

TECH SHEET

AROMA

lemon meringue, kettle corn, flint

FLAVOR

honeyed nectarine, orange zest, jasmine

FOOD PAIRINGS

steamed lobster, chicken w/ brown butter, washed-rind cheeses

VINIFICATION

5.9 tons hand picked on sept 23. intensive hand-sorting performed. whole cluster pressed. cold fermented in stainless steel tanks (**no oak**) using a wild yeast. naturally occurring malolactic fermentation. 6-month fine lees contact.

SITE

located on the 2nd ridge in from the pacific ocean at the junction of the green valley, russian river valley, and sonoma coast ava's. 1982 planting of chardonnay clone 4 sits at elevation of 1,000 feet in soft, sandy loam soil known locally as "goldridge." proximity to the sea and its constant fog necessitates an extended growing season. meticulous, labor-intensive farming methods (leaf pulling, green harvesting, cluster sorting) executed by 3rd generation farmer charley heintz.

NOTES

"two-thousand six was the most difficult year ever in this vineyard," refrained charley heintz. "not if you made a late harvest chardonnay," i replied. in 2007, the noble rot amplitude was turned way down and the voice of the vineyard came through in all its saline glory. it may well have been the best 07 white we produced. in 2008—a year reviled by many north coast growers who suffered through record spring frost and autumn wildfires—the heintz ranch steered clear. frost damage was a negligible 1% and the fruit set was abundant enough to require some thinning (which charley excels at). the fires and smoke in the area blew right by this shaded little valley. a new method of canopy management was exercised, opening the center leaves and providing "perfect filtered mid-day sunlight." it was happy days around charley's vineyard, and from our two contracted rows, lioco got its biggest yield to date. what you'll find in the 08 heintz is a diamond cut chardonnay free from botrytis (unlike both 06 and 07). the palate impression alludes to tension. the signatures of the vineyard are present: a clay minerality balanced by hedonic fruit. and, as is characteristic of the vintage, the wine has great "purity." look for this wine to blossom with bottle age.

DETAILS

vineyard: charles heintz
 appellation: sonoma coast
 county: mendocino
 winemaker: kevin kelley
 production: 360 cases
 ph: 3.38
 brix: 22.9
 total acidity: 5.8 g/l
 residual sugar: 0.21 g/l
 alcohol: 13.7%
 yeast: wild
 yield: 2 t/acre
 clones: clone 4
 harvest date: 09/23/2008
 bottling date: 04/03/2009

