

2023 ANA Chardonnay

Gönc Winery | Štajerska, Slovenia

Part of a new project from Peter Gönc, the ANA line marks a new chapter in his winemaking journey. Named for the many Anas in his family lineage, these wines set aside the rebellion of his early labels for something refined and meant to last. The Chardonnay is the wine that launched the line, fermented and aged in French oak and drawn from only the best barrels, the one Peter calls the finest he has made (so far).

VINTAGE

2023 was an uneven year in Štajerska that paid off for careful work. A cool, wet spring slowed early growth and brought disease pressure, which meant constant attention in the vineyard. Summer warmed and steadied the ripening, and cool nights late in the season held onto acidity and aromatics. Harvest came in several passes to catch the fruit at the right moment, with low yields in places concentrating what was picked.

TERROIR

Gönc's vineyards sit outside Ptuj, the oldest town in Slovenia, in the Štajerska wine region of the northeast. ANA Chardonnay comes from a single Chardonnay parcel on the ANA Estate, 30-year-old vines at around 305 meters (1,000 feet) on marlstone and sandstone, facing southeast and trained to single Guyot at 4,000 vines per hectare. The continental climate, with warm summers, cold winters, and a wide swing between day and night temperatures, sets ripe fruit against the mineral acidity that marks this corner of Slovenia.

WINEMAKING

Hand-picked in early September. Fermented and aged in 500-liter French oak barrels at 18°C (64°F), with malolactic fermentation. After ten months in barrel, only the best barrels go into the final blend, and the wine then rests twelve months in bottle before release.

TASTING NOTES

Layered and balanced, with a buttery texture from barrel fermentation and malolactic, gentle acidity, and a subtle frame of oak. Twelve months in bottle bring a sense of maturity and depth. The finish is long and refined.

FOOD PAIRING

Vegetable risotto • Creamy pasta • Roast poultry • White meats
Baked fish • Scallops • Aged cheeses

ANA
SELECTION

Chardonnay
2023

serving temp
53-54°F

varietals 100% Chardonnay

farming Sustainable

alcohol 12.5%

residual sugar 0.1 g/L

pH 3.42

acidity 5.87 g/L

SO₂ 58 ppm

fermentation 500L French oak, 14 days, 64°F

