



TOLOSA

CHARDONNAY SONOMA COAST 2023

Sonoma Coast

VINTAGE NOTES

The 2023 vintage experienced a wet winter with rainfall at 150% above average, followed by a prolonged period of cold weather through spring. This delayed bud break by about four weeks, with vineyards tracking behind a typical year throughout a long, moderate summer. Harvest began in early October, nearly a month later than 2022. The extended ripening allowed the grapes to retain high acidity and develop robust, complex flavors.

WINEGROWING NOTES

This Chardonnay is sourced from the southern reaches of Sonoma County, particularly from vineyards located just seven miles from San Pablo Bay along Lakeville Highway in the Petaluma Gap AVA. The region's distinctive wind gap funnels cooling ocean breezes and fog inland, moderating temperatures and enhancing the growing conditions for the Wente and Clone 17 selections used in this wine, resulting in grapes with remarkable depth and balance.

TASTING NOTES

This Chardonnay pours a pale yellow gold with subtle greenish highlights, revealing inviting aromas of candied lemon peel, pear, and opal apple, complemented by notes of saffron, roasted pecans, brioche, and baking spices. On the palate, it is medium-full bodied, offering juicy flavors of pineapple, dried apple, and passion fruit, underscored by a rocky minerality and bright acidity that lead to a refreshing, complex finish.



Appellation: Sonoma Coast

Vineyard: n/a

Soil Composition: Sandy loam and volcanic ash.

Clones: Wente, 17

Fermentation: French oak barriques, 20% new with partial malolactic fermentation.

Aging: 9 months in French oak barriques, with 20% new.

Alcohol: 14.20%

Production: 250 cases