

TOLOSA

SOLAR | SUSTAINABLE | ESTATE

VINEYARD & VINTAGE NOTES

The 2014 vintage was harvested earlier than any in the history of the Central Coast appellation. The winter preceding the vintage was exceptionally dry. The drier soils warm up faster and so the growing year began early and stayed on an early track throughout. Spring rains gave us sufficient moisture to grow the vines and ripen the fruit. The weather was cool and mild throughout the season so no undue heat stress or rains interrupted ripening. Each year this wine is a blend of Chardonnay from our estate in the Edna Valley and Santa Lucia Highlands.

WINEMAKING NOTES

As with all of our wines we harvest this at night. In the case of white wines this gives us cooler and fresher juice when we press. This allows us to better control the extraction from the berries. Our goal is to maximize the flavor while minimizing color extract. The juice is settled and then racked to its fermentation tank. Fermentation takes place at a cool temperature. We use a wide range of yeasts and tank sizes to create complexity. The wine is aged on its yeast lees until mid-summer to enrich the mouth feel. We feel that Chardonnay should have a plush and silky texture regardless of whether or not it is fermented in oak barrel or stainless tank.

WINEMAKER TASTING NOTES

This pale greenish gold wine opens with the aromas of honey, lemon, apple and peach. There is some underlying minerality that is close to flint. The mouth is fresh with floral aspects evident in the mid-palate. Additional nuance and silkiness develops as it sits in the glass.

Estate Wines

2014 CHARDONNAY

NO OAK

Varietal 100% Chardonnay

Appellation Central Coast

Clonal Selection multiple

Alcohol 14.4%

T.A. 5.18

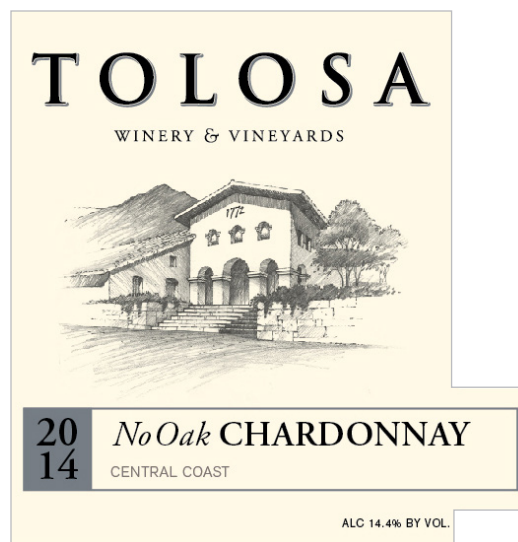
pH 3.53

Brix at Harvest 23.0°

Aging Regime stainless tank

Bottling Date 5/8/2015

Aging Potential best in youth, but can age



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