



THE HESS COLLECTION

MOUNT VEEDER / NAPA VALLEY



2016 | PANTHERA CHARDONNAY

THE HESS COLLECTION WINES FROM RUSSIAN RIVER VALLEY

Located in the heart of Sonoma County, the Russian River Valley is home to over 15,000 acres of grapevines. The Hess winemaking team selects vineyard sites that provide the very best wine grapes to craft wines expressive of this region. The cooler climates of the Russian River Valley are ideal for varietals like Chardonnay, which flourishes and develops uniquely rich flavors that are complemented by a bright, fresh acidity. The Hess Collection wines are family owned, sustainably farmed and dedicated to reflecting a true sense of place. Our wines are recognizable for their elegance, rich, complex flavors and a tradition of excellence.

PANTHERA RUSSIAN RIVER VALLEY CHARDONNAY

The majestic Lion belongs to the genus Panthera, which is the family of the largest cats. The Lion, or Panthera Leo as it is classified scientifically, is one of the most distinctive members of this group. With its mighty mane and recognizable features, the Lion has become an iconic image worldwide, and is also the symbol of the Hess family. The Lion has served as the emblem of the Hess Family in every generation. It has come to symbolize the bold and persevering nature of founder Donald Hess and our winery home on Mount Veeder. “Live Each Day with the Heart and Courage of The Lion” is the Hess Family credo, and our Panthera Chardonnay pays homage to this prodigious icon of the Hess family.

TASTE WITH THE WINEMAKER

“The word Panthera is believed to be of East Asian origin, meaning ‘the yellowish animal’ or golden-yellow. As a reflection of this moniker, we have crafted a striking golden-yellow Chardonnay that is opulent in style and beautifully textured. This inaugural vintage offers yellow stone fruit aromas that lead to delicious flavors of peach, white pear and grilled pineapple. The gorgeous frame of fruit encompasses layers of well-integrated toasty oak and hints of crème brûlée. Panthera Chardonnay is unctuous but focused with a bright acid core that persists through a satisfying, long finish.”

– Dave Guffy, Director of Winemaking

VINTAGE NOTES

Vintage 2016 had near perfect weather and continues the streak of great California vintages. Winter gave us our average amount of rainfall followed by a warm spring that allowed most varieties to set a nice crop. August cooled things off and allowed some increase in hang time, and we didn’t see any major heat spikes during September and October.

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- BLEND:** 100% Chardonnay
 - ALCOHOL:** 14.3%
 - PH:** 3.48
 - TA:** 0.61 gms/100ml
 - COOPERAGE:** Aged in 35% new French oak barrels for 15 months
 - HARVESTED:** Sept 15 - Oct 1, 2016
 - RELEASED:** May 2018



CASES PRODUCED: 2,729 (9L) cases | SRP: \$45