



2023 CHARDONNAY WESTLANDS, SONOMA COAST

ABOUT

WestLands represents our dedication to the extreme Sonoma Coast, featuring a curated selection of barrels by winemaker Katy Wilson that capture the Pacific's raw, maritime influence. This bottling serves as our most Burgundian expression of Chardonnay, defined by the cool-climate tension and elegance of the appellation's western edge. The 2023 vintage further amplified this style, as a historically cool and extended growing season allowed for profound flavor concentration balanced by vibrant, natural acidity.

VINEYARD DETAILS

APPELLATION Sonoma Coast

ELEVATION 100-200 ft.

SOIL Goldridge sandy loam

CLONE Old Wente, Heritage, Clone 4

WINEMAKING

WINEMAKER Katy Wilson

HARVEST DATE 9/23/2023, 10/5/2023, 10/28/2023

BOTTLING DATE 2/26/25

AGING 50% new French oak for 17 months, 60% ML

TECHNICAL DATA

ABV 13%

pH 3.24

BRIX 22

CASES PRODUCED 95

TASTING NOTES

NOSE Layered brioche and citrus (lemon & lime) with a hint of flint

PALATE Fresh and bright, very integrated subtle oak, lively citrus, nice verve, lemon zest

FINISH Energetic with just the right amount of creaminess

CHEF NOTES

The wine's bright acidity and maritime salinity beautifully complement seared sea scallops with a lemon-caper beurre blanc, wild mushroom risotto, or oysters on the half shell. For a local pairing, enjoy it alongside creamy Cowgirl Creamery Red Hawk cheese.



ANABA WINES

62 Bonneau Road, Sonoma CA 95476 • 707-996-4188 • anabawines.com • marketing@anabawines.com