

PEIRSON
MEYER
CHARDONNAY
SONOMA COAST
CHARLES HEINTZ VINEYARD
2012

Production / Vineyard Notes

- Winemaker - Robbie Meyer
- Production: 190 cases
- Sonoma Coast Appellation
- Located in Occidental
- Third Generation Family Owned
- Elevation, 900 feet
- Vine Age - 40+ years
- Clone: UCD8 (form of Old Wente)
- 25 Vine Acres
- Goldridge Soils
- Harvested in October 2012
- Barrel Fermented
- Wild Yeast Fermentation
- Malolactic Fermentation
- 45% New French Oak
- Barrel Aged 14 Months (sur lees)
- Bottled in December 2013
- \$55/bottle

Winemaker Notes

The 2012 Chardonnay from the Charles Heintz Vineyard is a great vintage with gorgeous expressions of fresh apricot, orange blossoms and marmalade. The mineral expressions are incredible. From flint to oiled metal, the mineral and fruit notes seem to continually combine and change in the glass offering endless possibilities. 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 elegance on the finish.

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 fully mature.

Artwork by Yasuhiro Esaki

VINOUS
by Antonio Galloni

As it often is, 2012 Chardonnay Charles Heintz stands out for its phenolic weight and structure. Rich, ample and structured on the palate, the 2012 is laced with honey, orange jam, spices and wild flowers, all in a rich, voluptuous style built on pure structure. This is a fabulous wine by any measure. - 94 pts.

