



heron wines

distinctive, delicious wines from the best places on earth.

our approach

We at Heron Wines believe that delicious wines should be an unalienable right. Yes, an overstatement, but we believe that high-quality, approachable wine should not come at a huge price. For years, we have heard from wine lovers from around the globe that we consistently exceed their expectations for quality, style, and balance.

geography & appellation

Our wines come from some of the greatest growing regions in the world. Our original wine was a groundbreaking Merlot from St. Chinian in southwest France. Today we make wine in California, France, and Spain; and our focus is on the purity of fruit. We go where the best grapes are grown in order to maximize the natural characteristics of the wines we make.

vineyards

We don't own any vineyards. This allows us to spend our money where it matters (on exceptional grapes and barrels, not mortgages). By establishing both short and long-term contracts with our growers, we have the benefits of consistency and flexibility. We are picky about the vineyard locations, and that they are managed by people as passionate about quality as we are. Whenever possible, we work with vineyards that are certified or managed organically, biodynamically, or at the very least, sustainably. Most of our vineyards are dry-farmed, and we generally prefer old-vine, higher elevation, marine-influenced vineyards with moderate climates, allowing for slower maturation of intensely flavorful grapes.

winemaking

We firmly believe in the "less is more" philosophy; a winemaker's job is to allow the best qualities of the fruit to shine through. Our grapes are picked at peak intensity then treated gently throughout the winemaking process. This often means hand-harvesting, hand-sorting, and extended maceration for the reds. We are one of the few wineries in California *not* using malolactic fermentation on Chardonnay because we prefer the natural bright acidity of the grape. We are also one of the few wineries in California consistently producing wines with 13% alcohol – maintaining a refreshing balance in today's world of high-alcohol wines. We prefer to use French oak barrels including some we make at a cooperage using old-growth oak from France's Tronçais Forest. Our goal is to make wines of character and soul rather than sameness, not according to a formula or projected return on investment. In the end, we believe that elegance, balance, and complexity are what wine lovers appreciate most.

inspiration

My unconventional childhood – living in mining towns on four continents – fostered my love of travel and adventure. My desire is to explore and to experience the cultures, foods, and wines of the world. Wanderlust and curiosity have led me on many paths including studying winemaking in Bordeaux, opening a restaurant and importing wine in Denmark, and Master of Wine studies. With this love of wine and an entrepreneurial spirit, I 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. Even today, I continue my global exploration to make the most distinctive and delicious wines from the best places on earth. – Laely Heron

Laely Heron



sauvignon blanc, napa valley

- Vineyard: Yountville
- Handcrafted from sustainably grown Napa Valley grapes. In Yountville (which is a little warmer than Carneros, and a little cooler than St. Helena), the acidity is great from these clay-loam soils and cool microclimates.
- To get to that fresh, fruit driven style; whole berry fruit went to press (retaining better fruit character and less oxidation) then a long cold fermentation - three weeks in stainless steel. No barrel aging.
- Alcohol: 13.0% – refreshingly balanced in today’s world of high-alcohol wines.



chardonnay, california

- Vineyards: 1/3 Russian River, 1/3 Carneros and 1/3 Santa Maria, average 22 year-old vines, yields 3.5 tons per acre
- All dry-farmed, cool-climate vineyards: Russian River for elegance, minerality and high tones, Carneros for structure and complexity and Santa Maria for fragrant aromatics.
- No Malo-lactic Fermentation. Half Stainless Steel, Half French oak barrel fermentation.
- Aged *sur-lie* about 6 months, new, one and two-year-old French oak barrels, frequent *battonage*; Alcohol: 13.0%



pinot noir, california

- Vineyards: Monterey, Paso Robles (Westside with cool ocean temperatures) & Russian River Valley
- An elegant composition of sustainably farmed grapes from several of California’s cool, marine influenced micro-climates.
- 100% Pinot Noir (no Syrah...) Aged 5 months in new, one and two-year-old French oak barrels. Alcohol: 13.0%



pinot noir, mendocino county

- Vineyards: Anderson Valley, Potter Valley, average 16 year-old vines, yields 3 tons per acre.
- The combination of warm sunny days and cool foggy mornings and nights allow the grapes from this region to mature slowly and to develop to the height of their varietal character.
- 100% Pinot Noir (no Syrah...) aged about 7 months in new, one and two-year-old French oak barrels. Alcohol: 13.0%



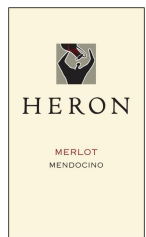
pinot noir, sonoma county

- Vineyards: Sonoma Coast, Carneros, average 18 year-old vines, yields 2.5-3 tons per acre.
- Two vineyards in prime locations in the Sonoma County appellation with maritime cool climates and sandy loam soils contribute to conditions ideal for growing Pinot Noir.
- 100% Pinot Noir (no Syrah...) aged about 7 months in new, one and two-year-old French oak barrels. Alcohol: 13.0%



cabernet sauvignon, mendocino county

- Vineyard: Mendocino, average 20 year-old vines, yields 3 tons per acre.
- Universally recognized as a mecca of organic grape growing in California and where residents voted in 2004 to become a GMO-free county.
- The majority of the grapes for our Cabernet Sauvignon come from a 1,300 ft vineyard in the upper reaches of the Yokayo benchland.
- Aged about 9 months in new, one and two-year-old French oak barrels with medium-toast. Alcohol: 13.0%



merlot, mendocino

- Vineyards: Elkfield Vineyard, Mendocino, average 15 year-old vines.
- Universally recognized as a mecca of organic grape growing in California and where residents voted in 2004 to become a GMO-free county.
- These single-vineyard grapes are grown by California Certified Organic Farmers “CCOF” and are grown in a cool micro-climate, meaning a longer growing season, longer hang time and very concentrated berries.
- Aged about 9 months in new, one and two-year-old, medium-toast French oak barrels. Alcohol: 13.0%



merlot “heron vineyard” vin de pays, france

- Vineyard: St. Chinian, France, the hilltop “Heron Vineyard,” average 25 year-old vines, yields 2.5 tons per acre.
- Benchmark teaching wine: Used at the Institute of Enology in Montpellier to illustrate the benefits of old vines, low yields, extended maceration and fermentation and careful use of oak.
- Aged about 9 months in new, one and two-year-old, medium-toast French oak barrels, which we make at a cooperage using sustainably harvested old-growth oak from the Bois de Colbert (400 year-old trees) and the greater Troncais Forest (250 year-old trees). Use biodynamic practices, seeking organic (EcoCert) certification for this vineyard. Alcohol: 13.0%



sexta, terra alta, spain

- Translates to “sixth” in Spanish: A blend of Garnacha, Carinena, Tempranillo, Syrah, Cabernet Sauvignon, & Garnacha Peluda.
- Vineyards: Terra Alta, Spain; Several vineyards with altitudes in excess of 1200 feet. Vine age ranges from 15 to 100 year-old vines, farmed by hand due to the extreme altitude and rugged terrain.
- Dry farmed per DO requirements, biodynamic and organic practices used. Demeter certification in process.
- Aged about 8 months in new, one and two-year-old medium-toast French oak barrels which we make at a cooperage using sustainably harvested old-growth oak from the Bois de Colbert (400 year-old trees) and the greater Troncais Forest (250 year-old trees). Alcohol: 13.5%