



TOLOSA

CHARDONNAY 2015

VARIETAL

Chardonnay

AGING

Fermented and aged in French oak barrels for 9 months.

VINEYARD

Edna Ranch, Edna Valley

WINEMAKER NOTES

The Chardonnay is crafted from barrels hand selected by the winemaker that best represents the typicity of our Edna Valley Chardonnay. We use traditional winemaking techniques of barrel fermentation and lees aging to harmonize the flavors and aromas of our cool climate Chardonnay. This wine was fermented and aged for 9 months in French oak barrels and underwent partial malolactic conversion. Aging wine on the lees and stirring following fermentation creates a richness in the mid-palate which lends balance to the natural acidity of the wine.

TASTING NOTES

A pale golden color, tinted with green. It opens with ripe pear and Meyer lemon. There are savory aromas of manchego cheese and dry hazelnut. It exhibits a lively and fresh acidity as the Meyer lemon carries onto the palate with notes of Granny Smith apples, mango pith and a slight grassiness. There are subtle notes of dulce de leche and toast that linger on the finish.



ABOUT TOLOSA

At Tolosa, we are true believers in the special terroir that is Edna Valley, nestled amongst the northwest to southeast running volcanic hills of San Luis Obispo County and the frontier for the most complex cool-climate varietals in California. Our Pinot Noirs and Chardonnays reflect the cold Pacific wind that sweeps down the coast and funnels into the valley, as well as the remarkable diversity of soil types: ingredients for nuanced and balanced wines of distinctive character.