

HERINGER ESTATES

FAMILY VINEYARDS & WINERY



Hand-harvest Grenache

HERINGER ESTATES

The Heringer family has been farming in the Clarksburg region since 1868, creating a deep bond with the community and the land. With a rich agricultural history, the family fell in love with Clarksburg while raising cattle, growing alfalfa, tomatoes, corn, and sugar beets. Through research the family found that the Clarksburg silty loam soil and climate were ideal for growing wine grapes and planted their first vineyard in the 1970s.

Through the years, the family has sold wine grapes to winemakers across the country and have grown the business to build their own winery in 2006. Now with over 24 wine grape varieties and 650 acres of vineyards, the family is committed to sustainable and innovative vineyard and winery practices in the Clarksburg AVA of the Sacramento River Delta. Some of the most popular varieties are Tempranillo, Chardonnay, Petite Sirah, Malbec, and Tannat.



Heringer Estates is 100% Herbicide Free and Certified Sustainable through the [CALIFORNIA RULES](#) program which is California's original sustainable winegrowing certification program.



THE HERINGER TEAM

Mike Heringer

Winemaker and President

Mike graduated from California State University Fresno, with a degree in Food and Nutritional Sciences, and an option in Enology. Before heading back to Clarksburg to start up Heringer Estates, he was assistant winemaker at Pietra Santa Vineyards & Winery in Hollister, CA, and an intern at Raymond Vineyard and Cellar in St. Helena, CA.

Mike is passionate about sharing Clarksburg as a pristine California wine region and has been the driving force of innovation and wine grape variety diversification in the Clarksburg Appellation for over 20 years.



Stephen F. Heringer IV

Vineyard Manager

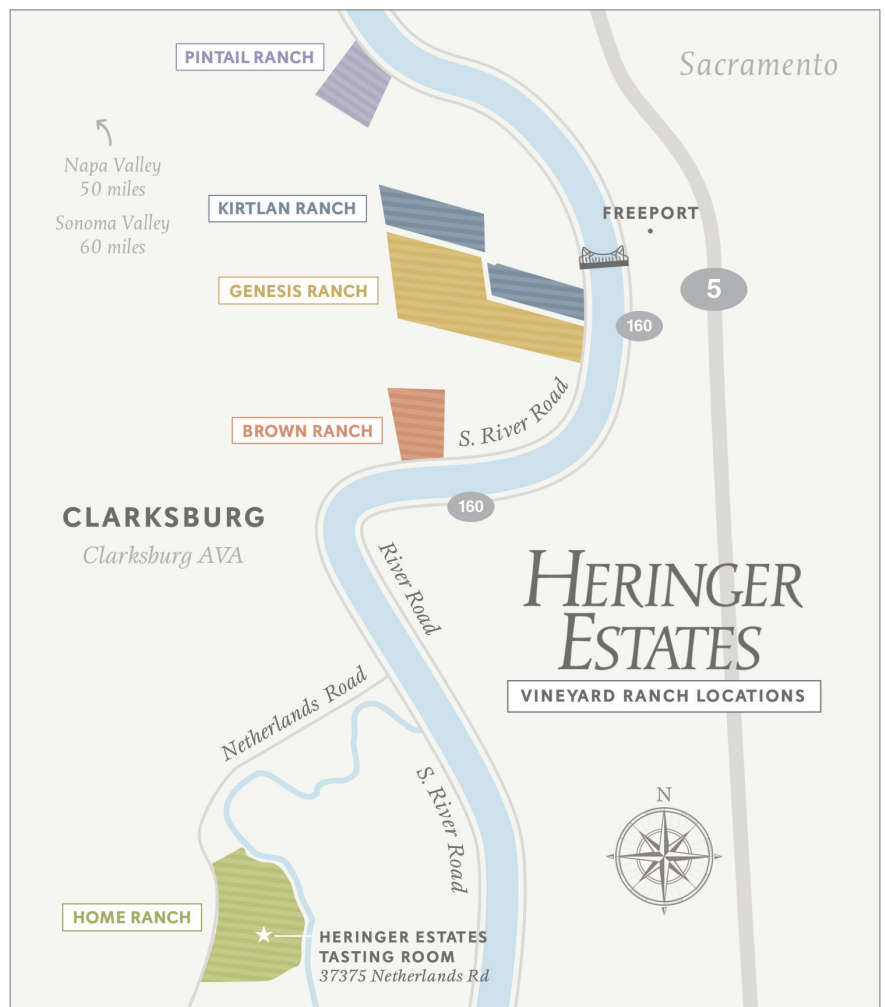
After 12 years in the military as a helicopter pilot and Officer, both on active duty and in the California National Guard. It was a life-long love of the land and a desire for new challenges that brought Stephen Heringer back to the family operation. Now the Vineyard Manager for Heringer Estates, Stephen is responsible for day-to-day vineyard operations, supervises team members, oversees equipment operations and maintenance, and assists with human resources.

