



2021 DEFINE SERIES CHARDONNAY

ABOUT

With the inception of our Define Series here at Anaba, the goal has always been to do something distinctly different with our winemaking style. With this new 2021 Petaluma Gap Chardonnay, we've done two things differently. Firstly, this is our first Petaluma Gap AVA Chardonnay that we have made. Secondly, with this production of our Define Series Chardonnay, we implemented a reductive style of winemaking. Reduction is sometimes known as a wine fault, but there is a positive side to reductive style that brings a flint or struck matchstick character to the wine, which is often a hallmark of many Old World Chardonnays. By barrel fermenting with more solids, we have created a Chardonnay that expresses this "good" reduction.



VINEYARD DETAILS

APPELLATION Petaluma Gap

ELEVATION 250 ft.

SOIL Clay Loam

CLONE 95

WINEMAKING

WINEMAKER Katy Wilson

HARVEST DATE 09/11/21

BOTTLING DATE 04/21/23

AGING Aged in a combination of stainless and 20% new French oak for 18 months.

TECHNICAL DATA

ABV 12.8%

pH 3.4

BRIX 21

CASES PRODUCED 175

TASTING NOTES

NOSE Struck matchstick, Meyer lemon curd, brioche

PALATE Creamy texture, lemon custard with hint of vanilla

FINISH Richly textured, lingering with acid lift

CHEF NOTES

This richer style Chardonnay can handle full flavor. A roasted chicken with grilled Meyer lemon and thyme would be a great match, as would a vegetable risotto, and semi-soft cheeses.

ANABA WINES

62 Bonneau Road, Sonoma CA 95476 • 707-996-4188 • anabawines.com • marketing@anabawines.com