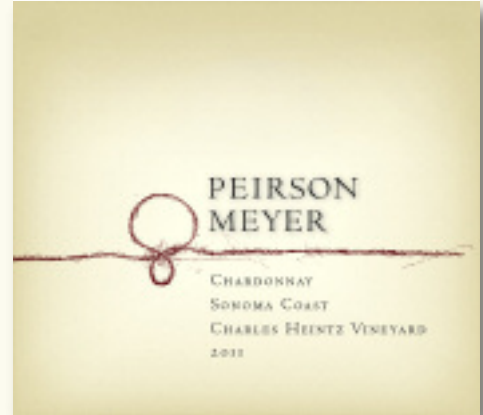


2011 Peirson Meyer
Chardonnay
Charles Heintz Vineyard
Sonoma Coast

The 2011 Heintz Chardonnay brings warm aromas of honey, apricot preserves, almond, orange oil and hazelnut, along with its classic gun barrel minerality. This wine enjoys time in the glass to express its many layers that can range from light floral notes to hints of truffles. The mouthfeel on the 2011 is refined with a complex richness from the low yields in the vineyard. With its creamy texture and vibrant acidity we feel this vintage will be particularly long lived.



Artwork by Yasuhiro Esaki

Production Notes

- Winemaker - Robbie Meyer
- Production: 110 cases
- Sonoma Coast Appellation
- Harvested in October 2011
- Barrel Fermented
- Wild Yeast Fermentation
- Malolactic Fermentation
- 50% New French Oak
- Barrel Aged 15 Months (sur lees)
- Bottled in January 2013
- \$55 per bottle

Review by Antonio Galloni
Vinous - February 2014

Lemon, honey, almonds, orange peel and spices are some of the many notes that flesh out in the 2011 Chardonnay Peirson Meyer Charles Heintz Vineyard. This site almost always sees some botrytis and that quality is definitely present here, but ultimately, the 2011 is first and foremost a wine of pure harmony. - 93 pts.