OUR VINEYARDS

Our vineyards are 100% Clarksburg grown, and are located along the Sacramento River in Northern California between Sacramento and Napa.

The Heringer family owns and manages five vineyards in the Clarksburg AVA. Some of the most popular varieties are Tempranillo, Teroldego, Chenin Blanc, Chardonnay, Petite Sirah, Malbec, and Tannat.

Note: The viticulture team is happy to provide more information on specific ranches and can provide a tour of the ranches. Please do not visit the ranches on your own, they are working ranches and we want to ensure the best experience possible for our clients and customers while maintaining a safe working environment for our vineyard team.



Home Ranch

Chardonnay
Muscat Canelli
Verdejo
Viognier
Aglanico
Barbera
Cabernet Franc
Grenache
Malbec
Nebbiolo
Petite Sirah
Petit Verdot
Primitivo
Tannat
Tempranillo
Teroldego

Genesis Ranch

Chardonnay
Chenin Blanc
Pinot Gris
Sauvignon Blanc
Mourvèdre
Pinot Noir
Syrah

Brown Ranch

Chenin Blanc
Muscat Canelli
Sauvignon Blanc
Alicante Bouschet
Cabernet Sauvignon
Petite Sirah
Pinot Noir
Tannat
Teroldego

Pintail Ranch

Chenin Blanc
Pinot Gris
Petite Sirah

Kirtlan Ranch

Albarino
Chenin Blanc
Muscat Canelli
Sauvignon Blanc
Cabernet Sauvignon
Malbec
Petite Sirah
Tannat
Tempranillo
Teroldego

CLARKSBURG WINE APPELLATION

Blessed by the Sacramento River Delta in Northern California

Country roads and weighted drawbridges give access to the lush vineyards of Clarksburg, California in the Sacramento River Delta. A rich agricultural area that has been settled by family farms for several generations, the Clarksburg Wine Appellation showcases a diverse portfolio of high quality wine grapes ranging from Pinot Noir and Pinot Gris, to Petite Sirah and Chardonnay.



An Ideal Microclimate

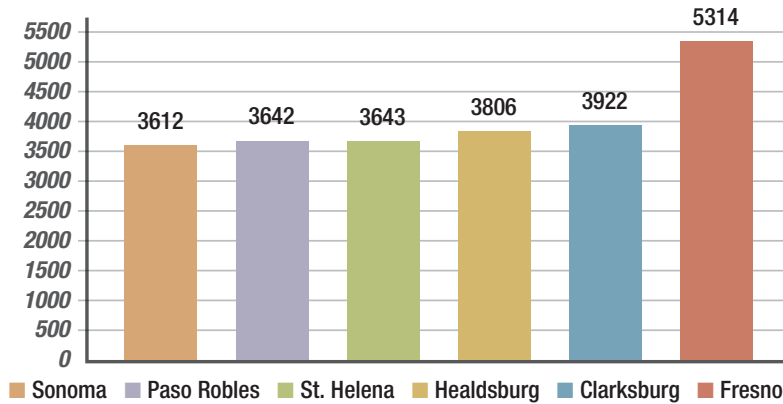
The Delta Breeze, a local name for the cool wind coming from the Pacific Ocean and through the San Francisco Bay carries cooler air inland, right into Clarksburg. The evening breeze helps regulate higher temperatures and allows the grapes to ripen slower and more consistently, helping to develop the chemistry within the grape. The Delta Breeze provides this unique characteristic, defining the microclimate and creating the environmental conditions of the Clarksburg growing region and AVA.



