



TOLOSA

POLETTI - EDNA RANCH CHARDONNAY 2023 San Luis Obispo Coast

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

Poletti Vineyard is a true gem within Edna Ranch, originally planted in 1997 and named in honor of one of the Swiss dairy farming families who settled here in the 1800s. Nestled into the eastern foothills of the Santa Lucia Range, this site is defined by its lifted seabed limestone-based soils and ideal southern exposures. A diverse selection of clones thrives here, including classic Dijon clones and the historic Tepusquet clone, first propagated in the Santa Maria Valley in the 1970s. This combination of heritage and terroir yields wines of depth, elegance, and a distinct sense of place.

TASTING NOTES

The wine presents a medium yellow hue with silver highlights. The nose reveals complex fruit aromas of kiwi, yellow apple, and melon, intertwined with hints of hay, marshmallow, white flowers, and brioche. On the palate, it is medium full-bodied, offering flavors of lemon curd, yogurt, and limoncello, accented by notes of limestone and nutmeg, all balanced with bright, refreshing acidity.



Appellation: San Luis Obispo Coast **Fermentation:** 100% barrel, partial malolactic

Vineyard: Poletti-Edna Ranch **Aging:** 11 months in 100% French oak barriques (25 new)

Soil Composition: Seabed loams, Limestone **Alcohol:** 13.4%

Clones: 4,96, Tepusquet **Production:** 77 cases