



**FACT SHEET**

<b>VINTAGE</b>	2003 Chardonnay
<b>APELLATION</b>	Sonoma Coast, Charles Heintz Vineyard
<b>VINE AGE</b>	Twenty-five years, approximately
<b>PRODUCTION</b>	300 cases
<b>PROCESS</b>	Harvested in October 2003 - Whole cluster press
	Natural yeast fermentation
	Barrel fermented - 100% malolactic
	Barrel aged sixteen months (sur lees)
	Bottled in January 2005 - Unfined and unfiltered
<b>WINEMAKER</b>	Robbie Meyer
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<b>WINEMAKER NOTES</b>	When we discovered the Charles Heintz Vineyard we knew we had found a site that matched our philosophy; old vines, cool climate, a unique site and the potential to make a wine, through our vinification, that would reflect a unique vineyard and growing region. The wine we produced from the Charles Heintz Vineyard is an excellent complement to our Russian River Valley Chardonnay. It is defined by a heady nose and an elegant minerality on the palate. Powerful nuances of orange oil, citrus zest, fruit blossom and candied apple add to its complexity. This wine shows off a rich, glycerin mouthfeel and round finish.
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