



TOLOSA

BIEN NACIDO VINEYARD CHARDONNAY 2023 Santa Maria Valley

VINTAGE NOTES

A wet winter brought 150% of average rainfall, followed by an extended, cooler spring that delayed bud break and set the vineyards nearly four weeks behind a typical growing season. This pace continued through a moderate summer, free from extreme heat, allowing for slow, even ripening. Harvest began in early October—almost a month later than the previous year—resulting in a long, mild growing season that nurtured deep complexity, refined structure, and exceptional balance in the fruit.

WINEGROWING NOTES

Bien Nacido Vineyard is widely regarded as one of California's premier Chardonnay sites. Originally planted by the Miller family in 1973, this historic vineyard lies in the foothills of the Santa Lucia Range, just sixteen miles from the Pacific Ocean. Its diverse terrain spans steep hillsides, benchland, and valley floor, shaped by gravelly loam and shale soils. Tolosa sources its fruit from Block I, one of the original 1973 plantings, where a south-facing exposure, gentle sunshine, and cooling afternoon winds create ideal conditions for Chardonnay of depth, elegance, and balance.

TASTING NOTES

This wine has a light yellow color with silver highlights. On the nose, it offers ripe fruit aromas of papaya, yellow apple, and pineapple, complemented by delicate notes of jasmine, apple crisp, quince, and crème fraîche. The palate is medium full-bodied, with flavors of dried apple and roasted pear, while subtle accents of tres leches, caramel sauce, and arugula add complexity and depth to the experience.



Appellation: Santa Maria Valley

Fermentation: 100% barrel, partial malolactic

Vineyard: Bien Nacido

Aging: 11 months in 100% French oak barriques

Soil Composition: Gravelly loam, shale

Alcohol: 14.2%

Clones: 5

Production: 82 cases