

SENSES WINES 2018 CHARDONNAY SONOMA COAST



VINTAGE

Many are hailing the 2018 vintage as a return to “normal” as the vintage was comparatively calm, cool, and late. The year began with a relatively warm February before giving way to a cold spring and moderate growing conditions throughout the season. The moderate temperatures continued into harvest allowing for full phenolic ripeness to develop and the luxury of picking the grapes when they were mature rather than trying to beat the heat. We expect the 2018 wines to showcase as one of the best vintages in the twenty-teens.

WINE

The 2018 Sonoma Coast Chardonnay is bright and balanced in its youth. If we had an everyday wine, then this would be a top contender. The proximity these vineyards have to the coast brings out amazing acidity and nuanced flavors that we find irresistible. Hints of citrus blossom and stone fruits show on the nose show with a beautiful mix of yellow apple, white peach, and Meyer lemon on the palate. This wine is focused by a beautiful acidity backbone that tempers the surprisingly smooth palate.

APPELLATION: SONOMA COAST

ALCOHOL: 14.2%

RELEASE PRICE: \$55

VARIETAL: 100% CHARDONNAY

AGING: 100% USED FRENCH OAK; 14 MTHS

SENSES

P.O. BOX 171, OCCIDENTAL, CALIFORNIA 95465

(707) 874-8550

SENSESWINES.COM