



HERON

CHARDONNAY

2013

# CHARDONNAY

CALIFORNIA

2013

## TECHNICAL NOTES

**VINEYARDS:** The vineyard sourcing comes from the cool valley floor of the Russian River Valley, the foggy Carneros and the very cool (almost cold) central coast AVA, Santa Maria.

We are lucky to work with small, family-run vineyards run by people as passionate about quality as we are. We choose to work with cool-climate, dry farmed vineyards that are hand harvested and managed with organic or sustainable practices. Our Chardonnay comes from three such vineyards and combines to create a wine with elegance, minerality, high tones, structure, complexity and fragrant aromatics.

**VINE AGE:** Average 22 year-old vines

**YIELDS/ACRE:** 3.5 tons per acre

**WINEMAKING DETAILS:** The wine was vinified separately in stainless steel fermenters and finished with no Malo Lactic. Each picked at 23 Brix we like a balanced Chardonnay with the focus on fruit and natural acidity. The wine was aged in neutral French oak barrels for 6 months prior to bottling where the wine softened to reach full maturity.

**VINEYARD AND CANOPY MANAGEMENT:** Leaf removal after bunch closure to promote ripening.

**Alcohol:** 13.0% – refreshingly balanced in today's world of high-alcohol wines.

**TA:** 0.68

**pH:** 3.56

**RS:** 0.24

**WINEMAKER'S COMMENTS:** This light straw colored Chardonnay illustrates its unoaked composition in appearance as well as profile. The wine is tropical with aromas of mango and custard. The palate dives further into the tropical flavors with passion fruit, guava piña colada flavors. The wine finishes with baked apple and cinnamon flavors with light caramel.

### ABOUT LAELY HERON & HERON WINES

An unconventional childhood – living in mining towns on four continents – fostered Laely's love of travel, adventure and a desire to explore and to experience the cultures, foods and wines of the world. Wanderlust and curiosity have led her on many paths including studying winemaking in Bordeaux, opening a restaurant and importing wine in Denmark, and pursuing Master of Wine studies. With this love of wine and an entrepreneurial spirit, she started Heron Wines in 1994 with little more than a credit card, a "business plan" sketched out on a napkin, and an idea to make great and affordable wine. When she started Heron Wines, it was unusual for an American woman to be making her own wine in France. Now Heron Wines is making wine in three countries. From the beginning, the goal has been simple: for each wine, find the best vineyards and the best regions wherever in the world they may be. Even today, Laely continues her global exploration to make distinctive and delicious wines from the best places on earth.