



## **ABOUT TOLOSA**

Cowboy dreams of owning a cattle ranch brought Vintner Robin Baggett to Edna Valley. The cold Pacific wind that sweeps down the coast into the transverse valley and a myriad of soils derived from an ancient seabed made him realize he was on a frontier of a different sort. Tolosa is the expression of his commitment to spare no effort to craft nuanced and balanced Pinot Noir and Chardonnay of distinctive character to rival any in the world.

# 1772 CHARDONNAY 2021

San Luis Obispo Coast

### **VINTAGE NOTES**

2021 was a long, cool growing season. The combination of variable weather and strong winds in the spring, slowed development and affected bloom and set, creating inconsistent yields in the vineyards. However, the lower yields, cooler temperatures and longer growing season produced grapes with pronounced acidity and excellent concentration. Chardonnay harvest began on September 17 with the majority picked in early October.

#### **VINEYARD SOURCES**

The diverse terroir of the Poletti section of Edna Ranch provided all the grapes for this wine. In 2021 we selected four different blocks planted to three different clones. The 2021 vintage features the French Dijon Clone #96 that brings a lively freshness to this wine.

### WINEMAKING

The four Poletti blocks produced multiple lots which allowed us to ferment with different yeasts and do partial malolactic fermentation to build complexity. The 2021 vintage is 100% fermented in French Oak and then aged in 16% new French Oak for nine months.

Visual Medium goldish yellow

Nose Aromas of cantaloupe, and yellow apple followed by notes of toasted

almonds, chalk, yogurt and ocean spray.

Palate Rich, medium full bodied with a strong core of melon, nectarine, and Meyer

lemon fruits with chalky minerality and almond framed by balanced acidity and

a long finish.