SENSES WINES 2020 CHARDONNAY SONOMA COAST



VINTAGE

2020 exuded significant promise with mild temperatures and cold nights to preserve the bright acidity typical of the valley and coast. Though frost was concerning in low-lying areas, most of the winery vineyards are on hills and ridgetops, which remained unaffected. Springtime rains threatened fruitset, but at the same time was welcome coming out of a very dry winter - dry winters often make for great growing seasons, provided you have the water. Although smoke from the wildfires damaged our entire red wine crop, excellent concentration and very clean fruit made for stellar Chardonnay that will be age-worthy with high acids and pleasantly ripe fruit characters.

WINE

"The 2020 Chardonnay Sonoma Coast comes mainly from Charles Heintz vineyard and is aged in neutral barrels. It leaps with vibrant notes of preserved lemons, yellow apples, and allspice with hints of fresh hay, toasted almonds, and butterscotch. Medium to full-bodied, the palate is tightly wound, with citrus, apple, and baking spice layers, supported by a racy backbone, finishing long with a zesty lift."

- 93pts, Lisa Perrotti-Brown

APPELLATION: SONOMA COAST | ALCOHOL: 14% | RELEASE PRICE: \$60 VARIETAL: 100% CHARDONNAY

AGING: 100% USED FRENCH OAK; 14 MTHS