

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 the iconic bird it represents and of Laely Heron, founder of one of the industry's first female-owned and-produced brands.

SITE

The Mokelumne River is a cooler area of Lodi, which produces Chardonnay fruit that is very bright, textural and clean. Clarksburg white wines always exude elements of minerality, acidity and vibrancy – a welcomed addition to balance out the general plump nature of the Chardonnay varietal.

SOILS

LODI (MOKELUMNE RIVER): "Tokay Fine Sandy Loam", primarily found in the Lodi, has a well-drained, sandy texture and deep alluvial deposits.

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

VINTAGE

LODI (MOKELUMNE RIVER): A wet winter and spring kicked off a late harvest that rang long into the fall.

CLARKSBURG (YOLO): Cool temps in late August / September put harvest about three weeks behind normal. October's ideal weather, with little to no rain, had harvest going through November 1st.

100% Chardonnay

**60% Mokelumne River (Lodi),
40% Clarksburg (Yolo),
California**

13.6% Alc. by Vol.

Press scores coming soon



TASTING NOTES

4 months on the lees gives this wine a naturally creamy texture that complements its citrus aromas and crisp, clean finish. Complementary notes of white peach and orange zest make for a refreshing yet complex wine.

PAIRING SUGGESTIONS

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

WINEMAKING & TECHNICAL DATA

FERMENTATION: The grapes were crushed, pressed and fermented for 15 days at 58°F. There was no malolactic fermentation.

AGING: Mainly stainless steel with 10% aged in used oak barrels.

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

BOTTLING DATE: July 9, 2024