



TOLOSA

NO OAK CHARDONNAY 2022

Central Coast

VINTAGE NOTES

This vintage featured a drier winter than average that was followed by a cool spring. These conditions slowed bud break and bloom slightly. 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 warmer September temperatures produced an expressive vintage featuring ripe, concentrated flavors.

VINEYARD SOURCES

Two different sources in Monterey County were used in this vintage: one close to Gonzales and the other further north in Arroyo Seco. The Arroyo Seco vineyard features rocky soils enhanced by a cool, windy climate and produced grapes with bright flavors and acidity. The Gonzales vineyard has more clay soils and slightly warmer growing conditions that produce ripe, rich fruit flavors.

WINEMAKING

Grapes were whole cluster pressed and then cold settled for four days at cool temperatures. Fermentation and aging took place in stainless steel tanks, with no malolactic fermentation and light stirring of the lees during five months of aging.



ABOUT TOLOSA

Cowboy dreams of owning a cattle ranch brought Robin Baggett to the San Luis Obispo Coast. The cold Pacific wind and soils from ancient seabed to limestone 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	Brilliant yellow with highlights of gold
Nose	Early morning at the Farmers Market with a coastal sea breeze. An energizing mix of fresh herbal, floral and green grass aromas combined with perfectly ripe pear, lemon lime and Fuji apple.
Palate	Luscious stone fruits surround a lively personality searching for fresh oysters or a refreshing start to the evening.