

SENSES WINES 2018 CHARDONNAY TENTH STOP



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.

TENTH STOP

This wine was named as an homage to the town where we the founders grew up, Occidental served as the tenth stop on the North Pacific Coast Railroad.

WINE

“The 2018 Chardonnay Tenth Stop comes all from the Dutton Palms Vineyard and spent 14 months in between 25% to 40% new French oak. Its medium gold color is followed by a rocking bouquet of spiced pears, white peach, baking spices, and honeyed toast. This beauty is rich, medium to full-bodied, has bright acidity, and a great finish, all making for a riveting Sonoma Coast Chardonnay. Give bottles another year and enjoy through 2028.” - 96pts, Jeb Dunnuck

APPELLATION: SONOMA COAST

ALCOHOL: 14.1%

RELEASE PRICE: \$90

VARIETAL: 100% CHARDONNAY

AGING: 100% FRENCH OAK; 30% NEW; 14 MTHS

SENSES

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