



## 2023 CHARDONNAY, SONOMA COAST

### ABOUT

As our flagship Chardonnay, the 2023 Sonoma Coast Chardonnay is crafted to capture the elegance of this vast appellation each year. This artistic blend is sourced from distinct vineyard sites. By combining bright fruit from the wind-swept southern regions with that from the cooler, fog-laden north, we achieve a balance and complexity that truly embodies the diverse terroir of the Sonoma Coast AVA. The 2023 vintage was long and cool, beginning with a rainy winter and then a late start and finish to harvest. This extended hang time, driven by ample moisture and a cool spring, allowed normal yields to achieve beautiful balance and full phenolic ripeness.

### VINEYARD DETAILS

APPELLATION Sonoma Coast

ELEVATION 10-100 ft.

SOIL Goldridge sandy loam, Haire clay loam

CLONE Old Wente, Heritage, Clone 4

### WINEMAKING

WINEMAKER Katy Wilson

HARVEST DATE 10/4, 10/5, 10/28/2023

BOTTLING DATE 2/26/25

AGING 33% new French oak for 17 months, 50% ML

### TECHNICAL DATA

ABV 13.5%

pH 3.48

BRIX 22.8

CASES PRODUCED 320

### TASTING NOTES

NOSE Tropical, subtle toasty oak, lemon curd

PALATE Focused Granny Smith Apple, melon citrus

FINISH Bright leading to rounded vanilla oak notes, lingering finish

### CHEF NOTES

A balanced Chardonnay that does well with a roasted chicken with thyme and polenta, scallops with brown butter and parsley, and a classic triple cream brie.



ANABA WINES

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