



B A T O N

2006 Sonoma Coast Chardonnay, Heintz Vineyard

This wine hails from what Robert Parker calls “one of the great grand cru Chardonnay sites in California.” The old vines, planted 30+ years ago on Goldridge soils, sit at nearly 1,000 feet above sea level just a few miles inland from the rugged Sonoma Coast. Perched above the fog line on most days, the site receives a combination of sunshine and cool ocean air that lengthens the growing season and provides ideal conditions for the grapes to develop rich, complex flavors while retaining a wonderful natural acidity. Harvested by hand at the end of October and naturally fermented in French oak barrels, we employed the ‘old world’ winemaking practice of ‘Batonage’ to stir the wine by hand in each barrel once a week for nine months. Batonage is so labor intensive, that typically only small wineries dedicated to producing the highest quality wines still employ it. However, hand-stirring with the *baton* gives the winemaker an intimate, ongoing knowledge of how the wine is evolving in each barrel. That knowledge can provide all the edge a winemaker needs to craft a truly exceptional wine.

Only 271 cases produced.

WINE NOTES

Aromas of vanilla, apple crisp, honeyed-pineapple. Vibrant natural acidity and minerality with flavors of mango, pineapple and hazelnuts. Good energy, length and a lingering finish

Cellaring and aging

For ideal aging, cellar this wine in a cool, dark environment at a consistent temperature, preferably at ~55 degrees F.. If possible, store the bottles on their sides to keep the corks wet so they do not dry, crack and leak. We recommend you drink this wine over the next 2 – 4 years.

Serving temperature

Best served cool (58 – 62 degrees F). If served cold the wine’s flavors and aromas “shut down” and the wine loses its silky viscosity. If a wine does need cooling, place it in a refrigerator less than 30 minutes. If your only choice is an ice bucket, avoid burying the wine in ice as that shocks the wine, instead set the bottle on top of the ice and let the wine cool gradually.

Favorite pairings

Excellent with grilled chicken, salmon, calamari, abalone, oysters or lobster.