

2017 DUMOL CHARLES HEINTZ VINEYARD ISOBEL CHARDONNAY

Wonderful natural viscosity and depth.



IMPRESSIONS

Given its cool, foggy coastal exposition, Heintz is our final Chardonnay vineyard to harvest each year. The grapes hang on the vine for an extended period, steadily building character and richness while never losing acidity; that's what makes the vineyard so special. The wait can be nail-biting at times, especially if an early Fall storm is approaching, but under the steady hand of Charlie Heintz, a wily old veteran grape farmer, fruit and wine quality are never less than spectacular.

The cool weather during bloom in 2017 gave us a small crop, and grape size was also smaller than usual. Thick skins packed full of aromas and flavor compounds gave us a wine full of concentration, viscosity and natural racy acidity.

Pungent lemon curd, honeycomb and ginger aromas open the wine as lemon verbena and white flower blossom notes add intrigue. The oily glycerol intensity is immediate on the palate with grapefruit, lemongrass and a hint of tropical fruit leading to a round and full mid-palate before saline oyster shell acidity takes hold. The exotic tangy citrus oil finish is mouthwatering and long.

For most vintages of Heintz *Isobel*, I recommend up to a decade of aging, but we should enjoy this wine on the early side for its wonderful natural viscosity and opulence. It would be a shame to wait too long and lose this character to maturity. Drink between late 2019 and 2023.

ANDY SMITH
WINEMAKER, VITICULTURIST & PARTNER

VINEYARD & WINEMAKING DETAILS

APPELLATION	SONOMA COAST
VINEYARD	100% CHARLES HEINTZ VINEYARD
CLONE	#4
VINE AGE	35 YEARS
HARVEST DATES	HAND HARVESTED SEPTEMBER 19 TH AND 20 TH
BARREL AGING	AGED 11 MONTHS IN 30% NEW FRENCH OAK HOGSHEADS FROM TONNELLERIE ACF FOLLOWED BY FOUR MONTHS SETTLING IN TANK.
PRODUCTION	480 CASES OF 750ML