



"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 WESTLANDS

VINEYARD NOTES

WestLands Chardonnay is our nod to capturing the essence of the West Sonoma Coast. It is barrel-selected from our favorite vineyards West of Sebastopol. All the vineyards used for this wine are in close proximity to each other and are within 10 miles of the Pacific Ocean. 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

For our first vintage of this Chardonnay, the nose is reminiscent of honeysuckle and sweet pea. With racy acidity, the palate is tempered by creamy notes from the French oak. Dynamic and approachable, this wine stands out as both an aperitif and a dinner wine.

TECHNICAL NOTES

Varietal: 100% Chardonnay

Appellation: Sonoma Coast

Harvest: 9/4, 9/25

Brix: 24.2

TA: 6.9 g/L

pH: 3.25

Alcohol: 14.2 %

Method/Aging: Hand harvested and sorted then de-stemmed. Three to five day cold soak. Fermented separately by clone. Gentle pump-over and punch-downs during fermentation. 85% malolactic fermentation. Aged 16 months in French oak, 25% of which was new.

Cooperage: Cavin, Damy

Cases Produced: 164

Retail: \$64/bottle

