

HESS COLLECTION

MOUNT VEEDER ~ NAPA VALLEY

CHARDONNAY

2008



HESS COLLECTION MOUNT VEEDER

Donald Hess was attracted to Mount Veeder for its elevation and unique mountain climate, which he believed would yield the best grapes to produce great wines. Mount Veeder is distinguished among Napa's mountain districts for having the highest elevation, coolest growing season and geologically diverse soils. True to the unique mountain terroir, Hess Mount Veeder wines are known for their complexity, structure and elegance. Our mountain estate's 310 acres of vineyards are sustainably farmed in accordance with Donald's philosophy; "Nurture the land, return what you take."

MOUNT VEEDER CHARDONNAY

Hess Collection Chardonnay comes from our highest estate vineyard. The Veeder Summit Vineyard, with altitudes ranging from 1,300 to 2,000 feet above sea level, is distinguished for its steep slopes and rocky soils, which yield vines with Mount Veeder's hallmark small berries and concentrated fruit flavors. The three musque clones planted here thrive in the cooler mountain climate, which helps preserve the wine's natural aromatics and bright acidity.

WINEMAKER COMMENTS

Aromas of honeysuckle, white peach and jasmine, yield to vibrant tropical fruit flavors, which are balanced by crisp mineral notes. Medium bodied, this wine is fruit focused, with a nice acidity and good mouthfeel. Because this wine does not go through malolactic fermentation, it preserves its bright acidity and vibrant fruit flavors.

VINTAGE

The 2008 vintage started out with warm March weather, leading to an early bud break. In mid-April, a cold snap brought a brutal frost – the worst in 25 years – resulting in a severe crop reduction. After the frost, the vines continued their growth in a slow and balanced effort. With small yields and lower vine growth overall, the remaining clusters saw nearly perfect ripening conditions, resulting in a high quality vintage.

Blend	100% Chardonnay
Alcohol	14.4%
Ph	3.45
TA	0.60g/100ml
Cooperage	Fermented in 4-5 year old neutral French oak Barrels No malolactic fermentation.

