

SENSES WINES 2019 CHARDONNAY TENTH STOP



VINTAGE

2019 may stand out as one of the more exceptional vintages in recent memory. Cooler temperatures and stable weather for most of the growing season allowed for slow maturation of flavors without any heat events spiking sugar accumulation in the berries. Although 2019 also saw the devastating Kincade fire in Sonoma County, Pinot noir and most Chardonnays in the county were harvested by then, so the smoke did not affect the grapes. Overall, look for wines with slightly lower alcohol, higher but integrated acids, and a depth of flavor that you would probably have to go back several vintages to find an equal.

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 2019 Tenth Stop Chardonnay was aged for 14 months in French oak, 30% of it new. It needs coaxing to reveal notes of chalk dust, limes leaves, and marzipan over a core of lemonade, grapefruit, and orange blossom. Medium to full-bodied, the palate is silken textured with seamless freshness and loads of savory layers on the finish. This comes from Joe Dutton's (of Dutton Ranch) house vineyard, which he calls Dutton Palms. This site was originally planted in 1978, and this Old Wente clone Chardonnay was planted in 1991. Occidental – the hometown of all three Senses owners – was the tenth stop on the railroad from San Francisco, hence the name." – 96pts, Lisa Perrotti-Brown

APPELLATION: SONOMA COAST
VARIETAL: 100% CHARDONNAY

ALCOHOL: 14.5% | RELEASE PRICE: \$105
AGING: 100% FRENCH OAK; 30% NEW; 14 MTHS

SENSES

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