

Wine of the week: Anaba, 2018 Sonoma Coast Chardonnay

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At Anaba Wines in Sonoma, winemaker Katy Wilson wants her wine to age gracefully.

She prefers to “over-vintage” it, keeping her bottles in the cellar a bit longer so they reap the full range of flavors only time can impart.

Wilson is behind our wine of the week winner — the Anaba, 2018 Sonoma Coast Chardonnay, 13.5%, at \$40. It’s a gorgeous chardonnay with notes of crisp Granny Smith apple, white peach and a kiss of vanilla. With a supple texture and a lingering finish, it’s striking.

“We like to age this wine for about 16 months, giving it some extra time in the barrel to age, develop and allow for the oak to integrate,” Wilson said. “This wine sees a touch of new oak, just enough to add body and substance but not enough to mute the beautiful flavors and acidity.”

Other tasty chardonnays include: Gary Farrell, 2019 Russian River Selection, Russian River Valley, Sonoma County Chardonnay, 13.7%, \$35; Keller Estate, 2019 La Cruz Vineyard, Petaluma Gap, Sonoma County Chardonnay, 14.2%, \$45; Kosta Browne, 2018 One Sixteen, Russian River Valley Chardonnay, 13.9%, \$85; and Rodney Strong Vineyards, 2018 Chalk Hill Sonoma County Chardonnay, 13.5%, \$22.

This week’s blind tasting

Keller Estate, 2019 La Cruz Vineyard, Petaluma Gap, Sonoma County Chardonnay, 14.2%, \$45, 4 stars. An aromatic chardonnay with notes of green apple, stone fruit and caramel that follow through to the palate. Buoyed by bright acidity. Nice length. Pretty.

