



PEIRSON MEYER CHARDONNAY  
SONOMA COAST  
CHARLES HEINTZ VINEYARD  
2007

WINEMAKER NOTES

This wine is truly an expression of the vineyard site. Situated above the fog line, the full sun exposure of this vineyard offers a wine with a heady nose of dried apricot and orange blossom, spiced pear juice and crème brulee. These 35 year old, dry farmed vines create an amazing concentration, giving a rich and viscous mouthfeel that stains the palate.

CHARLES HEINTZ VINEYARD, SONOMA COAST

The Charles Heintz Vineyard rests at approximately 900 feet above sea level and is nine miles from the Sonoma Coastline, experiencing cool maritime influences from the Pacific Ocean. The vineyard is planted in goldridge soils, trained on a quadrilateral cordon system. The vines are harvested in two separate picks: initially, the sun-side of the canopy is harvested, followed by patient waiting for the shade-side to fully mature.

WINE SPECTATOR MAY, 2009 - Ripe, with opulent, creamy pear, fig, spice and honeydew melon flavors that gain complexity and body, ending with a long, complex finish. Drink now through 2011 - 93 points

VINTAGE	2007
VARIETAL	Chardonnay
VINEYARD	Charles Heintz Vineyard
APPELLATION	Sonoma Coast
PRODUCTION	275 Cases
HARVEST	September 2007
PROCESS	Barrel fermented-100% malolactic Barrel aged 15 months ( <i>sur lees</i> ) 55% New French Oak
BOTTLED	Unfined & Unfiltered January 2009
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