



"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

2016 CHARDONNAY, SONOMA COAST DUTTON RANCH

VINEYARD NOTES

The 2016 growing season produced nicely balanced fruit from this cool climate AVA. The chardonnay grapes for this wine comes from the acclaimed Dutton Ranch (Mill Station Vineyard and Shop Block) in the Green Valley sub-AVA of Russian River Valley which lies within Sonoma Coast. The cool, foggy climate of the region delivers nice acidity and citrus flavors to the wine while the Goldridge and Sebastopol Clay Loam soils add to its complexity.

TASTING NOTES

Bright scents of tangerine and Minneola are married with light oak for a beautiful bouquet. The lush palate carries more citrus, along with kiwi and lychee flavors, in vibrant, tangy acidity and with a present, but not over-powering, oak presence. Great mouth feel with a delightfully crisp finish.

TECHNICAL NOTES

Varietal: 100% Chardonnay

Appellation: Sonoma Coast

Vineyards: Dutton Ranch (Mill Station and Shop Block)

Clone: Wente

Harvest: 9/7, 9/16

Brix: 22.8

TA: 6.7 g/L

pH: 3.36

Alcohol: 13%

Method/Aging: Hand-sorted and whole cluster pressed. Barrel fermented (90% malolactic fermentation, retaining 10% natural malic acid). Aged 17 months sur lie in French oak barrels, 27% of which were new.

Cooperage: François Frères, Cavin, Taransaud

Cases Produced: 278

Retail: \$47/bottle

