



2021 Pinot Noir Charles Heintz Vineyard, Sonoma Coast

Vineyard Details

Vineyard	Charles Heintz
Planted	1996
Elevation	780 Feet
Miles from Coast	7 Miles
Clones	Pommard & Swan
Soil	Goldridge Fine Sandy Loam
Harvest	September 10th

Winemaking Details

Barrel Aging	20 Months – 50% New French Oak Barrels
pH	3.51
Alcohol	13.9%
Whole Cluster	50%
Bottling	May 10, 2023
Production	50 Cases
Drinking Window	2024 - 2034

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 on the Chardonnay and Pinot Noir at this vineyard gives the wine great acid and backbone with a rich palate and a touch of minerality.

In 2021, we started the year with great anticipation after the devastating 2020 vintage where we did not harvest anything. The season started off with a mild winter and some unusually warm days in January. Despite the sporadic warm weather, budbreak happened at a normal time in mid-March. We had moderate temperatures in the spring and summer. The harvest started in early September and we were finished before the end of the month. Due to the balanced climate and yields, quality was fantastic and we think that it is one of our best vintages.

Tasting Notes

The aromas are nuanced and play delicately off one another with just ripe strawberry, turned earth, and crushed rose petals. The whole cluster adds structure and notes of dried thyme. The palate is adorned with bright cherries, ocean spray and minerality with a hint of oak lingering on the finish for a lean and textured wine.

