

Salinia

'03 Heintz Ranch Chardonnay

The Vineyard

Heintz Ranch is located on the ridge above the small town of Occidental on the Sonoma Coast. Planted over twenty years ago, the Chardonnay enjoys the cold coastal climate from the Pacific just nine miles and one ridge away. As a third generation farmer of this land, Charles Heintz has established a reputation that the best Chardonnay producers in California have come to rely on.

Winemaking

These grapes were harvested at 23.6° Brix and then whole cluster pressed straight to barrel. The barrels were once used French oak from Françoise Freres and Remond. A cold natural fermentation proceeded for the next 6 months with the peak temperature reaching 65°. The natural malo-lactic fermentation started in the spring of 2004 and finished in the winter of 2005. The wine spent 20 months in barrel.

The Wine

The 2003 Heintz Ranch Chardonnay shows true to its breeding showing complex aromatics, a thick viscous palate and a long finish. The a layered nose of citrus blossoms, lemon zest, lemon curd and slight toastiness is supported by the steely minerality that Heintz is so well known for. The thick viscous pallet slowly gives way to the fresh citrus fruit, lemon zest and minerality on the long finish.

21 Cases Produced