




CONNOISSEURS' GUIDE TO CALIFORNIA WINE

THE AUTHORITATIVE VOICE OF
THE CALIFORNIA WINE CONSUMER


CHARDONNAY

BY CONNOISSEURS' GUIDE TO CALIFORNIA WINE

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We were corresponding with one of our longest-termed subscribers the other day and mentioned that we had liked a Chardonnay from a new winery, **Anaba**, whose Rhône wines he had praised on a web site recently. His response, "I might have to give Chardonnay a try again," struck us a odd at first, until we tumbled to the notion that he, like so many people, had given up on the grape because it had actually become too popular. Part of the fun in wine-collecting is making new discoveries, and Chardonnay is not a grape that has many undiscovered tricks. It is not that there is anything wrong with Chardonnay for our friend so much as there is not much left to find. Other white varieties are simply more fun to taste according to his palate. We happen to disagree, but then again, **we have never tired of Chardonnay and are as pleased by old favorites like Acacia as were are by new friends like Anaba.**

9 | ANABA CHARDONNAY SONOMA COAST 2007

 Get ready to welcome the new kid on the block.

Anaba is a new, limited-production winery in Sonoma. It is making both Rhône and Burgundian varieties, and if this Chardonnay is an indication, **Anaba will specialize in balanced, rich yet mannerly wines.** This one combines a fresh apple, almost Gala apple perfume with the more complex notes of roasted grains and creme brulee, and it is both slightly oily and bright and energetic on the palate. Its finish is a touch simple and ragged at this point, but time is clearly on its side, and we would not be afraid to lay this one down for at least two or three years.

\$32.00



Very limited availability



Full and balanced dry white. Try with rich seafood and fowl dishes.



Drinkable now. Further bottle aging can improve this wine.