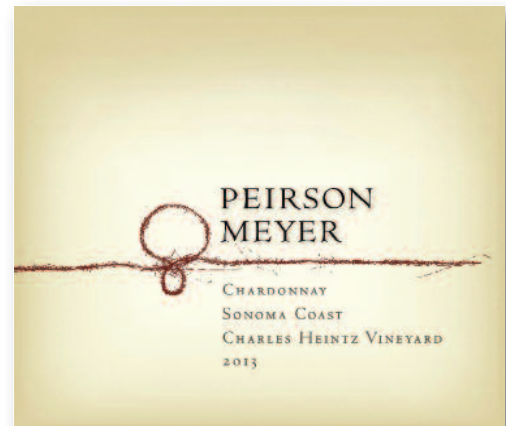


PEIRSON
MEYER
CHARDONNAY
SONOMA COAST
CHARLES HEINTZ VINEYARD
2013

As always our Heintz Chardonnay displays a flinty minerality along with aromas of orange rind, apricot and citrus blossoms. What makes this vintage particularly attractive with the Heintz, is the restraint it shows on the palate. Not overdone, the palate is clean and focused with ample weight but maintaining an elegant persistent finish.



Artwork by Yasuhiro Esaki

Production / Vineyard Notes

- Winemaker - Robbie Meyer
- Production: 200 cases
- Sonoma Coast Appellation
- Located near Occidental
- Elevation 900 feet
- Vine Age - 40+ years
- Goldridge Soils
- Harvested in October 2013
- Barrel / Malolactic Fermented
- Wild Yeast Fermentation
- 40% New French Oak
- Barrel Aged 14 Months (sur lees)
- Bottled in December 2014
- \$55 per bottle

Charles Heintz Vineyard

The Charles Heintz Vineyard rests at approximately 900 feet above sea level and is nine miles from the Sonoma Coast. The vineyard experiences cool maritime influences from the Pacific Ocean, yet it receives less cloud cover than our Russian River vineyard. While the vines are of equal age, this vineyard is planted in Goldridge soils, trained on a quadrilateral cordon system. The vines are harvested in two separate picks: initially, the sun-side of the canopy is harvested, followed by patient waiting for the shade-side to reach full maturity.

The Wine Advocate Review by Robert Parker

Absolutely magnificent is the 2013 Chardonnay Charles Heinz Vineyard from the Sonoma Coast. This is made from 40-year-old Old Wente clones of Chardonnay, and is fabulous in the hands of Peirson Meyer.. Loads of honeysuckle, white corn, orange blossom and citrus are all present in this beautifully pure, multidimensional, full-throttle, prodigious Chardonnay that offers elegance and viscosity. Tremendous energy and delineation characterize a big, deep Chardonnay that's a tour de force. - 94 points