



"ANABA WINES IS THE REALIZATION OF A LIFELONG DREAM THAT SPANS GENERATIONS. OUR STORY IS ONE OF DISCOVERY, PASSION, FAMILY AND A UNIQUE LOCALE IN THE HEART OF NORTHERN CALIFORNIA'S CARNEROS WINE REGION."

— JOHN AND JOHN MICHAEL SWEAZEY, OWNERS

2017 CHARDONNAY, SONOMA COAST

VINEYARD NOTES

Highlighting the beauty of the appellation each year, our Sonoma Coast Chardonnay is an artistic blend sourced from distinct areas within the vast Sonoma Coast AVA. Each of the vineyard locations contribute to the balance and beauty of this wine – from the wind swept regions in the southern end to the cool and foggy regions in the north. The 2017 vintage was an excellent one— well-balanced with moderate yields due to a heat spike later in the season. We were very fortunate to have picked all of our fruit prior to the October 2017 North Bay Fires, so the widespread devastation did not affect our wines.

TASTING NOTES

Lovely notes of tropical fruit complement, rather than overwhelm, a bouquet of lemon meringue, vanilla wafer, and winter citrus. Expressing a hint of minerality and a slight savory quality, the palate is both nuanced and familiar.

TECHNICAL NOTES

Varietal: 100% Chardonnay

Appellation: Sonoma Coast

Vineyards: Tolay Vista, Dutton (Shop Block and Mill Station), J McK Estate

Clone: Majority Old Wente

Harvest: 9/6, 9/7, 9/11, 9/12, 9/25

Brix: 22/7

TA: 6.7 g/L

pH: 3.54

Alcohol: 13.2%

Method/Aging: Hand-sorted and whole cluster pressed. Barrel fermented (75% malolactic fermentation, 25% retained natural malic acid). Aged 17 months sur lie in French oak barrels, 25% of which were new.

Cooperage: Damy, Cavin, Taransaud, François Frères

Cases Produced: 738

Retail: \$40/bottle

