Senses Wines 2022 Chardonnay Sonoma Coast

Vintage

An early spring with unseasonable heat marked the beginning of the 2022 growing season. However, by the middle of the vintage, a long and mild summer had set in with the predictable pattern of fog rolling in most evenings and burning off by midmorning in most cases with few "pea soup" days to stall ripening after verasion took place. This set the fruit on a path for long even ripening with full phenolic development. However, right at harvest mother nature threw a couple of curveballs, first in the form of more heatwaves followed closely by early rainstorms, increasing the threat of mildew and botrytis exponentially. However, careful canopy management and sugar monitoring meant the fruit came in clean and mostly unaffected by the late rains or excessive heat.

Wine

"The 2022 Chardonnay Sonoma Coast was aged for 14 months in French oak and is a blend from the Senses single vineyards. Pouring a bright yellow/straw color, the wine is zesty and lifted with expressive notes of flinty wet stone, lemon peel, white pepper, and fresh pear. Silky and medium-bodied, it offers a vibrant spine of acidity, with a supple, rounded midpalate and notes of beeswax on the finish. A great entry to the range of white wines that are not just for near-term enjoyment, it will drink well over the coming 8-10 years."
- 95pts, Jeb Dunnuck

Appellation: Sonoma Coast
Varietal: 100% Chardonnay

Alcohol:14.4% | Release Price: $65
Aging: 100% used french oak; 14 mths

SENS3S P.O. Box 171, Occidental, California 95465 (707) 874-8550 senseswines.com