

2024 CHARLES HEINTZ VINEYARD 'ISOBEL' CHARDONNAY

Delicious and inviting, this is another soulful vintage from this iconic old vineyard, with aromas and flavors of lily, thyme, lemongrass, tangerine, nectarine, and pineapple.

94 pts

"The 2024 Chardonnay Isobel Charles Heintz Vineyard is a classic wine off this ranch...Apricot, lemon confit, white pepper, slate, oyster shell and sage are all sculpted in the glass. This is impeccably done."

—ANTONIO GALLONI / VINOUS

VINEYARD & WINEMAKING DETAILS

APPELLATION:
Sonoma Coast

VINEYARD:
100% Heintz Vineyard

CLONES:
Clone 4

HARVEST DATES:
September 13-16

BARREL AGING:
320L French oak barrels, 25% new for 11 months. Blended & finished in tank for 4 months.

ALCOHOL:
13.5%

PRODUCTION:
750 cases of 750ML



IMPRESSIONS:

Richer fruits and softer acidity than 2023, similar to the 2019 vintage. The warm 2024 growing season produced a deeply textured wine with a perfect balance between richness and structure. The trademark Heintz mineral-tropical character, which makes the vineyard so unique, is there at its core, and the wine flows steadily to a long echoing oily citrus finish. There's a depth of flavor that typifies the finest Heintz expressions. Another soulful vintage from this iconic old vineyard.

Aromas and flavors akin to fragrant lily, thyme, lemongrass, tangerine, nectarine & pineapple. Deep fruit richness at its core. Tangy acidity balances layers of generous texture. Great intensity and drive throughout – the wine's oily finish is near endless. Delicious and inviting. Drink between 2026 and 2036.