



HEINTZ

2007 Heintz Chardonnay (91 points *Wine Spectator and Wine Enthusiast*)

Appellation: Sonoma Coast (Heintz Ranch)

Bottled 9/6/08 - 120 cases

14.8% alcohol

With a pale yellow color, the aromatics are toasty with flint bread dough and baked Fuji apple. As the wine opens the trade mark lemon oil and chalk characters of Heintz ranch start to emerge. The taste remains very toasty and is kept fresh by the slate, lemon and white flower characters. Drink now through 2020.

2006 Heintz Chardonnay - sold out*

Appellation: Sonoma Coast (Heintz Ranch)

Bottled 8/7/07 - 200 cases

14.6% alcohol

With a pale straw color, this wine takes some enticing to open up at this early stage in its life. The tight aromatics of dried straw, lime leaves and pan grille only hint at what the future holds. The lemon zest on the nose transitions into fresh lemon juice, white flowers, slate and melon rind in the mouth. The long toasty finish is kept clean by the citrus like acids.

2005 Heintz Chardonnay - sold out*

Appellation: Sonoma Coast (Heintz Ranch)

Bottled 5/7/2007 - 95 cases

14.6% alcohol

The 19 months in barrel allowed this unfiltered wine to settle perfectly clear with a straw yellow color. Lemon peel, mandarin orange, green pear and jasmine mix with toasted hazelnut and chalk. Lemon zest and white flowers come through on the palette while the cool climate acidity leads to a long lasting toasty finish. This wine is built for the long haul and will reward patience. Drink now or hold for 5+ years.

2007 Heintz Pinot Noir (93 points *Wine Spectator*)

Appellation: Sonoma Coast (Heintz Ranch)

Bottled 9/6/08 - 340 cases

13.8% alcohol

Dark plum red color that explodes out of the glass with aromas of plums, black cherries, lilac, cherry pie and iron. The taste has layers of both red and black fruit, blood orange and finishes on a distinct savory note. This wine has a wonderful balance and a long finish to it. Drink now through 2015



2006 Heintz Pinot Noir - limited availability

Appellation: Sonoma Coast (Heintz Ranch)

Bottled 8/7/07 - 225 cases

14.7% alcohol

Dark transparent plum color that explodes out of the glass with aromas of plums, black berries, lilac and sand stone. The fruit forward aromatics transfer directly to the taste in which the fruit is nicely balanced by the soft tannins and firm acidity. Given time, this wine cycles from fruit and minerality to an earth and floral character

2007 Heintz Syrah (94 points Wine Enthusiast)

Appellation: Sonoma Coast (Heintz Ranch)

Bottled 9/6/08 - 178 cases

14.2% alcohol

Inky black and purple in color with black berry pie, violets, bacon and green olives. Mouth watering and savory, the aromatics carry through to the taste and also include flavors of smoke, vanilla and baking spice. Great balance with a long finish. Drink now through 2018

2006 Heintz Syrah -sold out*

Appellation: Sonoma Coast (Heintz Ranch)

Bottled 8/7/07 - 25 cases

13.8% alcohol

The inky black color shows the concentration that can be had by cold climate syrah. An effusive nose of brambles, star anis, violets, and green olives gives a hint to the wines savory nature. Mouth watering tannins are supported by the flavors of smoke vanilla bean pod, black berries and baking spice. This is a thick chewy wine that begs for hearty fare.

2005 Heintz Syrah -sold out*

Appellation: Sonoma Coast (Heintz Ranch)

Bottled 8/9/06 - 60 cases

13.8% alcohol

Dark and opaque in color, the nose is cold climate syrah through and through. The notes of Picholine olives, white pepper, iodine, and brown sugar are balanced by a beautiful floral character. The pallet is loaded with dried cherries, smoked meat, olives and violets. The balanced acid and tannin levels will lead to a long life for this wine.



2006 Heintz Late Harvest Chardonnay - Limited availability (Awarded Gold)

Appellation: Sonoma Coast (Heintz Ranch)

Bottled 3/7/08 – 395 cases

500ml bottle; 6pk

12% alcohol

Harvested at 35 brix, Residual sugar 133g/L

2006 will go down in the books as the year the botrytis raced through the Chardonnay vineyards of Northern California. Being such a rare occurrence, a small section of the vineyard was allowed to let the noble rot take over. After several weeks, the mold slowly desiccated the grapes leaving a thick honey like syrup for us to turn into wine. This wine was pressed to 75% new French Oak and barrel fermented by wild yeast and malolactic bacteria. It spent 16 months in barrel before it was bottled in the spring of 2008. This slow meticulous process left us with a thick dessert wine that shows layers of interest and complexity. Aromatics of white flowers, honey and apricots dominate while the taste shows a fine balance between the residual sugar and the acid. The finish goes on and on with hints of chalk, ripe stone fruit, and lemon zest. This wine tastes great now but will continue to improve for many years to come.

Dutch Bill Creek

2007 Dutch Bill Creek Chardonnay (91 points Wine Spectator)

Appellation: Russian River Valley (Heintz Ranch, Searby and Boriolo Vineyards)

Bottled 9/6/08 - 642 cases

14.2% alcohol

Straw yellow with a green tinge. This wine has huge aromatics of wet stones, white peach, apricot preserves and raw honey. The mineral notes continue on the pallet as well as mandarin orange more apricot and hazel nuts. Drink now through 2014.

2006 Dutch Bill Creek Chardonnay

Appellation: Sonoma County (Heintz Ranch and Icaria Creek)

Bottled 9/8/07 - 490 cases

14.2% alcohol

Pale yellow with a green tinge. This wine has huge aromatics of toasty oak, tropical fruit, pears, and mandarin orange. The pallet comes across as steely with lemon zest, chamomile and the roundness of hazelnut.



2005 Dutch Bill Creek Chardonnay - limited availability

Appellation: Sonoma Coast (Heintz Ranch)

Bottled 8/8/06 - 793 cases

14.2% alcohol

Pale yellow in color the aromatics of hazel nut, jasmine, lemon curd and chalk become more complex with time in the glass. The natural viscosity of this wine encourages the toasted nut and pan grille character while the cold climate steely acid balances the wine with notes of lemon-lime, citrus blossom and the distinct Heintz Vineyard minerality. This unfined and unfiltered wine will show a slight haze unless it is allowed to rest standing up for 24 hours prior to opening.

2007 Dutch Bill Creek Pinot Noir - sold out* (*Awarded Double Gold*)

Appellation: Russian River Valley (Heintz Ranch)

Bottled 9/6/08 - 460 cases

14.8% alcohol

Deep garnet red with aromatics of rose petal, plum, black cherry, cranberries and a background of mushrooms and earth. The taste wraps all of the aromatics up into a cranberry and cherry compote that is highlighted by nutmeg and damp earth. Drink now through 2015

2006 Dutch Bill Creek Pinot Noir - sold out*

Appellation: Sonoma Coast (Heintz Ranch)

Bottled 9/8/07 – 520 cases

14.7% alcohol

Brick red with aromatics that bounce back and forth between spice and fruit. Plum and black cherry transition through vanilla into fennel seed and Christmas spice. The cola and black cherry flavors are kept in balance by the layers of spice that slowly build. This wine continues to open up and reveal more layers.

****Limited quantities available to Charlie's List wine club members***

Please note that all of our wines are bottled unfiltered.