

SENSES WINES 2018 CHARDONNAY CHARLES HEINTZ



VINTAGE

Many are hailing the 2018 vintage as a return to “normal” as the vintage was comparatively calm, cool, and late. The year began with a relatively warm February before giving way to a cold spring and moderate growing conditions throughout the season. The moderate temperatures continued into harvest allowing for full phenolic ripeness to develop and the luxury of picking the grapes when they were mature rather than trying to beat the heat. We expect the 2018 wines to showcase as one of the best vintages in the twenty-teens.

VINEYARD

The Heintz family has owned the ranch for over 100 years. Ideal Goldridge soil, healthy, mature vines, warm days balanced with cool nights and a grower who has been working the land since 1982 all contribute to Robert Parker’s assessment of the vineyard as “...one of the great grand cru Chardonnay sites in California.”

WINE

Another classic Charles Heintz production. The 2018 vintage has that white floral, jasmine, and honey-suckle nose we simply can’t get enough of. Add classic tropical fruit with hints of pineapple, quince, and a subtle zest on the palate and you’re really starting to understand this vineyard. A very pleasant acidity and phenomenal texture bring out a beautiful and lingering finish. This wine is among our smoothest and most rewarding, another reason we love it.

APPELLATION: SONOMA COAST

ALCOHOL: 14.5%

RELEASE PRICE: \$75

VARIETAL: 100% CHARDONNAY

AGING: 100% FRENCH OAK; 30% NEW; 14 MTHS

SENSES

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