



2021 JMcK CHARDONNAY

ABOUT

Our Estate Chardonnay proudly comes from our sustainably farmed J McK Vineyard located on the western side of Carneros. Our proximity to the Pacific Ocean is a primary contributing factor for the cool nights and intense wind for which Carneros is known. The cooling influence of the anabatic winds (the wind phenomenon that also influences our name) grants the grapes a longer hang time during the growing season. This allows the fruit to slowly develop intense and robust flavors, maintain bright acidity, and adds just the right touch of lushness to the final product.

Fun Fact: The JMcK vineyard was named to honor Proprietor John Sweazey's children - John and McKenna.



VINEYARD DETAILS

APPELLATION Carneros
ELEVATION 10 ft.
SOIL Haire Clay Loam
CLONE Old Wente

WINEMAKING

WINEMAKER Katy Wilson
HARVEST DATE 09/7/21
BOTTLING DATE 04/21/23
AGING 60% new French oak, 17 months in barrel. 100% malolactic fermentation.

TECHNICAL DATA

ABV 13.6%
pH 3.42
BRIX 22.3
CASES PRODUCED 190

TASTING NOTES

NOSE Well integrated matchstick, lemon meringue, brioche and spice

PALATE Generous yet light, silky texture, nice acid, and ripe tree fruits

FINISH Creamy, wet stone and a long, lingering finish

CHEF NOTES

While so versatile, this Chardonnay pairs beautifully with roast chicken or turkey, especially when accompanied by herbaceous stuffing or gravy. It's also delightful with creamy cheeses.

ANABA WINES

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