ranch, Edna Valley

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### CASE PRODUCTION

80

### 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

Light gold straw color with aromas of tangerine preserve, lemon meringue pie, honeydew melon, and white peach. Rich flavors of white chocolate, marshmallow, green orchard fruit and lemonade are accentuated by bright acidity, tension and a rich mid-palate with a lingering finish of wet stone.

### 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.