



2021 WESTLANDS CHARDONNAY

ABOUT

WestLands is our nod to the true Sonoma Coast. Each year barrels are hand selected by Katy to express the essence of the western side of the Sonoma Coast appellation – its extreme coastal influences and proximity to the Pacific Ocean.

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: Our WestLands Chardonnay is always our most Burgundian style wine.



VINEYARD DETAILS

APPELLATION Sonoma Coast

ELEVATION 250 ft

SOIL Goldridge fine sandy loam

CLONES Old Wente, Clone 4, Mt. Eden

WINEMAKING

WINEMAKER Katy Wilson

HARVEST DATE 09/3 & 09/4/21

BOTTLING DATE 04/23/23

AGING 33% new French oak, 17 months in barrel, 100% through MLF

TECHNICAL DATA

ABV 13.4%

pH 3.22

BRIX 22.1

CASES PRODUCED 150

TASTING NOTES

NOSE Bright citrus, Meyer lemon blossom, sea spray

PALATE Lemon curd, racy acidity, green apple

FINISH Subtle integrated oak, lingering acid

CHEF NOTES

With its bright acid this Chardonnay calls for oysters and mignonette sauce. It is also delightful paired with fried artichoke hearts and lemon aioli because it cuts through the richness while the lemon gives a lovely pop to the wine.

ANABA WINES

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