



# 2018 CHARDONNAY WESTLANDS, SONOMA COAST

## ABOUT

WestLands is our nod to the true Sonoma Coast. Each year barrels are hand selected by Winemaker Katy Wilson to express the essence of the western side of the Sonoma Coast appellation and its extreme coastal influences and proximity to the Pacific Ocean. It is built for ageability. The 2018 vintage's cool, deliberate growing season and moderate heat ensured a slow maturation, resulting in an exceptional structural backbone, zesty natural acidity, and perfect balance.

## VINEYARD DETAILS

APPELLATION Sonoma Coast

ELEVATION 100-200 ft.

SOIL Goldridge sandy loam

CLONE Old Wente, Heritage, Mt. Eden, Robert Young

## WINEMAKING

WINEMAKER Katy Wilson

HARVEST DATE 9/13, 9/14, and 10/12/2018

BOTTLING DATE 2/27/20

AGING 20% new French oak for 17 months, 100% ML

## TECHNICAL DATA

ABV 12.8%

pH 3.29

BRIX 22.2

CASES PRODUCED 145

## TASTING NOTES

**NOSE** Mature citrus blossom woven with hints of cedar and a gentle, developed dimension

**PALATE** Brisk acidity, dense tart pear and Golden Delicious apple with an appealing umami element and persistent slate.

**FINISH** Long, dry, and palate-awakening; a polished accompaniment to elevated cuisine.

## CHEF NOTES

This acid-driven Chardonnay is remarkably food-friendly and pairs effortlessly with an array of favorites. It complements everything from a comforting chicken pot pie to a pan-seared halibut and proves a seamless match for pasta dishes in a light cream sauce.

ANABA WINES

