

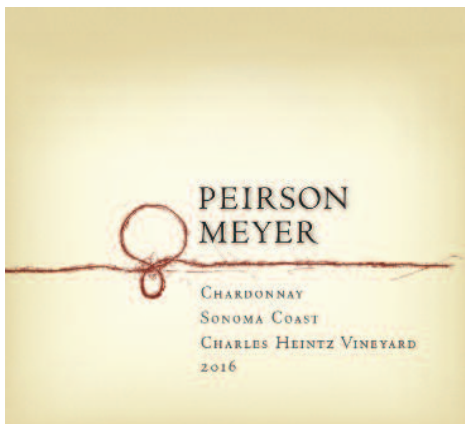
PEIRSON  
MEYER  
Chardonnay  
Sonoma Coast  
Charles Heintz Vineyard  
2016

With marvelous depth and complexity, the 2016 Heintz straddles the fence between elegance and power. Layered notes of orange blossom, tangerine, vanilla, and flinty minerality add to the delightful texture on the palate. The Heintz is framed by a beautiful beam of acidity that makes it a superb food wine. In the glass and in the cellar our Charles Heintz Chardonnay evolves beautifully with time.

VINOUS Review  
*by Antonio Galloni*

The 2016 Chardonnay Charles Heintz Vineyard is another inviting wine in this range from Peirson Meyer. Oily and unctuous on the palate, as these wines tend to be, the Charles Heintz is built on textural richness and creaminess. Pineapple, mint, butter and a kiss of French oak develop with time in the glass. - 91 pts.

Artwork by Yasuhiro Esaki



Charles Heintz Vineyard

The Charles Heintz Vineyard rests at 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.

Production/Vineyard Notes

Winemaker - Robbie Meyer  
Production: 350 cases  
Sonoma Coast Appellation  
Located near Occidental  
Elevation 900 feet  
Vine Age - 40+ years  
Goldridge Soils  
Harvested in October 2016  
Barrel / Malolactic Fermented  
Wild Yeast Fermentation  
40% New French Oak  
Barrel Aged 14 Months (sur lees)  
Bottled in December 2017

PEIRSON MEYER  
PO Box 408 Oakville CA 94562  
T/ 707-302-5198 F/ 707-302-5199  
L'Angevin, LLC Established in 2001  
[www.peirsonmeyer.com](http://www.peirsonmeyer.com)