



THE HESS COLLECTION

MOUNT VEEDER / NAPA VALLEY

2018 | CALIFORNIA SHIRTAIL RANCHES ROSÉ



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

The 2018 vintage could not have been more ideal for our winemakers after the tumultuous year they saw in 2017. Budbreak began on schedule at the end of February, and Spring brought moderate temperatures that progressed into a warm Summer without any disruptive heat spikes. Steady, consistent growing conditions provided the perfect environment for the fruit to mature and develop. Our grapes promised elegant flavors of the highest quality with structural beauty from balanced tannin, sugar and acid levels. As the moderate, even temperatures continued into the Fall, harvest started slightly later than normal, and in some areas, extended long into the first week of November. With such lengthy hang time, the fruit matured consistently and was picked when it was at its peak, promising exceptional flavor in bottle. 2018 proved to be a welcome blessing with our team grateful for the ease of harvest, generous yields and outstanding quality.

TASTE WITH THE WINEMAKER

"I love the beautiful pale pink color of this Rosé, and its vibrant burst of crushed fresh red berry aromatics. The wine is packed full of delicious strawberries noted with hints of orange citrus that are supported by a racy acidity and that lead to a mouthwatering finish. Perfectly balanced acidity makes Shirtail Rosé a wonderful complement to many foods and warm weather dining."

—Dave Guffy, Director of Winemaking

FOOD PAIRINGS

"The wine pairs well with salty/sweet combinations like prosciutto, melon and Manchego cheese or fresh field greens with raspberry vinaigrette and feta cheese."

—Chad Hendrickson, Executive Chef



- BLEND:** 57% Petite Sirah, 43% Syrah
- ALCOHOL:** 13.5%
- PH:** 3.5
- TA:** 0.69 gms/100ml
- HARVESTED:** Sept 12 – Oct 8, 2018
- RELEASED:** February 2019
- CASES:** 2,696 (9L) cases produced
- NUTRITION:** 23 calories/oz. (115 calories/standard 5 oz. pour)