

2018 CHARLES HEINTZ VINEYARD ISOBEL CHARDONNAY

Our 19th vintage with these vines and one of our finest.



IMPRESSIONS

It was an extremely late 2018 harvest at Heintz Vineyard. The fruit was able to hang on the vines for maximum time, building up astonishing depth of aroma and flavor as we crept through early October. As usual for this wine, intricate aromas and flavors flicker and fade—some floral, some exotic, others vibrant and savory. All this intensity is balanced by fresh coastal acidity. With such complexity and concentration, it's no wonder that Heintz has long been considered one of California's greatest Chardonnay vineyards, the demand for these grapes extremely high. This was our 19th vintage with these vines and one of the finest.

Aromas are deep, broad and complex: lemongrass, spearmint, thyme and white flowers. With air, a hint of honeysuckle emerges alongside rich brioche and dried apricot notes. The palate is immediately layered and full, with a sense of deep extract and concentration that comes directly from the vines. Stone fruits, oily citrus and preserved lemon are balanced by fresh, satisfying vibrant acidity. Building texture leads to a long echo of flavor that sails on and on.

Drink between late 2020 and 2025.

ANDY SMITH
WINEMAKER, VITICULTURIST & PARTNER



VINEYARD & WINEMAKING DETAILS

APPELLATION	SONOMA COAST
VINEYARD	100% CHARLES HEINTZ VINEYARD
CLONE	#4
VINE AGE	36 YEARS
HARVEST DATE	HAND HARVESTED OCTOBER 9 TH
BARREL AGING	AGED 11 MONTHS IN 35% NEW FRENCH OAK HOGSHEADS FROM TONNELLERIE ACF THEN 6 MONTHS SETTLING IN TANK.
ALCOHOL	14.1%
PRODUCTION	580 CASES OF 750ML