



2024 Chardonnay

Charles Heintz Vineyard, Sonoma Coast

Vineyard Details

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| Vineyard | Charles Heintz |
| Planted | 1982 |
| Elevation | 780 Feet |
| Miles from Coast | 7 miles |
| Clone | Clone 4 |
| Soil | Goldridge fine sandy loam |
| Harvest | October 1 st |

Winemaking Details

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| Barrel Aging | 17 Months - Once Used French Oak |
| pH | 3.4 |
| Alcohol | 13.2% |
| Bottling | February 4, 2026 |
| Production | 50 Cases |
| Drinking Window | 2025 - 2040 |

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 2024 season started with budbreak in early March. We had some big storms in January and many rainy days in February. Flowering started on the early side and was finished by the beginning June. Warm July days pushed the grapes through veraison quickly. Harvest kicked off on August 31st with our Sauvignon Blanc and we finished with our Chardonnay from Charles Heintz Vineyard on October 1st. The weather allowed us to be selective with our harvest dates. We were able to pick at a time with optimal flavor development and balance. The 2024 vintage was outstanding and we look forward to sharing these lovely wines with you.

Tasting Notes

Floral aromas of apple blossom unfold alongside notes of Granny Smith apple, and lemon meringue, supported by hints of clove and flint. The palate is layered and elegant, revealing vanilla, crème fraîche, , and almond croissant, framed by subtle oak texture and a long, textured finish.

