



## THE HESS COLLECTION

SMALL BLOCK SERIES

### RESERVE MARDIKIAN VINEYARD PINOT NOIR

2015



BLEND: 100% Pinot Noir

APPELLATION: Sonoma Coast

VINEYARD: Mardikian Estate

ALCOHOL: 13.9%

pH: 3.68

TA: 0.57 gms/100mL

CLONES: 114, 115, 667, 777, 2A, Martini, Pommard

AGING: 11 months sur lie in French oak, 38% new

Limited Release of 100 cases | \$85

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#### HESS SMALL BLOCK SERIES WINES

Small Block wines honor the winemaker's art, exploring vineyards in depth, embracing artisan winemaking techniques. This very special reserve level Pinot Noir comes from our Mardikian Estate Vineyard in the Sebastopol Hills in west Sonoma County, just miles from the Sonoma Coast. Here, extreme growing conditions challenge our winemakers in every vintage. The Mardikian Estate Vineyard is young, a dream realized, with eight different clones planted on westerly facing slopes in Gold Ridge soils unique to the region. This expression of our flagship Pinot Noir will age nicely and is highly collectible.

#### 2015 VINTAGE

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.

#### TASTE ALONG WITH WINEMAKER DAVE GUFFY

“Just five miles from the Pacific Ocean, the Mardikian Estate is the true Sonoma Coast, and the maritime influences show in this wine. The salty air descends each day on the vineyard, leaving a distinctive and easily recognizable signature. With this vineyard, I place less emphasis on the oak and allow the fruit to take the lead in flavor profile. Ripe fruit and elegant tannins are supported by smoky undertones, and this wine is deep and concentrated. A present acid structure provides backbone to a wine, which displays an exciting presence and energy.”

#### A PAIRING SUGGESTION FROM HESS COLLECTION EXECUTIVE CHEF CHAD HENDRICKSON

“Pinot Noir is a classic partner with Sonoma Duck breast or Sonoma's famed CK Lamb. Mushroom Risotto is simply wonderful. Soft Brie, Camembert, Gruyere and goat cheeses are my go to selections. This Pinot Noir is a more robust style that will enhance a wide variety of dishes, so don't be afraid to be unconventional in your thinking.”