



# THE HESS COLLECTION

MOUNT VEEDER / NAPA VALLEY



## 2017 | MONTEREY SHIRTAIL RANCHES CHARDONNAY

### 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 in order 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. This is why we're consistently among the Top Restaurant Brands in the Wine & Spirits Restaurant Poll.

### VINTAGE NOTES

Vintage 2017 began with restorative rains that replenished soils, helped support vine growth and fortified our vineyards through the Spring. Harvest began normally with yields looking promising, but a late-August heat wave that continued into September caused harvest to pick up at a rapid pace. October was marked by wildfires in the North Coast, and while the fires devastated many homes and properties, much of the area's grapes were already picked with the majority of the state's vineyards not significantly affected. Despite it being a tumultuous year, most saw an abundant harvest with above normal yields that gave our winemakers quality fruit and the opportunity to develop wines with depth and character.

### TASTE WITH THE WINEMAKER

"Shirtail Ranches Chardonnay is a hallmark representation of a coastally-influenced wine. We age this Chardonnay Sur Lie for approximately 6 months. Only 5% of the wine underwent malolactic fermentation. The nose is inviting with vanilla and lemon meringue aromas leading to bright citrus fruit flavors. Notes of orange zest and hints of green apple are supported by a pleasing acidity on the palate, and this Chardonnay has just a kiss of oak which adds interest to its medium-body, and long, pleasing finish."

-Dave Guffy, Director of Winemaking

### FOOD PAIRINGS

"This wine goes well with many types of seafood, especially the delicate flavors of lobster, scallops and other light seafoods. I also enjoy this Chardonnay with creamier dishes like an earthy morel mushroom risotto."

-Chad Hendrickson, Executive Chef



<b>BLEND:</b>	100% Chardonnay
<b>ALCOHOL:</b>	13.8%
<b>PH:</b>	3.67
<b>TA:</b>	0.69 gms/100ml
<b>COOPERAGE:</b>	5% New French oak
<b>HARVESTED:</b>	Aug 31 – Oct 13, 2017
<b>RELEASED:</b>	April 2018
<b>CASES:</b>	27,000 (9L) cases produced