



TOLOSA

2023

CHARDONNAY CENTRAL COAST



VINTAGE NOTES

A wet winter with 150% of our average rainfall preceded cold weather that lasted through the spring. As a result, bud break was delayed and lasted awhile. Vineyards were tracking about four weeks behind a normal year, which stayed that way through a long, moderate summer. Harvest started almost a month later than in 2022 with variable yields from ranch to ranch and even block to block. Chardonnay is expressing its coastal trademark this year, with a finesse and elegance and more earthy and mineral touches that bode well for aging.

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. Our Arroyo Seco vineyard features rocky soils enhanced by a cool, windy climate and produces grapes with bright flavors and acidity while our Gonzales vineyard has more clay soils and slightly warmer growing conditions that produce ripe, right fruit flavors.

WINEMAKING

First produced in 2003, this wine was formerly known as "No Oak" Chardonnay. Fermentation with just a variety of yeasts took place primarily in stainless steel tanks, with just 4% fermented in neutral French oak. This wine did not go through malolactic fermentation, however, light stirring of the lees during five months of aging provided additional richness.

ABOUT TOLOSA

Cowboy dreams of owning a cattle ranch brought Vintner Robin Baggett to Edna Valley. The cold Pacific wind that sweeps down the coast into the transverse valley and a myriad of soils derived from an ancient seabed 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.

Sight	Pale yellow with green highlights
Nose	Clean, fresh, lively aromas of pear, jicama and meyer lemon are accented by notes of ocean spray, minerals and apple blossom.
Palate	Medium bodied rich flavors of melon, yellow apple and tangerine are framed by balanced acidity and a clean, mineral-driven finish.