



Wine Profile
Moone-Tsai 2013 Sonoma Coast Chardonnay
Charles Heintz Vineyard

Tasting Notes

Our 2013 Sonoma Coast Chardonnay is an exceptional example of the subtlety and balance that can be attained with prized fruit from this region renowned for remarkable chardonnay. Fascinatingly complex, the nose beseeches with exotic aromas of fragrant tropical fruit, and hints of citrus. While comparisons to the remarkable preceding vintage of this heralded wine will be inevitable; you'll want to hang on to your sarong; as the palate will be treated to synapse-fired sensations of delicate lychee, almond/meringue, and lightly toasted coconut/crème brûlée. Framed ever so delicately with prized French oak, this vibrant wine with its pleasing acidity, delicate texture and remarkable balance, should age with graceful refinement. Aged 16 months in 64% 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:	325 cases
Harvest Date:	October 4, 2013
Cooperage:	64% new French oak: Francois Freres, Rousseau, Damy
Bottle Date:	April 16, 2015
Release Date:	Scheduled for June 2015

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