



TOLOSA

STONE LION CHARDONNAY 2022 SAN LUIS OBISPO COAST



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.

VINTAGE NOTES

The 2022 vintage began with a unique set of climate challenges, marked by a dry winter extending into a cooler spring season. This combination postponed the bud break and the subsequent bloom. However, the warmer summer conditions and an early September heat wave allowed ripening to catch up. Although yields were impacted by the preceding years of drought, the result was a harvest defined by its exceptionally ripe and concentrated flavor profiles.

VINEYARD SOURCES

Grapes for this wine came from Blocks 569 and 594 in our Poletti Vineyard, accented by a small amount from Spanish Springs Vineyard, located just west of Edna Ranch. The older Edna Ranch blocks are primarily planted to the historical Tepusquet clone, which blends beautifully with the recently planted Dijon Clone 96 in Poletti and Spanish Springs.

WINEMAKING

Grapes were whole cluster pressed and the juice was cold settled for two days at cool temperatures before fermentation in 100% French oak, 40% new barrels. After partial maloactic fermentation, the wine was aged for 16 months in 40% new French oak barrels, of which 24% were larger oak puncheons.

Sight	Medium-light gold with greenish highlights
Nose	Forward, rich aromas of nectarine, melon, and pineapple are heightened by notes of honey, toasted almond, nutmeg, and jasmine.
Palate	Medium, full bodied with bright flavors of lemon custard, pear, and yogurt and a touch of minerality.