



THE HESS COLLECTION

MOUNT VEEDER / NAPA VALLEY



2017 | LION TAMER, WHITE BLEND

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 elegance, rich, complex flavors and a tradition of excellence.

NAPA VALLEY LION TAMER WHITE BLEND

The Lion has been the emblem of the Hess Family in every generation. It has come to symbolize the bold and persevering nature of founder Donald Hess and our winery home on Mount Veeder. On Mount Veeder, our vineyards reflect our founder's vision of winemaking and grape-growing working in harmony to reveal the best expressions of mountain fruit. Donald Hess recognized early on the unique attributes of rugged vineyards planted in sparse soils at high altitude, revealing Mount Veeder's distinctive personality. The Lion Tamer White Blend highlights the unique white varieties we grow in our estate vineyards.

- BLEND:** 74% Pinot Gris,
17% Albariño,
9% Viognier
- ALCOHOL:** 14.4%
- PH:** 3.45
- TA:** 0.57 gms/100ml
- ÉLEVAGE:** Whole cluster pressed,
Stainless steel fermented
- HARVESTED:** Sept 5 - 11, 2017
- RELEASED:** August 2018

TASTE WITH THE WINEMAKER

“This inaugural vintage of our winery-only blend is a beautiful combination of Pinot Gris, Albariño and Viognier. The wine is bright and fresh with aromas of apricot, honeycomb and delicate jasmine lifting from the glass. On the palate, The Lion Tamer White Blend is wonderfully viscous, yet refreshing with notes of tropical fruits and lemon zest, and it offers a lovely acidity that lingers on the persistent finish.”

– Dave Guffy, Director of Winemaking

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, but by that time, all of our grapes were already picked and safely in our winery, which also was spared from the fires. 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.

CASES PRODUCED: 249 (9L) cases | **SRP:** \$40

