



THE HESS COLLECTION

MOUNT VEEDER / NAPA VALLEY

2016 | CENTRAL COAST SHIRTAIL RANCHES PINOT NOIR



HESS SHIRTAIL RANCHES

The Hess Collection Shirtail Ranches wines are carefully crafted for restaurants to complement a diversity of cuisines. These wines are a collaboration between Hess Winemaker Dave Guffy and the Winery's Executive Chef Chad Hendrickson with food and wine pairing in mind. Each wine is handcrafted with careful attention to highlight fruit expression and balanced acidity to deliver a wine that is great by the glass and pairs beautifully with food. For over 30 years, guests and sommeliers alike have felt confident choosing Hess wines for quality, consistency and value. The critics agree - we're consistently among the Top Restaurants Brands in the Wine & Spirits Restaurant Poll.

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. We would take a repeat performance with the growing season for 2017!

TASTE WITH THE WINEMAKER

"Pinot Noir is always a go-to for me – whether as a wine by the glass or with dinner and friends. This wine has volume, a big luscious mouthfeel, followed by layers of cinnamon, cherry and raspberry fruits. Hints of vanilla and beautifully soft tannins highlight the deep cherry jam and vanilla evident in this intense, darkly colored Pinot. The mouth-filling taste is like velvet, demonstrating what gentle handling can do for this variety."

–Dave Guffy, Director of Winemaking

FOOD PAIRINGS

"One of my favorite pairings is Pinot Noir and poached salmon – I like to highlight the flavors of the wine with a truffle mustard sauce that marries so well with this Pinot and is a great accompaniment to fresh salmon. This wine is soft enough to be enjoyed on its own or paired with pork, beef and coq au vin."

–Chad Hendrickson, Executive Chef

BLEND: 90% Pinot Noir, 10% Syrah

ALCOHOL: 14.2%

PH: 3.76

TA: 0.58 gms/100ml

COOPERAGE: 9 months in French oak

HARVESTED: September 19, 2016

RELEASED: October 2017

CASES: 4,810 (9L) cases produced

