



# TOLOSA

## 1772 CHARDONNAY 2016

### VARIETAL

Chardonnay

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### FERMENTED AND AGED

Fermented and aged for 9 months in small French oak barrels and underwent partial malolactic conversion

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### VINEYARD

Edna Ranch, Edna Valley

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### CASE PRODUCTION

766

### WINEMAKER NOTES

The 1772 Chardonnay is crafted from barrels hand selected by the winemaker that best represents the typicité of our Edna Valley Chardonnay. We use traditional winemaking techniques of barrel fermentation and lees aging to harmonize the flavors and aromas of our cool climate Chardonnay. This wine was fermented and aged for 9 months in small French oak barrels and underwent partial malolactic conversion. Aging wine on the lees and stirring following fermentation creates a richness on the mid-palate which lends balance to the natural acidity of the wine.

### TASTING NOTES

Light gold straw color with aromas of Granny Smith apple, Meyer lemon, melon, fennel, limestone and gun powder. The Meyer lemon carries onto the palate with flavors of pear and tangerine. This wine has a rich mid-palate and balanced acidity. This wine proffers an extravagantly silky finish with lingering salinity and flintiness.



### 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.