



Wine Profile
Moone-Tsai 2015 Sonoma Coast Chardonnay
Charles Heintz Vineyard

Tasting Notes

In keeping with the remarkable vintages that preceded this release, our 2015 Sonoma Coast Chardonnay presents a tantalizing combination of beguiling aromas and freshness. On the nose, light citrus, tropical fruit, and star jasmine announce the wine's arrival. The palate is further greeted by hints of white peach, lemon curd, and subtle key lime. With its elegant oak framing and a flinty freshness that speaks to the wine's minerality, one may be reminded of the gifted screen actress, Cate Blanchett, who in the early part of her career displayed portents of freshness, vigor and resolve, very much in keeping with England's young monarch, Elizabeth-I, whom she so memorably portrayed. Barrel fermented and aged 19 months in 31% new French oak, the wine has undergone 100% malolactic fermentation.

The Charles Heintz Vineyard is located in Occidental, near the rocky Sonoma County coastline. The 30-year-old Chardonnay vines are planted on deep, desirable Gold Ridge Sandy Loam top-soils – to which many attribute the unique varietal expression shown by Chardonnay and Pinot Noir grown in the Sonoma Coast and Russian River appellations. The nearby Pacific brings deep and cooling fog over the vineyard nightly during the growing season, encouraging patient ripening and the development of delicate flavors.

Winemaker: Philippe Melka, Bordeaux-bred (*Chateau Haut Brion, Petrus*) and— recently heralded by Robert Parker as one of the top nine winemakers in the world. *“Where possible, I will minimize winemaking techniques in the cellar so I can create a wine that tells the story of the vineyard. In the end, it must be about the fruit.”*

Wine Facts

Varietal Composition:	100% Chardonnay
Vineyards:	Charles Heintz Vineyards, Sonoma Coast
Production:	279 cases
Harvest Date:	September 4, 2015
Cooperage:	31% new French oak: Francois Freres, Rousseau, Damy
Bottle Date:	March 16, 2017
Release Date:	June 1, 2017

For more information: Contact info@moonetsai.com, or via 707.265.6782
www.moonetsai.com