

HESS

ALLOMI
SAUVIGNON BLANC
2010
NAPA VALLEY



HESS ALLOMI NAPA VALLEY WINES

Our Allomi Vineyard lies in the gently rolling hills of northeastern Napa Valley. The vineyard was carefully chosen for the quality of its soils, climate conditions and topography. Each block is planted to grow fruit that expresses the uniqueness of the terroir. Our vineyards are sustainably farmed in accordance with our founder Donald Hess' philosophy: "Nurture the land, return what you take."

WINEMAKER COMMENTS

The 2010 Allomi Sauvignon Blanc was fermented entirely in stainless steel tanks, but spent six months in neutral French oak barrels before being bottled on May 17, 2011. True varietal characters on the nose of gooseberry and lychee give way to the racy acidity of fresh ruby grapefruit.

2010 VINTAGE

This vintage will be remembered for its long, cool growing season and the absence of excessive heat events, which allowed for ripe flavors to develop on the vine without excessive sugar accumulation. The resulting wines show an elegant balance of fruit and acidity with lower alcohol. Particular care was taken to carefully manage the vineyard canopy, allowing gentle breezes to freely circulate while still offering protection from late season sun. The vintage was atypical, but the growing season allowed vineyard managers and winemakers to show their skills at working in tandem with nature.

FOOD PAIRING

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



APPELLATION: Napa Valley

BLEND: 100% Sauvignon Blanc

HARVEST DATES: 9/16/10 - 9/30/10

pH: 3.20

TA: .063gms / 100ml

ALCOHOL: 13.5%

Dave Guffy
Director of Winemaking

