## SENSES SONOMA COAST CHARDONNAY 2013



THE VINTAGE: LIKE 2012, 2013 HAD NEAR PICTURE-PERFECT WEATHER AND A LONG AND SUSTAINED GROWING SEASON THAT ALLOWED THE VINES TO RIPEN THE FRUIT TO EXACTLY WHERE WE WANTED. OUR 2013 WINES ARE LUSH WITH RIPE FRUIT FLAVORS BUT BALANCED WITH COASTAL ACIDITY THANKS TO THE CONSTANT FOG COVERAGE IN OCCIDENTAL.

THE WINE: QUINCE, CITRUS PEEL AND WET GRAVEL DOMINATE THE AROMATICS ON THIS WINE. INTENSE MINERALITY ON THE PALATE IS BALANCED BY VANILLA, MEYER LEMON AND BUTTERSCOTCH FLAVORS. THE WINE FINISHES WITH RACY ACIDITY AND IS PERFECT TO PAIR WITH MANY DISHES.

APPELLATION: SONOMA COAST

ALCOHOL: 13.4%

VARIETAL: 100% CHARDONNAY

AGING: 100% FRENCH OAK; 20% NEW; 12 MTHS