



# 2022 CHARDONNAY DUTTON RANCH VINEYARD

## ABOUT

Grown in the cool, foggy climate of the acclaimed Dutton Ranch Mill Station Vineyard within the Sonoma Coast AVA, these Chardonnay grapes develop a mouthwatering acidity and vibrant citrus character, a testament to the Dutton family's long history of farming in Sonoma County since the 1880s. The Goldridge Sandy Loam soils further enhance the wine's complexity. Notably, this vineyard practices dry farming contributing more concentrated flavors in the grapes.

## VINEYARD DETAILS

APPELLATION Sonoma Coast  
ELEVATION 100 ft.  
SOIL Goldridge Sandy Loam  
CLONE Heritage

## WINEMAKING

WINEMAKER Katy Wilson  
HARVEST DATE 9/22/22  
BOTTLING DATE 2/9/24  
AGING 40% new French oak for 17 months

## TECHNICAL DATA

ABV 13%  
pH 3.35  
BRIX 22  
CASES PRODUCED 120

## TASTING NOTES

NOSE Fresh lemon, apple blossom, a touch of minerality  
PALATE Layered citrus, peach and light spice notes  
FINISH Very well integrated fine oak with hint of vanilla and subtle tannin

## CHEF NOTES

This Chardonnay would pair beautifully with pan-seared scallops with lemon-herb risotto or grilled halibut with a citrus vinaigrette. For a richer option, consider roasted chicken with tarragon cream sauce or a creamy fettuccine Alfredo with a sprinkle of nutmeg.



ANABA WINES

62 Bonneau Road, Sonoma CA 95476 • 707-996-4188 • [anabawines.com](http://anabawines.com) • [marketing@anabawines.com](mailto:marketing@anabawines.com)