



TOLOSA



1772 CHARDONNAY 2015

VARIETAL

Chardonnay

AGING

Fermented and aged for 11 months in small French oak barrels and underwent partial malolactic conversion

VINEYARD

Edna Ranch, Edna Valley

CASE PRODUCTION

300

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 11 months in small French oak barrels and underwent partial malolactic conversion. Aging wine on the lees and stirring following fermentation creates a richness in the mid-palate which lends balance to the natural acidity of the wine.

TASTING NOTES

Light gold straw color with aromas of sandalwood, freshly ground nutmeg and tangerine along with tropical notes of pineapple and mango. This wine leads with luscious flavors of grilled pineapple, Meyer lemon, honeydew melon and vanilla wafer cookie. With a rich mid-palate on entry and well balanced acidity throughout, this wine proffers an extravagantly silky finish with hints of salinity. Our food pairing recommendations would include seared Halibut or pork tenderloin topped with a chutney sauce.

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.