

# HESS<sup>TM</sup> COLLECTION

SU'SKOL | NAPA VALLEY  
CHARDONNAY  
2008



## HESS COLLECTION WINES

The wines of The Hess Collection embody the finest expression and dedication of the winemaker's art and the mystique of tradition. Handmade from estate vineyard to bottle, Hess Collection Su'skol Napa Valley Chardonnay reflects the elegance and complexity inherent in the vineyards where it is grown. Our vineyards are sustainably farmed in accordance with our founder Donald Hess' philosophy: "Nurture the land, return what you take."

## 2008 HESS COLLECTION SU'SKOL NAPA VALLEY CHARDONNAY

The heart of this wine comes from our vineyard in southern Napa Valley. With its close proximity to the San Francisco Bay, the marine influence of morning fog and afternoon breezes create an ideal climate for growing Chardonnay. The 175-acre vineyard is planted exclusively to Chardonnay with nine unique clones, giving our winemaker a veritable spice rack to choose from to add complexity to the wine. The vineyard is located on an ancient sea bed with sandy clay and sandstone soils that yield small berries with intense fruit and citrus flavors with vibrant acidity.

## WINEMAKER COMMENTS

The 2008 Hess Collection Su'skol Napa Valley Chardonnay displays Asian pear and honeysuckle aromas with Clementine tangerine on the palate. There is a nice weight to the mid-palate. It manages to capture the fruit in an impressive choreography of pleasing acidity and subtle oak by aging it for nine months in 20% new French oak barrels.

## VINTAGE

The 2008 vintage started out with warm March weather, leading to an early bud break. In mid-April a cold snap brought a frost that resulted in some crop reduction. With smaller yields and lower vine growth overall, the remaining clusters saw nearly perfect ripening conditions, resulting in a high quality vintage.

## FOOD PAIRINGS

Fresh citrus flavors in this wine pair well with poached or grilled seafood, shrimp or crab with spicy aioli, baby greens tossed in citrus honey vinaigrette, avocados, fruit salsa, shaved fennel, tangerines and triple cream cheeses.

BLEND: 100% Chardonnay

ALCOHOL: 14.2%

PH: 3.50

TA: 0.60g/100ml

COOPERAGE: 20% New French oak

