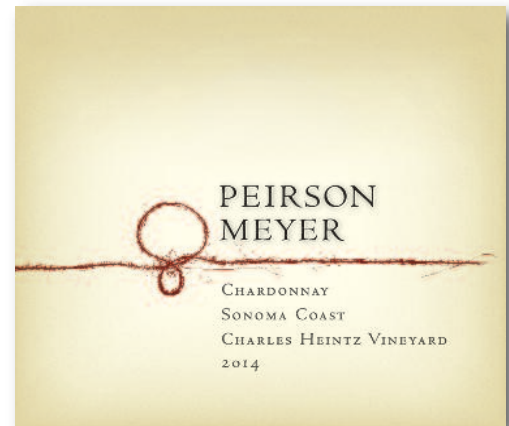


PEIRSON  
MEYER  
CHARDONNAY  
SONOMA COAST  
CHARLES HEINTZ VINEYARD  
2014

The 2014 Charles Heintz Chardonnay offers marvelous depth and complexity, with layered notes of orange blossom, tangerine, vanilla, and flinty minerality. With its opulent concentration and delightful texture on the palate, the Heintz is framed by a beautiful beam of acidity that makes it a superb food wine. This wine evolves beautifully in the glass and in the cellar.



Artwork by Yasuhiro Esaki

Production / Vineyard Notes

- Winemaker - Robbie Meyer
- Production: 300 cases
- Sonoma Coast Appellation
- Located near Occidental
- Elevation 900 feet
- Vine Age - 40+ years
- Goldridge Soils
- Harvested in October 2014
- Barrel / Malolactic Fermented
- Wild Yeast Fermentation
- 40% New French Oak
- Barrel Aged 14 Months (sur lees)
- Bottled in December 2015
- \$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.