



2018 Chardonnay

Charles Heintz Vineyard, Sonoma Coast

Vineyard Details

Vineyard	Charles Heintz
Planted	1982
Elevation	780 Feet
Miles from Coast	7 miles
Clones	clone 4
Soil	Goldridge fine sandy loam
Harvest	October 7

Winemaking Details

Barrel Aging	17 Months (once used French oak)
pH	3.37
Alcohol	13.1%
Bottling	February 28, 2020
Production	75 Cases
Drinking Window	2020 - 2025

Growing Notes

Since 1912, the Heintz family has owned and operated this beautiful site just east of the town of Occidental. The Charles Heintz Vineyard is a highly sought-after vineyard for premium wine producers for its quintessential expression of the Sonoma Coast. The coastal influence expressed by clone 4 at this vineyard gives the wine a great acid backbone with a rich palate and a touch of minerality.

The 2018 vintage was one of balance and finesse. The moderate weather brought higher than average yields across Sonoma and Napa counties and allowed the grapes to ripen in ideal conditions. This harvest was later than the past several vintages, but it was closer to historical averages and we were picking into early October. This long hang time and balanced cropload produced a great vintage with intense flavors and a refined tannin structure leading to cellar-worthy wines.

Tasting Notes

Aromas of nectarine and honeycrisp apple jump out of the glass, followed by notes of peach blossom and honeysuckle with touches of lemon meringue, citrus zest, and flint. The palate is textured and full with vibrant mouthwatering acidity. Flavors of stone fruit are highlighted by the subtle oak notes of creme brûlée and a hint of vanilla.

