



FACT SHEET

VINTAGE/VARIETAL

2005 Chardonnay

VINEYARD

Charles Heintz Vineyard

APPELLATION

Sonoma Coast

VINE AGE

Thirty year old vines

PRODUCTION

350 cases

PROCESS

Harvested in October 2005

Barrel fermented - 100% malolactic

Barrel aged sixteen months (*sur lees*)

Bottled in January 2007

Unfined and unfiltered

WINEMAKER

Robbie Meyer

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WINEMAKER NOTES

When we discovered the Charles Heintz Vineyard we knew we had found a site that matched our philosophy: old vines, cool climate, and the potential to make a wine that would reflect a unique vineyard and growing region. The heady nose of dried apricot and orange zest, as well as a gravelly minerality separate this wine from its L'Angevin counterparts. The 2005 offers a seamless mouthfeel, from delicious entry, to a rich palate, completed by a long and lingering finish.

CONTACT US

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For more information about us visit our website at www.langevinwines.com
