



FACT SHEET

VINTAGE	2004 Chardonnay, Charles Heintz Vineyard
APPELLATION	Sonoma Coast
VINE AGE	Twenty seven years
PRODUCTION	300 cases
PROCESS	Harvested in October 2004 Barrel fermented - 100% malolactic Barrel aged sixteen months (sur lees) Bottled in January 2006 Unfined and unfiltered
WINEMAKER	Robbie Meyer T/F 707-965-9743, robbie@langevinwines.com
WINEMAKER NOTES	When we discovered the Charles Heintz Vineyard we knew we had found a place that matched our philosophy: old vines, cool climate, and a unique site. The wine we produced 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 an elegant round finish.
CONTACT US	L'Angevin Wines P.O. Box 2368 Yountville, CA 94599 Business Office - Telephone / 707-944-9566 Fax / 707-944-1352 Lesley Warner, l.w@langevinwines.com For more information about us visit our website at www.langevinwines.com