



TOLOSA

CHARDONNAY 2022

SAN LUIS OBISPO COAST

VINTAGE NOTES

A dry winter and cool spring delayed bud break and slowed bloom and fruit development. Warmer summer weather, however, prevailed through August, followed by an unexpected heat wave of eight days in early September. Reduced yields, a result of drought conditions over the last two years, combined with the warmer September have produced an expressive vintage featuring ripe, concentrated flavors.

VINEYARD SOURCES

For the 2022 vintage, grapes were sourced from Edna Ranch and Spanish Spring Vineyard. Located west of Edna Ranch, Spanish Springs Vineyard is only two miles inland from the Pacific Ocean and features rolling hills at the bottom of a narrow canyon dominated by sandy loam soils. A few miles inland, Blocks 569, 590 and 594 from the Poletti Vineyard on Edna Ranch were used for this wine. Planted to the historic Tepusquet clone, Clone 4 and Dijon clone 96, the Poletti grapes contribute richness and depth to the wine augmented by the bright acidity and fruitiness of the Spanish Springs grapes.

WINEMAKING

Grapes for this wine were whole cluster pressed and cold settled for three days before a cool fermentation in stainless steel tanks. A portion of the wine went through malolactic fermentation, combined with lees stirring that imparts richness and complexity. The wine was aged for 9 months in 100% French oak, 80% barriques and 20% puncheons of which 22% were new.



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.

Visual	Medium yellow with greenish highlights
Nose	Fresh, clean, rich aromas of yellow apple and pear mixed with white flowers, almonds and green grass.
Palate	Bright, youthful flavors of melon, green apple and nectarine are accented by a backbone of minerals and refreshing acidity.