



## 2022 Chardonnay

### Charles Heintz Vineyard, Sonoma Coast

#### Vineyard Details

<b>Vineyard</b>	Charles Heintz
<b>Planted</b>	1982
<b>Elevation</b>	780 Feet
<b>Miles from Coast</b>	7 Miles
<b>Clones</b>	Clone 4
<b>Soil</b>	Goldridge Fine Sandy Loam
<b>Harvest</b>	September 10th

#### Winemaking Details

<b>Barrel Aging</b>	17 Months - Once Used French Oak
<b>pH</b>	3.45
<b>Alcohol</b>	13.7%
<b>Bottling</b>	February 9, 2024
<b>Production</b>	25 Cases
<b>Drinking Window</b>	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 expressed by clone 4 at this vineyard gives the wine a great acid backbone with a rich palate and a touch of minerality.

We began the 2022 season with bud break starting in February and the rest of the growing season continuing to track on the early side. We started harvesting in late August and were completely finished picking by September 13th. The time that the fruit had on the vine was still normal compared to previous seasons despite harvest being ahead of schedule. Lighter-than-average yields also contributed to incredibly nuanced and intense flavor characteristics. Meticulous farming and careful winemaking techniques came together to make this vintage a stand-out year with each cluster reaching a beautiful level of ripeness and balance.

#### Tasting Notes

This coastal Chardonnay opens up with aromas of donut peach and lemon zest, followed by crisp red apples, just ripe pears, and a kiss of honeysuckle with an essence of vanilla. On the palate, old vines provide high fruit flavor intensity that rounds out the acidity. Lemon curd, wet rock, and a touch of oak lifts the wine leaving a lasting impression.

