



TOLOSA



2016 NO OAK CHARDONNAY

VARIETAL

Chardonnay

AGING

Aged in stainless on the lees.

VINEYARDS

Central Coast

WINEMAKER NOTES

The No Oak Chardonnay reflects the minimal influence by winemaking to capitalize on the maximum expression of the fruit. This 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 lees to accentuate the richness of the mid-palate which perfectly balances the natural acidity of the wine.

TASTING NOTES

Expressive tropical fruit aromas of pineapple, guava and dried mango indicate how luscious this wine is. There is a citrus tone of lemon zest, with a floral note of vanilla blossom. The citrus element carries onto the palate with additional flavors of green kiwi and jasmine. There is a bit of salinity and the minerality expresses itself as slate. This wine is refreshing and has a vibrant acidity.

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.