MORE ABOUT THE CLARKSBURG WINE APPELLATION

The Clarksburg Wine Appellation climate and growing conditions are similar to Napa and Sonoma regions.

Average Annual Growing Degree Days

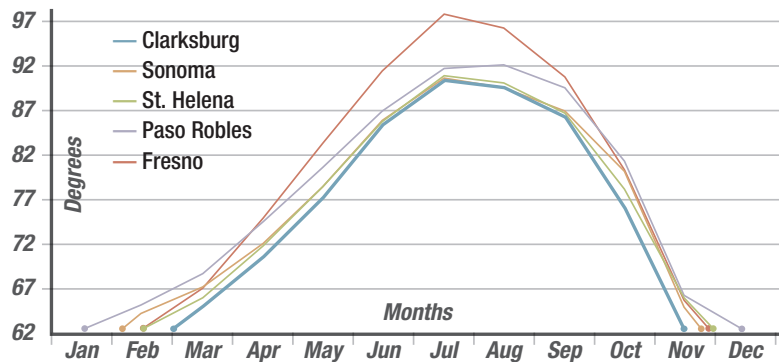


Clarksburg’s unique microclimate provides for a greater number of Growing Degree Days and opportunities for the grapevine to develop sugars and acids within the fruit.

*Data sourced from Western Regional Climate Center at 50°F base

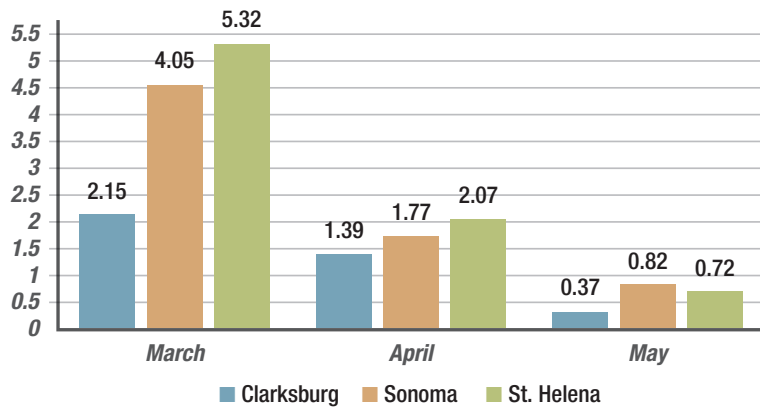
Monthly Maximum Temp Climate Summaries

Clarksburg’s monthly temperature trends mirror that of Sonoma, St. Helena and Paso Robles, which all produce a greater number of Growing Degree Days during the growing season, producing top-quality fruit.



*Data sourced from Western Regional Climate Center on 29 year average

Spring Monthly Average Rainfall

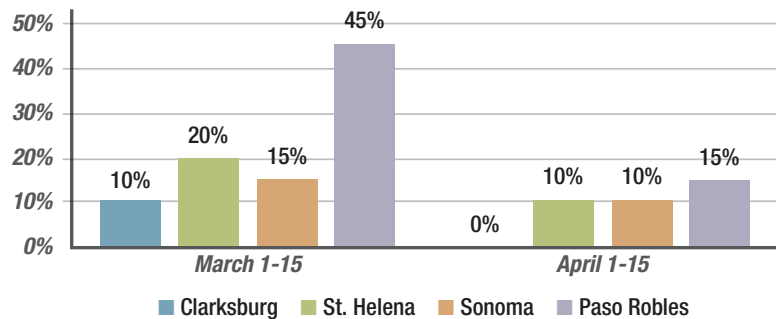


*Data sourced from Western Regional Climate Center 30+ year data

Clarksburg typically experiences less spring rainfall than Coastal growing regions. This creates the opportunity to draw soil moisture from the soil sooner, allowing the viticulture team to stress the vine at the most ideal time to allow more time for the fruit to concentrate sugars and balance acids.

