



## 2023 CHARDONNAY DUTTON RANCH VINEYARD

### ABOUT

Sourced from the cool, foggy Dutton Ranch Mill Station Vineyard in the Sonoma Coast, these Chardonnay grapes offer mouthwatering acidity and bright citrus, a reflection of the Dutton family's farming roots since the 1880s. Goldridge Sandy Loam soils and dry farming further drive the wine's complexity and concentrated flavor. The 2023 vintage featured a long, cool season with a late harvest. Driven by a rainy winter and spring, this extended hang time allowed yields to reach balance and full phenolic ripeness.

### VINEYARD DETAILS

APPELLATION Sonoma Coast  
ELEVATION 100 ft.  
SOIL Goldridge Sandy Loam  
CLONE Heritage

### WINEMAKING

WINEMAKER Katy Wilson  
HARVEST DATE 10/28/23  
BOTTLING DATE 2/26/25  
AGING 33% new French oak for 17 months, 100%  
through MLF

### TECHNICAL DATA

ABV 13%  
pH 3.39  
BRIX 21.9  
CASES PRODUCED 70

### TASTING NOTES

NOSE Orange blossom, lemon oil, hint of oak  
PALATE Meyer lemon, Bosc pear, hint of hazelnut  
FINISH Structured yet nicely creamy

### CHEF NOTES

This Chardonnay pairs beautifully with sea bass topped with a ginger-pear chutney or a classic lobster thermidor. For a vegetarian option, try a roasted butternut squash ravioli with brown butter and sage. Or, keep it simple and enjoy it alongside a wedge of triple-cream Brie or a nutty, aged Gruyère.



ANABA WINES

62 Bonneau Road, Sonoma CA 95476 • 707-996-4188 • [anabawines.com](http://anabawines.com) • [marketing@anabawines.com](mailto:marketing@anabawines.com)