

SENSES WINES 2019 CHARDONNAY CHARLES HEINTZ



VINTAGE

2019 may stand out as one of the more exceptional vintages in recent memory. Cooler temperatures and stable weather for most of the growing season allowed for slow maturation of flavors without any heat events spiking sugar accumulation in the berries. Although 2019 also saw the devastating Kincadee fire in Sonoma County, Pinot noir and most Chardonnays in the county were harvested by then, so the smoke did not affect the grapes. Overall, look for wines with slightly lower alcohol, higher but integrated acids, and a depth of flavor that you would probably have to go back several vintages to find an equal.

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

"Coming from the Sonoma Coast and aged 14 months in the standard 25%-40% new French oak, the 2019 Chardonnay Charles Heintz is another juicy yet rich, powerful wine. Revealing a vivid gold hue as well as lots of honeyed citrus, white flowers, and almond paste, it has wonderful purity of fruit, bright, almost racy acidity, plenty of mid-palate flesh and depth, and a great finish. It can be enjoyed any time over the coming decade."

- 96pts, Jeb Dunnuck

APPELLATION: SONOMA COAST

ALCOHOL: 13.6%

RELEASE PRICE: \$75

VARIETAL: 100% CHARDONNAY

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

SENSES

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SENSESWINES.COM