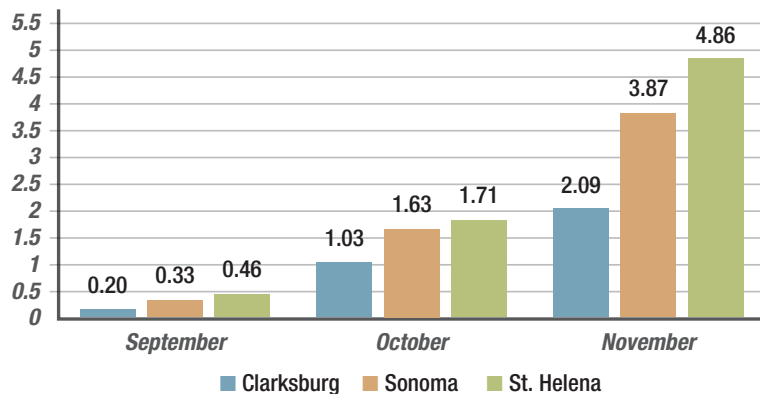
Spring Freeze Probabilities at 28.5°F

Clarksburg's close proximity to the Sacramento River Delta and unique microclimate provide for a very low probability of spring frost during the most critical stages of vine development.



*Data sourced from Western Regional Climate Center on 30+ year data

Fall Monthly Average Rainfall



*Data sourced from Western Regional Climate Center 30+ year data

Clarksburg receives less rainfall during the fall season, which provides for a longer growing season, to develop sugars, the critical acid balance, and less chance of rot.

CERTIFIED SUSTAINABLE FARMING

The Heringer family has been farming for over 100 years in the Clarksburg Region and we have seen firsthand that great wine begins in a vineyard that follows practices that are environmentally and socially responsible. With each year, we gain a greater knowledge of the interaction between the land, the vines and the characteristics that are expressed in the wines they produce. We strive to improve the vineyards through continued research and implementation of management practices that will maintain the legacy reflecting the quality of wine grapes and wines that we produce. These practices fall directly in line with the CALIFORNIA RULES for Sustainable Winegrowing program. We are proud to maintain this certification for our vineyards and wines made from estate grapes certified in the CALIFORNIA RULES program.

As stewards of the land and agriculturists, we are called upon to not only sustain the quality of the land, but to also improve the lands we farm for future generations by adopting sustainable management practices. These include:

- Reducing applied irrigation to conserve water during non-critical points of the growth cycle. Utilizing deficit irrigation also provides the right kind of stress to the vine, concentrating sugars and creating the perfect acid balance.
- As harvest nears, the viticulture team will thin shoots, leaf pull and drop fruit to ensure that the maximum possible sunlight is reaching the fruit, that the fruit reaches the correct chemistry and that the highest quality fruit is ready to harvest.
- Growing a cover crop down vineyard rows provides many benefits to both the vineyard and the surrounding ecosystem. These benefits include:
 - Reduced soil erosion
 - The addition of Nitrogen to the soil.
 - The addition of organic matter to the soil which provides essential nutrients to the vine and improves soil structure.
 - Pest management by attracting beneficial insects.
- The viticulture team is dedicated to providing a sustainable future for the environment, for our team and the community. One of the ways that we achieve this is through herbicide-free farming. Herbicide-free farming reduces the environmental impact on the surrounding ecosystem, promoting healthier air, soil, and watersheds. Listed below are benefits of this practice:
 - Reduced risk of groundwater contamination: Herbicides can leach into the soil, contaminating groundwater supplies. By eliminating herbicide application, we are promoting a cleaner and safer groundwater supply for the environment and the community that relies on groundwater for drinking water.
 - Biodiversity Conservation: Herbicides can affect non-targeted species including beneficial insects and pollinators. Not applying herbicides promotes a healthier and more biodiverse ecosystem.
 - Healthier Soils: Herbicide-free farming has a positive impact on the microorganisms that play an important role in maintaining soil health and fertility. This practice promotes and supports a healthy soil biome in turn leading to improved soil structure, increasing nutrient availability and improving crop yields.



Preserving Native Wildlife and Increasing Biodiversity

An additional environmental sustainability practice that we have implemented is forming a partnership with the Wildlife Care Association of Sacramento to provide habitat for native and rehabilitated owls. The Wildlife Care Association is a non-profit, volunteer-based association that rescues and rehabilitates animals to be reintroduced into the wild. This partnership has provided the opportunity to accept owls into the habitat surrounding our vineyards and tasting room. When visiting near sunset, keep your eyes open for an owl flying through the vineyard or nesting in one of the owl boxes lining the vineyard.



