

20
23

HERON Chardonnay



Pack Size: 12/750ml
UPC: 721170004000

OVERVIEW

Heron relentlessly focuses on the very best California appellations to create balanced, fresh classics that redefine approachability - embodying the determination of Laely Heron, founder of one of industry's first female-owned and-produced brands and the iconic bird it represents.

VINTAGE

RAINFALL: Increased rainfall. The region received ample rainfall, which helped replenish soil moisture and support vine growth. (Clarksburg)

WEATHER:

Mokelumne River: 2023 was a beautiful vintage in Lodi for whites especially! Very cool, very long growing season lent to a more delicate aromatic profile than previous vintages.

Clarksburg: Cooler temperatures and significant rainfall, which contributed to a later start for the harvest. The winter and spring were unusually wet, providing much-needed moisture to the vines after years of drought. This resulted in healthy canopies and a gradual ripening process for the grapes.

HARVEST: Third week of September 2023 (Mokelumne River)

SITE

ELEVATION: 15 ft (Clarksburg)

SOILS: Vineyards feature a mixture of alluvial and loam soils with some clay streaks (Clarksburg).

VINES: Average age of vines: 12 years old (Clarksburg)

100% Chardonnay

**Mokelumne River (Lodi),
Clarksburg (Yolo)**

13.6% Alc. by Vol.

Press scores coming soon



TASTING NOTES

Aromatic orange and lemon blossom, ripe white peach & beeswax. Fresh exotic citrus, stone fruit and mineral notes. Both fresh and round simultaneously leads to an elegant finish in a classic example of the noble Chardonnay varietal.

PAIRING SUGGESTIONS

This unoaked Chardonnay makes a delicious pairing with seafoods like shellfish or flaky lighter fish, spring vegetables or lighter sauced pasta dishes.

WINEMAKING & TECHNICAL DATA

FERMENTATION: Source 1: Crush/destem to press, then centrifuge onto 2mg/L light toast French oak chips. Elegance yeast, no ML (Mokelumne River). Crush – direct to press, with low KMBS (Clarksburg). Ferment – 15 day ferment at 58 degrees.

AGING: Stainless, with oak chips used in Mokelumne River grapes.

PH: 3.55 | **TA:** .495g/100ml

BOTTLING DATE: July 9, 2024