



S I N E G A L
E S T A T E

**2021 CHARDONNAY
SONOMA COAST
CHARLES HEINTZ VINEYARD**

CÉPAGE:

100% CHARDONNAY – CLONE 4 ON
AXR1 ROOTSTOCK

FERMENTATION:

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

BARREL COMPOSITION:

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



TASTING NOTES:

THE 2021 VINTAGE FROM CHARLES HEINTZ VINEYARD IS A BEAUTIFUL REPRESENTATION OF OCCIDENTAL CHARDONNAY. A WINE OF TREMENDOUS DEPTH AND COMPLEXITY OFFERING NOTES OF LEMON CURD, WHITE PEPPER, AND ROSE PEDALS UPFRONT. THE 2021 LENDS A BRIGHT, MINERAL DRIVEN PURITY LEADING TO A LONG, ELEGANT FINISH. DRINK NOW FOR FRESHNESS AND VIBRANCY OR HOLD FOR A FEW YEARS TO SEE THE COMPLEXITY OF THIS WINE FULLY EMERGE.

VINTAGE NOTES:

THE 2021 VINTAGE STARTED OFF WITH COOL DAYS AND NIGHTS IN THE WINTER MONTHS. AS THE SEASON PROGRESSED THE WEATHER WAS CONSISTENTLY WARM WITH VERY LITTLE HEAT SPIKES. THE HARVEST BEGAN 1-2 WEEKS EARLIER THAN “NORMAL” YEARS DUE TO THE SMALLER CROP SIZE ON THE VINE. THIS DECREASE IN BERRY SIZE LED TO CONCENTRATED FLAVORS AND AROMAS IN THE FRUIT. WITH HIGH ACIDS AND CLEAN FRUIT, THE 2021 VINTAGE IS EXPECTED TO BE A PREMIUM VINTAGE IN AND AROUND SONOMA VALLEY.