TOLOSA

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.

1772 PURE 2017

Edna Valley

WINEMAKER NOTES

The Chardonnay grapes from our estate vineyard, Edna Ranch, are always harvested in the cool hours of the night to preserve the quality of the fruit. We then press the whole clusters, keeping the hard press fraction separated from the free run. After cold setting, the juice is fermented at cold temperature and aged in stainless steel tanks. The result is a wine that showcases the pure nature of Chardonnay, packed with fruit and a vibrant freshness.

ABOUT THE VINEYARD

This wine comes from two different blocks of our Edna Ranch: one in the Hollister section toward the ocean and one in the Poletti section in the foothills, which helps to build complexity. These blocks are also planted with different clones (4 and Tepesquet), which further adds layers that unfold in the glass.

Color Very light gold with silver rim

On the Nose Asian pear, Meyer lemon and bright lemon custard, Granny Smith skin and lime zest, pineapple preserves

On the Palate Packed with Meyer lemon, a hint of tangerine, light amylic touch (banana), fresh flowers (lily and lilac), golden kiwi. Finishes with apple and pear flavors with orange blossom lingering. Very smooth and velvety texture with a crisp acidity that carries flavors a long way

Blend Chardonnay

Fermentation 100% stainless steel

Aging 6 months is stainless steel tanks

Vineyards Edna Ranch

Alcohol by Vol. 14.0%

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