



**Wine Profile**  
**Moone-Tsai 2014 Sonoma Coast Chardonnay**  
**Charles Heintz Vineyard**

**Tasting Notes**

In contrast to its plush and pretty Napa Valley sibling, the 2014 vintage of our prized Sonoma Coast Chardonnay invites inspection with a beguiling nose of white flowers, star jasmine, and exotic tropical fruit. On the palate, notes of lemon zest and pineapple coyly announce themselves, while the wine's subtle oak framing, layering and pleasing acidity combine to present a picture that is at once refined and elegant, while also remarkably light on its feet. Invoking a young Audrey Hepburn in *Breakfast at Tiffany's*, the wine is reminiscent of a delicately delicious Chablis whose remarkable balance of fruit and minerality coquettishly tease and tantalize. Barrel fermented and aged 17 months in 50% 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:	247 cases
Harvest Date:	October 7, 2014
Cooperage:	50% new French oak: Francois Freres, Rousseau, Damy
Bottle Date:	April 13, 2016
Release Date:	August 15, 2016

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