



Aotearoa Chardonnay Symposium 2024

Day 1

Session 4

Wine 4

Winery	Ceritas
Viticulturist	
Winemaker	John Raytek
Wine	Charles Heintz Vineyard Chardonnay 2021
Region	Sonoma Coast, California
Sub region(s)	Green Valley (of the Russian River Valley)
Wine RRP \$	\$70 USD
Cases produced	



Wine Analysis

pH	3.30
TA	
VA	
DCO2	
Alcohol %	12.0%
RS	< 1.0 g/L

PLEASE NOTE: The information presented in these tech sheets may be sensitive and not for general distribution. If in doubt you must contact those involved directly to seek permission to share or if you wish to publish specific details.

Tasting Note

From some of the oldest Chardonnay vines on the coast. The quintessential scent of freshly cut pineapple is immediately apparent. Beyond this are subtle complexities of crushed limes and praline. The old, dry-farmed vines make themselves known on the mid-palate, with a vinous intensity balanced by crystalline freshness. A stunner.

Vineyard/Vintage Notes

Charles Heintz is perched just east of the small town of Occidental. Situated precisely towards the coast allows for cool oceanic fog-soaked air to penetrate the vineyard, leaving the grapes to grow and mature in the most ideal of environments. Eroded soils make the vines dig deep to find water and nutrients and bring out the unique characteristics of this site. The vines sip on the salty, mineral soil, producing a wine that is classic and at the same time rooted in what is best about Sonoma Coast Chardonnay.

Winemaking Notes

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Accolades/Reviews

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#	1	2	3	4
Block/Parcel Name	Charles Heintz Vineyard			

Vineyard, Block or Sub-Block

% of Blend				
Clone	Old Wente			
Rootstock				

Soil Type	Goldridge Sandy Loam			
Vine Age				
Years in Production				
Other...				

Yield Management

Target T/ha				
Actual T/ha				
Vines/ha				
Kg/vine				
Irrigated?				
Type e.g. above ground / subsurface				
Other...				

Vine Management

Pruning method				
Pruning (buds/m)				
Canopy density (shoots/m)				
Shoot thinning				
Crop thinning (% removed)				
Kg/m fruit				
Leaf plucking				
Timing of leaf plucking				
Timing of crop thinning				
Fruit exposure achieved %				
Date of flowering				
Date of fruit set				
Days between flowering and harvest				
Other...				

Harvest

Date				
Brix	20.5 Bx			
pH				
TA				
Malic Acid				
YAN				
Method of Harvest				
Fruit condition				
Field Additions				
Other...				

Pressing

Yes/No and details. Reasons why?

Additions to fruit (pre-pressing)	No additions
Destemmed	
Whole Bunch	
Crushed	
Press Type	

Wash	
Press fractions	
Press rate L/tonne	
Hard pressings, kept /downgraded	
Juice additions, types and rates	No additions
Gas cover, inert	
Hyper Ox, timing	
Settling. Time, temperature	Settled in tank
Direct to barrel	
Juice NTU (if known).	
Other...	

Fermentation

Yes/No and details. Reasons why?

Vessel Type(s)	Hogsheads
New oak, % and type	French oak, ~35% new
Temp Control. Target temp or rate	About 9 days for ferment
Wild ferment, % of blend	
Inoculated. Yeast used and rate	
Nutrient Additions. Type, rate, timing	
Oxygen Additions. Timing, rate	
Enrichment. Target Alc %, timing	
Acidification. Target pH/TA, timing	
MLF. Inoculated / natural, timing	
Warming for MLF	
% MLF in blend	100%
Other...	

Post Ferment / Finishing

Yes/No and details. Reasons why?

Stirring, frequency	
Enzyme addition	
Other lees management	Aged on lees
Time in barrel	11 months
Time in tank prior to finishing	
Palate fining, type and rate	
Protein fining, to what level	
Cold Stabilisation, to what level	
Filtration, type	
FSO2 level at bottling	Minimal effective sulfur during elevage and before bottling
TSO2 level at bottling	
Bottling date	
Filtration type at bottling	
Release date	About 3 months in bottle before release
Other...	