



# 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.*

## No Oak CHARDONNAY 2017

### Central Coast

#### WINEMAKER NOTES

The No Oak Chardonnay is a classic representation of a cool climate Chardonnay. This wine is fermented and aged in stainless steel tanks, showcasing the true nature of the varietal. The cool climate shines in this wine's tension and bright acidity. Malolactic conversion was not encouraged to preserve the freshness, while time on the lees built up the mouthfeel and mid-palate. The long finish is a true testament of its quality and persistence. The beauty of this wine is that it serves many purposes: its backbone of acidity makes for a delicious accompaniment with food and its refreshing personality is perfect to be enjoyed on a warm California day. Anytime is the right time to drink a wine this attractive and tasty.

#### ABOUT THE VINEYARD

The Central Coast of California and its proximity to the Pacific Ocean offers the ideal climate for Chardonnay and is famed as a premier region for quality Chardonnay. The Central Coast vineyards receive a moderating influence from the misty marine layer and refreshing sea breeze. With the cool climate, the Chardonnay grapes experience a long hang time on the vine to achieve optimal ripeness, while maintaining a crisp acidity and fresh aromas. The coastal climate gives rise to a sophisticated and elegant wine with lower alcohol.

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| <b>Color</b>         | Straw with a touch of a green hue  |
| <b>On the Nose</b>   | Candied apple rings, dried mango, ripe honeydew melon, vanilla blossom and salinity  |
| <b>On the Palate</b> | Bright acidity start to finish, fresh white peach, Granny Smith apple, wet stone minerality and showcasing a rich mid-palate |
| <b>Blend</b>         | Chardonnay   |
| <b>Fermentation</b>  | Stainless steel tanks  |
| <b>Aging</b>         | Stainless steel tanks, sur lie aged  |
| <b>Appellation</b>   | Central Coast  |