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# 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.

**LODI (MOKELUMNE RIVER):** Fruit is very clean and bright and textural. This is a cooler area of Lodi.

**CLARKSBURG (YOLO):** Minerality and acidity and vibrancy.

## 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, United States**

**13.6% Alc. by Vol.**

*Press scores coming soon*



## TASTING NOTES

Zesty citrus and bright granny smith apple notes combined with softer floral and pear aromas, supported by refreshing acidity and lightly toasted oak for a balanced and well textured white.

## 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 degrees. There was no malolactic fermentation.

**AGING:** Stainless steel.

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

**BOTTLING DATE:** July 9, 2024