

2022 DUMOL CHARLES HEINTZ VINEYARD ISOBEL CHARDONNAY



Exotic aromas of ginger, honey, lemongrass, and mint give way to intense flavors of lemon, lime, and green apple, with a deep, layered texture. Vibrant acidity adds freshness, while a lingering finish reveals savory botanical notes and a flinty edge.



Impressions

The greatest vineyards always rise to the occasion and so it was at Heintz in 2022. In this early season, the fruit wasn't quite ready before the heat arrived, but it only took two hot days to find the maturity and expression we look for. One of my favorite vintages for Heintz is 2017, and this new vintage shares obvious common traits. What we love about the vineyard is its ability to express both exotic fruit and mineral tension in a seamless manner, and that's exactly what we have here – an edge of guava underpinned by savory grapefruit and steely minerals. A magic combination that few vineyards can pull off. Our 21st vintage of Heintz "Isobel."

White flowers, sharp flint, lemongrass and mint combine on an edgy tense aromatic stage. There's lime juice, chamomile and an edge of guava. The palate is immediately deep and intense with briny citrus oil and steely drive opening to richer exotic fruits. Penetrating minerals fill the mouth and layers emerge. Tense acidity cuts the richness with grapefruit and tangerine intensity. Serve at 55F and drink between late-2024 and 2029.

Vineyard & Winemaking Details

APPELLATION	SONOMA COAST
VINEYARD	100% CHARLES HEINTZ VINEYARD
CLONE	#4
VINE AGE	41 YEARS
HARVEST DATES	SEPTEMBER 4
BARREL AGING	AGED 11 MONTHS IN 20% NEW FRENCH OAK CIGARE BARRELS FROM ATELIER CENTRE FRANCE, FOLLOWED BY 5 MONTHS SETTLING IN TANK
ALCOHOL	13.7%
PRODUCTION	1010 CASES OF 750ML