Harvesting Options

The Viticulture Team can harvest estate grapes by machine or hand. Many of our winery clients and customers opt for hand harvesting to select the highest quality fruit within the vineyard. There is an additional fee for hand-harvested grapes, but the higher fruit quality leads to realized gains in marketing potential for produced wines. When ordering grapes, ask about the availability of hand-harvesting.

We also maintain Weighmaster Certified Scales at the following locations:

Home Ranch
37375 Netherlands Road, Clarksburg, CA, 95612

Brown Ranch
53140 S River Road, Clarksburg, CA 95612

Kirtlan Ranch
33450 S River Road, Clarksburg, CA 95612



HARVEST PLANNER

Each wine grape variety has a unique ripening schedule. We have provided average data sets for three of the most common indicators that it is time to harvest and when they occur during the growing season. Additionally, we send out weekly analysis for each variety for a more accurate snapshot of the fruit chemistry. Harvest dates can vary based on environmental factors and timelines provided are not definite.

ESTIMATED BRIX PER WEEK (average)

WINE VARIETIES	AUGUST				SEPTEMBER				OCTOBER			
	1	2	3	4	1	2	3	4	1	2	3	4
Chardonnay			20.9	21.6	23.8	25						
Chenin Blanc			20.4	19.5	22.2	23	23.1					
Muscat Canelli		17.1	18.9	19.6	21.6	23.3	25.4					
Pinot Gris		19	20.5	21.9								
Sauvignon Blanc	19.6	20.6	21.6	22.5								
Verdejo			18	19.5	20.9							
Viognier		18.3	19.6	20.4	23.1	25.5						
Aglianico					18.2	21.2	22.1	23	23.2			
Alicante Bouschet				20.1	21	22.5	23					
Barbera					20.3	21.5	22	22.8	23.2	24.1		
Cabernet Franc					19	21.2	21.8	22.4	23.1	23.2		
Cabernet Sauvignon					21.5	23	24.5	25.2	26			
Grenache	17.6	19.2	21.8	22.2	23.8	24.5						
Malbec		19.2	20.5	21	22.7	23.4	24.7					
Mourvèdre			17.5	19	19.5	20.4	20.7	21				
Nebbiolo			19	21.6	22.9	23.4						
Norton				21.5	22.4	24.8						
Petit Verdot						20.2	22	22.9	23.2	23.9		
Petite Sirah				20.9	22.5	23.8	25	26.4				
Pinot Noir	20.1	22	23.5	24.7	25.6							
Primitivo				18.1	18.8	20.1	21.2	22.9				
Syrah			19.6	21.9	22.8	23.9						
Tannat					21	23.2	24.7	26.4				
Tempranillo		20.5	21.2	22	23.6	24.2	25					
Teroldego				20.9	22.7	24.1	24.3	25.1				

HARVEST PLANNER (continued)

ESTIMATED pH PER WEEK (average)

WINE VARIETIES	AUGUST				SEPTEMBER				OCTOBER			
	1	2	3	4	1	2	3	4	1	2	3	4
Chardonnay			3.3	3.4	3.5	3.6						
Chenin Blanc			3.3	3.3	3.4	3.5	3.5					
Muscat Canelli		3.2	3.3	3.3	3.4	3.4	3.5					
Pinot Gris		3.1	3.2	3.3								
Sauvignon Blanc	3.1	3.2	3.3	3.4								
Verdejo			3.2	3.3	3.5							
Viognier		3.2	3.4	3.5	3.6	3.6						
Aglianico					3.1	3.2	3.3	3.4	3.5			
Alicante Bouschet				3.3	3.4	3.5	3.6					
Barbera					3.1	3.2	3.4	3.4	3.5	3.6		
Cabernet Franc					3.4	3.6	3.7	3.8	3.9	3.9		
Cabernet Sauvignon					3.4	3.4	3.5	3.6	3.6			
Grenache	3.1	3.1	3.2	3.3	3.4	3.5						
Malbec		3.1	3.3	3.4	3.4	3.5	3.6					
Mourvèdre			3.4	3.4	3.5	3.5	3.6					
Nebbiolo			2.9	3.1	3.2	3.3						
Norton				3.3	3.4	3.5						
Petit Verdot						3.3	3.4	3.5	3.6			
Petite Sirah				3.4	3.5	3.5	3.6					
Pinot Noir	7.5	7.1	5.9	5.1	4.5							
Primitivo				3.4	3.4	3.5	3.6	3.6				
Syrah			-	-	-	-						
Tannat					3.3	3.3	3.4	3.5				
Tempranillo		3.4	3.4	3.5	3.6	3.6						
Teroldego				3.2	3.4	3.5	3.6					

