



2023 CHARDONNAY J MCK ESTATE VINEYARD, CARNEROS

ABOUT

The 2023 growing season in Sonoma County was defined by a cool spring and temperate summer, leading to a late harvest with exceptional flavor development. Sourced from our J McK Vineyard, we employ organic farming practices on our estate to ensure the highest fruit quality and soil health. The cooling influence of the anabatic winds (the phenomenon that inspires our name) provides the grapes an extended hang time to develop robust flavors while maintaining crisp natural acidity. This slow ripening process adds a sophisticated touch of lushness without sacrificing elegant structure. This vintage offers a beautiful sense of balance, elegance, and a distinct site-specific expression.

VINEYARD DETAILS

APPELLATION Carneros
ELEVATION 10 ft.
SOIL Haire clay loam
CLONE Old Wente,

WINEMAKING

WINEMAKER Katy Wilson
HARVEST DATE 10/3/23
BOTTLING DATE 2/26/25
AGING 50% new French oak for 17 months, 100% ML

TECHNICAL DATA

ABV 13.6%
pH 3.7
BRIX 23
CASES PRODUCED 200

TASTING NOTES

NOSE Richly aromatic with ripe apples, apricot, citrus zest and spice
PALATE Opulent yet balanced by vibrant acidity, mandarin orange and oak spices
FINISH Lingering, textural with subtle oak notes

CHEF NOTES

This 2023 vintage pairs beautifully with roasted Dungeness crab dipped in garlic butter or creamy lobster bisque. Its crisp acidity and lushness also complement spring pea and mint ravioli, a rich fettuccine Alfredo, or a decadent triple-cream brie.



ANABA WINES

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