



THE HESS COLLECTION
SMALL BLOCK SERIES

Mount Veeder Chardonnay
2016



VARIETAL: 100% Chardonnay

APPELLATION: Mount Veeder, Napa Valley

HARVEST DATES: September 6-September 23, 2016

ALCOHOL: 14.7%

pH: 3.76

TA: 0.51 gms/100mL

RS: 0.24 gms/100mL

AGING: 100% stainless fermented, barrel aged for 9 months in neutral french oak with lees stirred bi-monthly until bottling. No malolactic fermentation.

347 Cases Produced

SRP \$55

HESS SMALL BLOCK SERIES WINES

Small Block wines honor the winemaker's art, exploring new vineyards, unusual varieties and artisan techniques. Hess Mount Veeder vineyards reflect Donald Hess' vision of winemaking and grape growing working hand-in-hand to extract the best expressions of mountain fruit. In our Mount Veeder vineyards the unique attributes of the soils, exposures and altitude create wines that reveal the mountain's distinct personality.

2016 VINTAGE

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.

TASTE ALONG WITH THE WINEMAKER DAVE GUFFY

"High atop Mount Veeder we have a small portion of the Veeder Hills vineyard planted to Chardonnay. Mountain fruit is something apart from what you find, for example, in our Su'skol vineyard on the Valley floor. From vineyard to your glass, this fruit gets special attention, and is offered in a pure, Chablis-like style that is crisp and clean, with touches of minerality and a surprising creaminess that comes from lees stirring bi-weekly. On the nose, beautiful and delicate floral aromas of jasmine marry with sweeter notes of honeysuckle and lemon curd. Layers of melon and tangerine citrus offer a wonderful acidity that delights the palate, while a subtle hint of smoke from the oak aging makes itself known on a lingering finish."

A PAIRING SUGGESTION FROM HESS COLLECTION EXECUTIVE CHEF CHAD HENDRICKSON

A winery favorite is wild Fennel dusted Pacific Halibut with roasted peaches and field greens dressed with a honey & citrus vinaigrette. A spicy, sweet greens mix featuring arugula, mizuna and mache joined with stone fruits like pears, white peaches and nectarines is superb. A Feta style goat cheese or Carmody enhances the natural gifts of this Chardonnay.

