PEIRSON MEYER

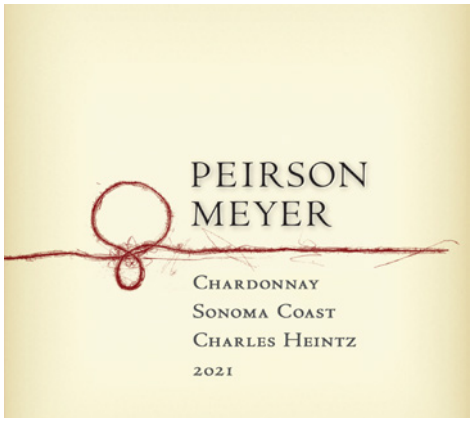
Chardonnay
Sonoma Coast
Charles Heintz Vineyard
2021

Our 2021 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 2021 Chardonnay Charles Heintz Vineyard has layered scents of apricot, citrus blossoms, clover honey, bread dough and river stone. The light-bodied palate offers deeply concentrated citrus and mineral-driven fruit and bright acidity, resulting in ashimmery feel and an ethereal finish. It will benefit from 2–3+ years in bottle. **92 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 2021
Barrel / Malolactic Fermented
Wild Yeast Fermentation
40% New French Oak
Barrel Aged 14 Months (sur lees)
Bottled in December 2022

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