HARVEST PLANNER (continued)

ESTIMATED TA PER WEEK (average)

WINE VARIETIES	AUGUST				SEPTEMBER				OCTOBER			
	1	2	3	4	1	2	3	4	1	2	3	4
Chardonnay			7.5	7.1	5.3	5.6						
Chenin Blanc			6.4	5.6	4.8	4.4	4.1					
Muscat Canelli		7.2	6.6	5.6	5.5	5.3	5.1					
Pinot Gris		7.5	5.7	5.5								
Sauvignon Blanc	8.1	7.1	6.6	5.8								
Verdejo			7.5	6.2	5.4							
Viognier		9.4	6.9	6	5.5	5.1						
Aglianico					9.4	7.9	7.2	6.7	5.9			
Alicante Bouschet				-	-	-	-					
Barbera					10.1	9.4	8.1	7.6	6.5			
Cabernet Franc					6.4	5.8	5.6	4.4	3.8			
Cabernet Sauvignon					5.7	4.9	4.5	4.2				
Grenache	9	7.4	6.6	6	5.2							
Malbec		8.7	6.9	6	5.4	5						
Mourvèdre			8.6	5.8	5.6	5.5	4.9					
Nebbiolo			12	8.8	6.9	6.2						
Norton				11.5	8.8	8						
Petit Verdot						8.2	7.6	6.4	5.5	4.2		
Petite Sirah				6.1	4.9	4.7	4.1					
Pinot Noir	7.5	7.1	5.9	5.1	4.5							
Primitivo				6.7	6.6	6.5	5.7					
Syrah			-	-	-	-						
Tannat					7.3	6.8	6.3	5.6				
Tempranillo		6.5	5.6	4.9	4.7	4.1						
Teroldego				6.8	6.4	5.7	5.1					

AWARDS

San Francisco Chronicle Wine Competition

Prairie State Winery: Tempranillo NV, Gold 2022

Rock and Clay Wines: 2019 Red Blend: Malbec, Best of Class 2022

Wine Boss: 2018 Cabernet Franc, Gold 2022; 2018 Cabernet Sauvignon, Gold 2022

Revolution Wines: 2018 Tempranillo, Gold 2021

Urban Legend: 2017 Teroldego, Best of Class 2021

CA State Fair Commercial Wine Competition

Revolution Wines: 2017 Tempranillo, 99 points Double Gold 2019

Terra d' Oro: 2018 White Varietal Blend Chenin Blanc, Viognier, 95 points Gold 2019

TESTIMONIALS

“The fruit was clean, chemistry was good and we have made some wonderful wines. I am really happy!”

~ *7 Vines Vineyard*

“I found it easy to work with the Heringer team this year... We were super happy with what we got.

Color and flavor intensity is incredible.” ~ *Benessere Vineyards*

“We’re happy with the grapes and logistical support received this past season and intend to increase our tonnage next year, and to also purchase other varieties.” ~ *Jumbo Time Wines*

INDUSTRY AND COMMUNITY PARTNERSHIPS

[Clarksburg Grape Growers & Vintners Association](#)

[California Association of Winegrape Growers](#)

[California Family Winemakers](#)

[Yolo County Vineyard and Winery Association](#)

For emails regarding harvest, please always email grapes@heringerestates.com as it goes to multiple members of our team who can help you get on the schedule, or answer your questions! We stagger schedules during harvest so direct emails often go missed for longer than optimal periods of time.

Team Mailbox (Harvest, Logistics, Sales)

916-277-9510

Steve Heringer (Vineyard Manager)

530-848-0473

Mike Heringer (Winemaking & Vit. Consultation)

916-302-7095



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