



Anaba

"THE WINDS OF SONOMA LENT US OUR NAME. BE IT A STEADY BREEZE OR A FIRM GUST, AN ANABATIC WIND IS ONE THAT BLOWS UP THE HILLS OF A VINEYARD DURING CALM AND SUNNY WEATHER."

—JOHN SWEAZEY, PROPRIETOR

ANABA 2008 SONOMA COAST CHARDONNAY

VINEYARD AND WINEMAKING NOTES

We seek out premium grapes from the Sonoma Coast that will produce wines reminiscent of the most respected wines of Burgundy. Our Chardonnay comes from five premium Sonoma Coast growers, each representing the many micro climates of this vast appellation. The famed Sonoma Coast soils translate their mineral richness to the wines, imparting depth of flavor and character. Anabatic winds blow rather persistently throughout the summer and sunshine is abundant.

This fruit was hand harvested early in the morning to ensure the coldest juice possible and came into the winery in exceptional condition and was whole cluster pressed. 60% of the fruit was fermented in stainless steel tanks at 50 degrees without malolactic fermentation. 40% of our wine was barrel fermented, its lees stirred for 10 weeks post fermentation. Barrel fermented wine went through malolactic fermentation. This partial malolactic fermentation helps the wine retain its acidity and freshness. The wine spent 11 months in 100% French oak barrels, 22% of which were new. Our preferred barrel coopers include Francois Freres, Sirugue, and Taransaud.

TASTING NOTES

Intense aromas of green pears, limestone minerals and toasted brioche emanate from this wine. The full-bodied palate is dense with notes of citrus peel and warm vanilla custard. This Chardonnay also boasts an intriguing mineral quality, which is what we like about wines produced from the Sonoma Coast.

A crisp, clean character perfectly balances the richness of the fruit, proving a seamless wine of depth. Enjoy now through 2020

TECHNICAL NOTES

Varietal: 100% Chardonnay

Clones: Wente, 95, 76

Appellation: Sonoma Coast

Vineyards: Windsor Oaks, Green Acres, Bacigalupi, Bonneau, Fallen Leaf

Harvest Dates/ Brix, pH, TA

9/12-10/2, 22.3-24.0, 3.3-3.55, 5.2-6.8

Alcohol: 14.2

Fermentation/Aging: Whole Cluster Pressed, 60% Stainless Steel Fermentation (MLF-), 40% French Oak Fermentation, 22% of these barrels were new. Aged surlees for 11 months

585 cases produced

\$28 /BOTTLE RETAIL

