

VINEYARD

The Heintz family has owned the ranch for over IOO years. Ideal Goldridge soil, healthy, mature vines, warm days balanced with cool nights and a grower who has been working the land since I982 all contribute to Robert Parker's assessment of the vineyard as "...one of the great grand cru Chardonnay sites in California."

WINE

"A brilliant yellow with a green-tinged hue, the 2022 Chardonnay Charles Heintz Vineyard was raised in 25-40% new French oak. Focused and persistent, it opens in the glass to notes of citrus blossoms, lime, white peach, flint, and crushed stones. Concentrated yet weightless, the pedigree of this site really comes through on the palate, with a glycerol texture yet a weightless feel and mouthwatering saline along the sides of the palate through an elegant and long finish. A characteristic almondine and vanilla note balances it out beautifully. It's going to take time for this to reveal its full potential, as it's a bit tightly wound on opening, so I would recommend stashing this away." - 95+pts, Tom Capo, Jeb Dunnuck

APPELLATION: SONOMA COAST VARIETAL: 100% CHARDONNAY ALCOHOL: 14.5% | RELEASE PRICE: \$90 AGING: 100% FRENCH OAK; 30% NEW; 14 MTHS