



2021 DEFINE SERIES CHARDONNAY

ABOUT

Our goal with the inception of our Define Series has been to do something distinctly different with our winemaking style. With this 2021 Define Series Sonoma Coast Chardonnay, we are highlighting the Damy barrel cooper choice, and specifically the barrel toast level. Called “Exclusive Toast”, Katy chose this because it imparts very subtle yet precise oak notes while retaining the beautiful character of the wine.

Fun Fact: This limited Damy barrel collection was introduced to Katy by a noted Burgundian winemaker.



VINEYARD DETAILS

APPELLATION Sonoma Coast

ELEVATION 100-275 ft.

SOIL Goldridge sandy loam, Haire clay loam

CLONE 95, 76, Heritage, Old Wente

WINEMAKING

WINEMAKER Katy Wilson

HARVEST DATE 09/3-21/21

BOTTLING DATE 04/21/23

AGING 33% new French oak for 19 months.

TECHNICAL DATA

ABV 12.9%

pH 3.52

BRIX 22

CASES PRODUCED 150

TASTING NOTES

NOSE Lemon curd, apricot skin, creme brulee

PALATE Stone fruit galette, rich weighted mid-palate, lush

FINISH Focus oak, textured, creamy and luxurious finish

CHEF NOTES

This Chardonnay is layered and rich making it a perfect partner for chicken pot pie or vegetable au gratin.

ANABA WINES

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