



THE HESS COLLECTION

MOUNT VEEDER / NAPA VALLEY

2015 | THE LIONESS CHARDONNAY, ESTATE GROWN



THE HESS COLLECTION WINES FROM NAPA VALLEY

Though just 30 miles long and a few miles wide, Napa Valley is home to diverse microclimates and soils uniquely suited to wine grape growing. It is considered one of the premier wine regions in the world and for our Napa Valley wines we look to our estate vineyards and select growers throughout the valley to source the very best wine grapes. The Hess Collection wines are family owned, sustainably farmed and dedicated to reflecting a true sense of place. Our wines are recognizable for their elegant, rich and complex flavors and a tradition of excellence.

THE LIONESS CHARDONNAY

The Lion has been 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. As the next generation takes the helm, The Lioness pays homage to the women of the Hess Family who now lead the pride. This Chardonnay blends the abundance and power of Napa Valley with an agile touch of winemaking to showcase the estate fruit. The 2015 vintage is the inaugural release for this wine.

TASTE WITH THE WINEMAKER

“We felt as though the time had arrived to make a big, beautiful Napa Valley Chardonnay that showcased what our Estate vineyard is capable of producing. I am striving for texture and full flavors when I make the barrel selection. I am attracted to the Clone 4 and Clone 96 Chardonnay in the vineyard that produces fruit of low yields but tremendous quality. This first vintage is unctuous but has a gorgeous thread of acidity running through the middle to balance the wine. In the mouth, crème brûlée and tropical notes are layered with well-integrated toasty oak and hints of vanilla that persist throughout a long satisfying finish.”

– Dave Guffy, Director of Winemaking

2015 VINTAGE NOTES

The real story behind the 2015 growing season was that it was one of the earliest harvests on record, featuring variability in crop size, with some grapes affected more than others. As the drought continued, an early bud-break in spring led to a protracted bloom and fruit set, followed by cool weather that extended deep into May. Heat was minimal through the summer, but fruit marched quickly to ripening, even as an early September sprinkle slowed the pace for just a moment. In the end, we saw a slightly less abundant harvest than the immediately previous years.

BLEND: 100% Chardonnay
ALCOHOL: 14.8%
PH: 3.78
TA: 0.52 gms/100ml

COOPERAGE: Barrel fermented and aged in 100% French oak (50% new/50% 1-3 year old barrels) for 18 months.

WINEMAKING: 100% Malolactic fermentation, lees stirred weekly for the first 6 months, and then monthly for the next 12 months. Bottled Unfiltered.

HARVESTED: September 4-12, 2015

RELEASED: August 2017



CASES PRODUCED: 500 (91e) cases