



THE HESS COLLECTION

MOUNT VEEDER / NAPA VALLEY



2017 | NORTH COAST SHIRTAIL RANCHES SAUVIGNON BLANC

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 Restaurants 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, but by that time, all of our Sauvignon Blanc grapes were already picked and safely in our winery. 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

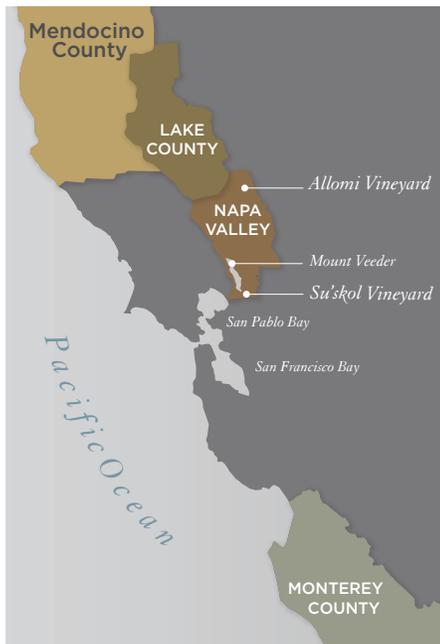
"Delicious aromatics of yellow Crenshaw melon and citrus are accented by intriguing savory elements of dried herbs and tarragon. This Sauvignon Blanc has a beautiful weight and viscosity and is balanced by citrus notes, which deliver ample acidity. The wine pairs nicely with a wide variety of cuisines, and my favorite thing is to dine alfresco with this Sauvignon Blanc and oysters on the half shell."

- Dave Guffy, Director of Winemaking

FOOD PAIRINGS

"Steamed clams with lemongrass and Thai chilies. Pomelo and kumquat salad, and salty-sweet combinations like prosciutto, peaches and goat cheese."

-Chad Hendrickson, Executive Chef



BLEND:	96% Sauvignon Blanc, 4% Semillon
ALCOHOL:	13.5%
PH:	3.38
TA:	0.58 gms/100ml
COOPERAGE:	18% aged in neutral oak barrels
HARVESTED:	Aug 28 – Sept 15, 2017
RELEASED:	July 2018
NUTRITION:	24 calories/oz (120 calories/standard 5 oz. pour)
CASES:	5,328 (9L) cases produced