

# PEIRSON MEYER

Chardonnay

Sonoma Coast

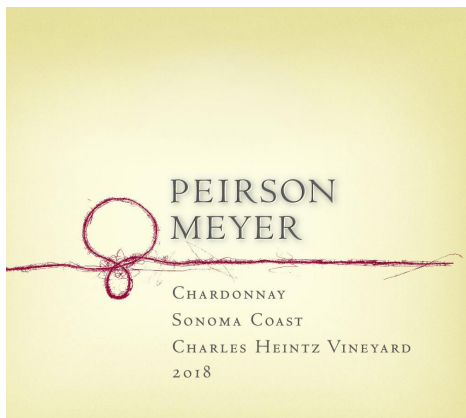
Charles Heintz Vineyard  
2018

Our 2018 Charles Heintz Chardonnay straddles the fence between elegance and power with complexity and depth on the palate. Layered notes of orange blossom, tangerine rind, vanilla bean, 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.

## Wine Advocate Review *by Robert Parker*

The 2018 Chardonnay Charles Heintz Vineyard is pure and crystalline, with notes of saline, spring honey, roasted almonds and graphite on the nose over a core of ripe golden apples and quince. The palate is medium-bodied and lively, offering ripe flavors with loads of mineral nuances and bright acidity, and it finishes long and uplifted. 215 cases were made. **96 Points**

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 2018

Barrel / Malolactic Fermented

Wild Yeast Fermentation

40% New French Oak

Barrel Aged 14 Months (sur lees)

Bottled in December 2019

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