

## 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 veraison 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 Sonoma Coast Chardonnay offers up notes of apple butter, ripe juicy peaches, and Bosc pears followed by hints of creme caramel and marzipan. The medium to full-bodied palate delivers a satiny texture and well-knit freshness to support the layers of spicy apple and pear flavors, finishing long and creamy."

- 92pts, Lisa Perotti-Brown MW, TWI

APPELLATION: SONOMA COAST

ALCOHOL: 14.4% | RELEASE PRICE: \$65

VARIETAL: 100% CHARDONNAY

AGING: 100% USED FRENCH OAK; 14 MTHS

---

SENSES

P.O. BOX 171, OCCIDENTAL, CALIFORNIA 95465

(707) 874-8550

SENSESWINES.COM