

## **Heintz Vineyard & Winery – Presentation Brief**

Located at the border of the Green Valley, Sebastopol Hills and the proposed Occidental-Freestone AVAs of the Sonoma Coast – California.



### **Summary**

- The Heintz family has farmed this cool climate site since 1912; planting the current varieties – Chardonnay in 1982 and Pinot Noir 1996.
- Renown winegrower Charlie Heintz intimately knows the character of the vineyard and farms by block, row, and vine. The vineyard was dubbed a “Grand Cru” site by The Wine Advocate.
- Highly respected winemaker Hugh Chappelle (Flowers, Lynmar, Quivira) makes the wines naturally with as little intervention as possible (and no ‘additives’) to honor the unique character of site.

### **Region**

There is little flat land surrounding the Occidental area. It is full of undulating hills and ridges. The soils are a mix of Goldridge and Alluvial formations. The region is directly influenced by the cool temperatures and winds from the Pacific Ocean as well as the ‘June Gloom’ of summer coastal fog. The area has become well known as a sweet spot for Pinot Noir and Chardonnay. Many of the most prized sites for Pinot Noir in California are located within this distinct sub-region.

### **Winegrowing Facts**

- The windy ridge top location sits at 900’ near the top layer of typical summer fog and a mere 7 miles from the ocean.
- The 100 acre site is composed of 25 acres of forest, 25 acres open for planting and 50 acres of vines.
  - 25 acres of Wente Selection Clone 4 Chardonnay on AXR.
  - 22 acres of Pinot Noir; Pommard Clone 4, Dijon Clones 115 & 113 on three different rootstocks.
  - 3 acres of Syrah; Clones 174, 470 and Chave selection massale.
- Winegrowing practices are different for different blocks; the Heintz Chardonnay is farmed organically, the Pinot Noir is farmed sustainably and the Syrah is farmed organically.
- No enzymes or additives or ‘tricks’ are used in making Heintz Vineyard wines – all fermentations are always natural when conditions allow. A very light amount of sulphites are used at bottling.
- When barrels are used they are all French, tight grained, 3 year air dried with medium toast of varying ages.

**“Rachael” Chardonnay**, Sonoma Coast Estate. Named for Charles Heintz mother Rachael who loved the natural beauty of the ranch. This is the Heintz Vineyard ‘Flagship’ Chardonnay.

- Vineyard Sources: selected sections of the East – West rows planted in 1982. The Heintz Winery Chardonnay is organically dry farmed. The fruit is picked in phases for capturing the natural balance of acidity and sugars as well as the range of aromas and flavors of this unique vineyard.
- Winemaking: the fruit is night picked and gently whole cluster pressed in the morning. The juice settles off the gross lees overnight. The native fermentations last through March and occur in in French oak barrels of which 25% are new. The wine is aged 10 to 14 months in barrel – without stirring. The wines is racked once or twice as needed and bottled in August.
- Average production is 500 cases.
- Fall Release

**Searby Vineyard Chardonnay**, Sonoma Coast.

- This nearby vineyard was planted in 1972 on Goldridge Sandy Loam and is farmed by Charles Heintz.
- Clonal Selection: Rued. Rootstock: St. George.
- Winemaking: The fruit is night picked and then gently whole cluster pressed the next morning. The juice is fermented with native yeasts at cooler temperatures peaking at approximately 60° to 64° F. Fermentations occur over 5 to 7 months to preserve freshness; half in stainless steel tanks and half in neutral barrels.
- Average production is 250 cases.
- Spring Release.

**Vintage Blanc de Blanc** (name will rotate among his children's names), Sonoma Coast Estate

- The wine is sourced from the coolest section of the Chardonnay block - the lowest eight rows near the vineyard reservoir. The fruit is picked below 20° brix. The fruit is whole cluster pressed very, very, very slowly. The juice is fermented with native yeasts over several weeks. The wine is left on the lees during the secondary fermentation for 44 – 48 months. The 'low' dosage is created in house and results in an extra brut style of Methode Champenoise Sparkling wine that makes the most of the concentrated and dynamic fruit of the Heintz Vineyard. The wine is made by Michael Cruse of Ultramarine and Cruse winery in nearby Petaluma.
- Average production is 100 cases and is intended as a 'thank you' sales opportunity for Heintz supporters.
- Summer release.

**"Valentina" Pinot Noir**, Sonoma Coast Estate. Named for Charles Heintz' paternal grandparents who settled on the site in 1912. This is the Heintz Vineyard 'flagship' Pinot Noir.

- Produced from the blocks at the 'crown' of the vineyard. Field & Clonal Selections: Pommard, Dijon 115 & 113, Swan and Beringer. Rootstock: 5c, 420A and 3309 to match fruiting selection with soil.
- Winemaking: This wine is intended to catch the fresh aromatic profile of the estate Pinot Noir. Phased picking captures a range of bright fruit. The fruit is hand sorted twice – in the field and at the table. Swan and Dijon lots are fermented with a portion of whole clusters when stems are ripe. The fresh fruit is naturally cool soaked several days. Native fermentation ensues at cooler temps peaking at approximately 81° for a longer overall maceration of 10 to 18 days to preserve the detail of the wine. The lots are punched down by hand as needed. The wine is basket pressed and then aged 10 to 14 months in barrel with approximately 20% new oak.
- Average production 300 cases.
- Spring Release.

**"Swan Selection" Pinot Noir**, Sonoma Coast Estate.

- The lower slopes of this two acre section of the vineyard is cooler and planted with Swan selections. This block is used exclusively for Heintz wines. These selections are sustainably farmed and thrive in this section yielding smaller and more intense berries.
- Swan Pinot Noir selections are from Dehlinger Vineyard. Rootstock: 3309.
- Winemaking: The wine is intended to speak to the richer elements of this cool site through the unique character of the Swan clone. The Swan selections are picked in two passes for optimal ripeness and balance. The fruit is hand sorted twice – in the field and at the table. Both lots undergo native fermentations at slightly warmer temperatures than Valentina but peak at approximately 87° F. The wine is punched down by hand two to four times a day. Overall maceration time is 10 to 18 days. The wine is basket pressed and then barrel aged 10 to 14 months in approximately 40% new oak.
- Average production 300 cases.
- Fall Release.

**"Roxy" Syrah**, Sonoma Coast Estate. Named for Charles Heintz' maternal grandmother who lived a full and vibrant life!

- Syrah is planted at the lowest elevation and coldest portion of Heintz Ranch as well as farmed organically
- Clonal Selections: the majority is a selection massale from JL Chave with French clonal selections 174 and 470. Rootstock: 3309.
- Winemaking: The fruit is picked in the early morning. The fruit is hand sorted twice – in the field and at the table. The select fruit is crushed with some whole clusters when stems are ripe. The juice is fermented in small, one ton, open top fermenters with native yeast. Fermentations peak at 88° F with a total maceration time of 10 to 18 days. The wine is punched down by hand two to four times a day. The wine is barrel aged with approximately 20% new oak for 14 – 18 months to resolve tannins and texture.
- Average production is less than 100 cases.
- Fall Release *when made*.

**Late Harvest Chardonnay 2006**, Sonoma Coast Estate. (12 x 500ml)

- Vineyard Sources: The coolest, shaded rows that sometimes develop botrytis during (rare) damp years.
- Winemaking: the late harvest Chardonnay was bunch and berry selected then pressed to 75% new French Oak. It was fermented with wild yeast and malolactic bacteria.
- This wine is made once a decade or so – availability is limited.
- A limited number of cases are released each fall.