

SENSES WINES 2021 CHARDONNAY SONOMA COAST



VINTAGE

The 2021 vintage showcased the advantages of growing grapes on the coast in a drought year. Where some parts of the state were abnormally warm, the coast remained moderate and stable, allowing for winemaking-through-farming. We were able to carefully manage tonnage and let the fruit hang precisely as long as we wished, developing full phenolic ripeness while still preserving the acidic quality that is so characteristic of the coast. Of course, drought means less water, but the lack of severe heat days on the coast meant the vines, though water-stressed, were not overly so. Overall, look forward to a banner year for Pinot and Chardonnay, with wines that will be bright, concentrated, and age-worthy.

WINE

"The 2021 Senses Sonoma Coast Chardonnay reveals bright, cheery scents of fresh grapefruit, lime blossoms, and lemon tart, leading to hints of coriander seed, almond butter, and yuzu. The medium to full-bodied palate is taut with vibrant citrus layers, supported by a racy backbone, finishing long and zesty."

- 92pts, Lisa Perotti-Brown MW

APPELLATION: SONOMA COAST

VARIETAL: 100% CHARDONNAY

ALCOHOL: 14.3% | RELEASE PRICE: \$60

AGING: 100% USED FRENCH OAK; 14 MTHS

SENSES

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