

WILLIAMS SELYEM



2012 Heintz Vineyard Chardonnay

WINEMAKER COMMENTS

2012 is a classic Heintz Chardonnay through and through. Fresh pineapple, star fruit and guava mingle with Fuji and yellow apple notes. A wave of stone fruits give way to lively citrus notes and meld into aromas of baking spices. The Heintz Ranch is located high above the Russian River Valley near the town of Occidental and is planted in the prized Goldridge Sandy Loam soil. Grapes grown in this type of soil often have a distinctive soil-inflected chalkiness. The rich and creamy mouthfeel is accentuated by a soft minerality and mouthwatering finish.

THE VINEYARD

This vineyard site has belonged to the Heintz family for over 100 years. In 1980, it was planted with clone 4 Chardonnay. Located in the Russian River Valley town of Occidental, and sitting at an elevation of 1,000 feet, cool foggy evenings and warm sunny days allow the grapes an extended hang time, producing fruit with high acid levels that give great structure and balance to the wine.

HARVEST 2012

Simply put, the 2012 vintage was amazing in many respects. After the cool growing seasons of 2010 and 2011, which resulted in excellent quality but very low yields, Mother Nature was smiling on us in 2012 with superb growing conditions for a bountiful harvest. The exceptional weather during the spring allowed for moderate vegetative growth, superb flowering conditions and an above average fruit set — berries and clusters sized up beyond original expectations. 2012 was a vintage where ripe mature stems, seeds and skin tannins were achieved with harmoniously balanced natural acidity. Enveloped with pure intense aromas, juicy flavors and rich textures, these structured wines are clearly the result of a truly extraordinary vintage. A vintage like this, where everything comes together perfectly, is rare and will certainly be a vintage to enjoy for many years to come!

TECHNICAL NOTES

Barrel Description: 30% new, 5% 1 year old, 25% 2 year old, 40% 3+ year old

Barrel Aged: 13 months

pH: 3.37

TA: 0.65g/100ml

Alc: 14.5%

Released Spring 2014

\$55

