



SINEGAL

E S T A T E

2020 SELECT SERIES CHARDONNAY SONOMA COAST CHARLES HEINTZ VINEYARD

CÉPAGE:

100% CHARDONNAY
CLONE 4 ON AXR1 ROOTSTOCK

AGING:

40% NEW FRENCH OAK
228L BURGUNDY BARRELS AND
600L PUNCHEONS
AGED 12 MONTHS SUR LIE

FERMENTATION:

WHOLE CLUSTER PRESSED
NATIVE YEAST BARREL FERMENTATION
BÂTONNAGE
100% MALO-LACTIC FERMENTATION

VINEYARD NOTES:

ICONIC OCCIDENTAL VINEYARD IN SONOMA COAST
GOLDRIDGE SANDY LOAM SOILS ON
SLOPING HILLSIDE
PLANTED IN 1982

TASTING NOTES:

The 2020 Chardonnay from Charles Heintz Vineyard in Occidental exemplifies how good a coastal Northern California Chardonnay can be. On the nose, there are aromas of fresh cut pears, beeswax, and orange blossoms. Hints of honey and brioche, with a kiss of minerality, round out the wine's elegant aromas. On the palate are bright, racy citrus notes, combined with sweet papaya, lemon curd, and white peach. This Chardonnay displays delicate and intoxicating aromatics, and as it opens up in the glass, the beautiful mid-palate and crisp acidic backbone, lead to a prolonged finish. Drink now for freshness and vibrancy or hold for a few years to see the complexity of this wine fully emerge.



VINTAGE NOTES:

2020 was a year full of promise only to be cut short by the devastating wildfires throughout Napa, Sonoma, and most of California's grape growing regions. The season began with warm and dry conditions, with no rainfall until the end of March. The summer had warm days with mild and cool mornings; ideal growing conditions for wine grapes and showing early signs of a quality vintage. Luckily before the fires and smoke threatened our vineyards, we were able to harvest all the white grapes for the vintage. We did not produce red wines for Sinegal in 2020 but the whites are full of promise with amazing acidity, texture, and vibrancy.