



B A T O N

2006 Late Harvest Chardonnay, Sonoma Coast, Heintz Vineyard

Some of the most sought-after, treasured wines in the world are sweet, late harvest wines (Yquem, Kracher); however, here in Sonoma County it's extremely rare – only once every 15 or 20 years does nature provide the conditions that can produce a world class late harvest wine. In 2006, a wet spring and two weeks of cool, foggy weather in September set the stage for Botrytis Cinera - known as the Noble Rot - to develop in some of the grape clusters. We asked grower – Charlie Heintz if he would let those clusters hang, well after the clean chardonnay clusters had been harvested. Then in November we gambled with the weather and harvested at 36.4 degrees brix. Under the watchful eye of our winemaker Jeff Pisoni and some key advice from winemaker and friend Gerhard Reisacher (an 8th generation Austrian-born winemaker who's made late harvest TBA (Trockenbeerenauslese) wines) we watched this wine develop far beyond our greatest expectations. TA of 9.6 grams per liter, pH 3.58, Residual sugar 15.2% by weight.

Production limited to 220 cases

WINE NOTES

Liquid gold; honeysuckle aromas with flavors of honeyed pear, apricot nectar and fresh-picked pineapple; rich, creamy, viscous and silky; great natural acidity gives the wine energy, length and ageability.

Cellaring and aging

Given this wine's great natural acidity and residual sugar expect this wine to age well, a good 10 years. Best cellared in a cool, dark environment at a consistent temperature, preferably at ~55 degrees F.. Avoid exposure to heat and light as these elements damage wine. Store the bottles on their sides to keep the corks wet so they do not dry, crack and leak.

Serving temperature

Best served cool (~65 degrees F). If a wine needs cooling we recommend placing it in a refrigerator for no more than 30 minutes.

Favorite pairings

Enjoy this wine on its own or with desserts such as poached fruit, fresh berries, crème brulee, decadent chocolate or fruit pastries.