



TOLOSA



PURE CHARDONNAY 2016

VARIETALS

Chardonnay

AGING

Fermented in stainless steel tanks and aged on the lees.

VINEYARD

Edna Ranch, Edna Valley

CASE PRODUCTION

600

WINEMAKER NOTES

Our reserve stainless Chardonnay reflects the minimal influence by winemaking to capitalize on the maximum expression of the fruit. The wine was fermented at very low temperatures to retain the volatile aromas of the esters generated during fermentation and underwent no malolactic conversion. This wine was aged on the lees to accentuate the richness in the mid-palate which achieves a balance with the natural acidity of the wine.

TASTING NOTES

Light gold straw color with aromas of Bartlett pear, honeysuckle, white peach, honey comb and hints of fresh Star jasmine. The luscious flavors of sweet pineapple, lemon zest and pear panos are immediately evident, leading to a silky mid-palate that finishes with the slight hint of marshmallow crème. The richness in texture is balanced with the natural backbone of acidity from the grapes.

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.