



2021 SONOMA COAST CHARDONNAY

ABOUT

Highlighting the beauty of the appellation each year, our Sonoma Coast Chardonnay is an artistic blend sourced distinct areas with the vast Sonoma Coast AVA. Each of the vineyard locations, all located within 10 miles of the coast, contribute to the balance and beauty of this wine – from the wind swept regions in the southern end to the cool and foggier regions in the north.

The 2021 vintage was slow and steady, which allowed the fruit to gradually ripen, holding its acid and allowing it to develop complexity on the vine and deliver generous yet balanced yields.

Fun Fact: While this is our same flagship Sonoma Coast Chardonnay, in this vintage, on our label we paid homage to the views of Sonoma hills that we enjoy from our tasting room.



VINEYARD DETAILS

APPELLATION Sonoma Coast
ELEVATION 10-275 ft
SOIL Goldridge sandy loam
CLONES Old Wente, Clone 4, Clone 95, Heritage

WINEMAKING

WINEMAKER Katy Wilson
HARVEST DATE 09/3 to 09/21/21
BOTTLING DATE 02/22/23
AGING 25% new French oak, 17 months in barrel, 100% through MLF

TECHNICAL DATA

ABV 13.9%
pH 3.47
BRIX 23.2
CASES PRODUCED 465

TASTING NOTES

NOSE Citrus, baked quice, roasted almonds

PALATE Integrated, rich yet balanced, subtle oak notes

FINISH Long finish with focused acidity

CHEF NOTES

The Sonoma Coast Chardonnay pairs beautifully with a variety of cuisines. The acidity cuts through the richness of many dishes. Some pairings to consider: pasta carbonara, creamy seafood linguine, wild salmon with citrus, and a cheese board featuring creamy cheeses like camembert and triple cream brie.

ANABA WINES

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