



B A T O N

2007 Sonoma Coast Chardonnay, Heintz Vineyard

VINEYARD

This wine hails from what Robert Parker calls “one of the great grand cru Chardonnay sites in California.” The old vines, planted 32+ years ago on Goldridge soils, sit 1,000 feet above sea level just miles from the rugged Sonoma Coast. Perched above the fog line on most days, the site receives a mix of sunshine and cool ocean air that lengthens the growing season and provides ideal conditions for the grapes to develop complex flavors while retaining a wonderful natural acidity.

GROWING SEASON - a Classic vintage

The 2007 vintage was blessed with idyllic growing conditions - enough warmth to gradually ripen the grapes and develop full flavors without excessive sugars, and cool enough to retain excellent acidity. This meant the winemaker’s decision of when to pick, was driven by one parameter – grape flavor. There were no distracting pressures such as heat spikes or looming storms. He picked when his taste buds told him the grape flavors were at their peak. Harvested October 3rd & 4th, 2007

WINEMAKING

Harvested by hand 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 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 314 cases produced.

WINE NOTES

Elegant, silky and rich best describe this 2007 vintage. Aromas of white flower, vanilla, apple crisp, honeyed-pineapple. Vibrant natural acidity and minerality with flavors of mango, pineapple and hazelnuts. Great 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 ~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 3 – 6 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.