

Salinia

'04 Heintz Ranch Chardonnay

This Chardonnay is a testament to unobtrusive winemaking and patience. We have always let the wines dictate how they will be handled, yet this one took it to the next level. With primary and malolactic fermentation happening at an exceptionally slow pace, this wine rested in barrel for an astounding 28 months before it finally decided it was ready for the world.

The grapes were harvested at 23.1° Brix with a wide range of flavors. The south/sun side of the vine showed layers of apricot, pear and orange blossoms while the north side was lemon zest, jasmine and slate. At the winery the fruit was gently whole cluster pressed to yield 270 gallons and placed into 4½ two year old barrels. With minimal stirring we let the wines ferment naturally and with out influence. The primary alcoholic fermentation completed in the fall of 2005 while the malolactic fermentation lasted another 8 months. They both were slow and steady, slightly increasing in speed during the warmer summer months and slowing down in the winter. Finally the wine settled clear and revealed the beautiful Chardonnay it had taken so long to become.

Aromatics; Pain grillé, lemon meringue, pear, jasmine, marzipan, wet slate

Taste; Lemon tart crust, pain grillé, chalk, lemon zest

Mouth Feel; Thick and toasty with zingy acidity which pulls it into the citrus zest realm, long toasty finish with citrus blossoms, chalk,

pH	3.53
TA	7.1g/L
Alcohol	13.8%
Cases	90
Bottles	1080 (750ml)