

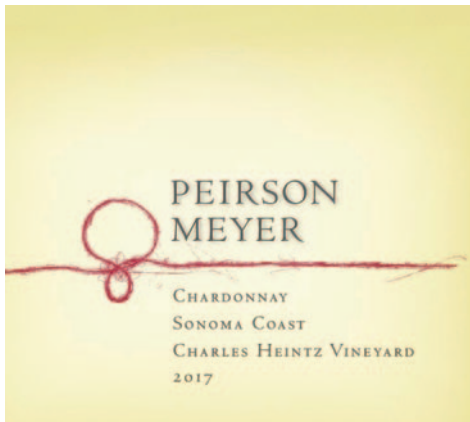
PEIRSON
MEYER
Chardonnay
Sonoma Coast
Charles Heintz Vineyard
2017

With marvelous depth and complexity, the 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 2017 Charles Heintz Vineyard is a tropical, lush, opulent and wonderfully layered wine that shows all of the oiliness and texture that is such a signature of this site. Rich and textured yet also light on its feet, the 2017 is a real winner. The 2017 is just gorgeous. - 94 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: 215 cases
Sonoma Coast Appellation
Located near Occidental
Elevation 900 feet
Vine Age - 40+ years
Goldridge Soils
Harvested in October 2017
Barrel / Malolactic Fermented
Wild Yeast Fermentation
40% New French Oak
Barrel Aged 14 Months (sur lees)
Bottled in December 2018
Retail Btl. price: \$60

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