

SENSES CHARDONNAY SONOMA COAST 2017



VINTAGE

In 2017, vines leapt into action with replenished water tables after years of drought. Early vegetative growth was strong, but not excessive, and crop yields were moderate to heavy. Warmer summer temperatures ended up compressing harvest for most. And severe heat during harvest caused concern inland but the coast remained relatively protected and delivered typical acid-driven fruit with great phenolic ripeness. The entire harvest wrapped weeks before the devastating 2017 North Bay fires started.

WINE

“The 2017 Chardonnay Sonoma Coast features fresh quince and Bosc pear with citrus blossom, almonds and dried hay aromas. It’s light to medium-bodied in the mouth with great intensity of ripe stone fruit and honeycomb flavors coming through, framed with zesty, refreshing acidity and finishing long.”

- Erin Brooks, Robert Parker’s Wine Advocate: 92 points

APPELLATION: SONOMA COAST

ALCOHOL: 14.1%

RELEASE PRICE: \$55

VARIETAL: 100% CHARDONNAY

AGING: 100% USED FRENCH OAK; 14 MTHS

SENSES

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