



THE HESS COLLECTION
MOUNT VEEDER / NAPA VALLEY



2016 | NAPA VALLEY CHARDONNAY

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.

NAPA VALLEY CHARDONNAY

The San Pablo Bay brings morning fog and gentle breezes to our Su'skol Estate Vineyard in the Napa Valley, located in one of the coolest growing regions within Napa. We named our vineyard "Su'skol" after the native Su'skol people who used the area as a meeting place and valued the nearby sources of fish and game. This vineyard is the site of an ancient seabed, with shallow, sandy soils perfect for nurturing Chardonnay grapes. The 175-acre vineyard is planted exclusively to Chardonnay with nine unique clones, giving our winemaker Dave Guffy a veritable spice rack to choose from to add layers of complex flavors to the wine.

- BLEND:** 100% Chardonnay
- ALCOHOL:** 14.2%
- PH:** 3.75
- TA:** 0.61 gms/100ml
- COOPERAGE:** 9 months in French oak, 19% new
- HARVESTED:** Sept 7 – Oct 7, 2016
- RELEASED:** Spring 2018

TASTE WITH THE WINEMAKER

"We take care in farming the Su'skol vineyard in order to develop fruit with bright acidity and balance, and to showcase the impact of the moderate temperatures influenced by nearby San Pablo Bay. We choose to focus on the aromatic and delicate musqué clone, which requires a light touch with both oak and malolactic fermentation. To highlight this beautiful clonal material, we put 70% of the blend through stainless fermentation to retain fresh flavors of pear and nectarines, and preserve the wine's natural acidity. So as not to overwhelm the blend, the remaining 30% sees just a light touch of oak—9% new (French) oak—and only 30% of the overall blend is allowed to undergo secondary fermentation. Aged for 9 months in barrels and lees stirred weekly for 4 months, results in a textured and viscous wine that offers aromas of jasmine and honeysuckle, complemented by stone fruit flavors enveloped in smooth, creamy notes of vanilla and lemon meringue."

– 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. Yields were above average for most. Overall, the harvest was another welcomed season, and we find the wines of the vintage to be of excellent quality.

CASES PRODUCED: 21,766 (9L) cases

