

# HESS<sup>™</sup> COLLECTION

NAPA VALLEY  
CHARDONNAY  
2010

## HESS COLLECTION WINES

The winemaker's artistry and the grower's closeness to the land are reflected in the wines of The Hess Collection. Family owned, sustainably farmed and dedicated to reflecting a true sense of place, these are wines recognizable for their elegance, rich, complex flavors and a tradition of excellence inspired by our historical home on Mount Veeder.

## 2010 HESS COLLECTION NAPA VALLEY CHARDONNAY

Our Su'skol vineyard in southern Napa near the San Pablo Bay experiences distinctive marine influences, with cooling morning fog and stiff afternoon breezes. 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 layers of complex flavors to the wine. Located on an ancient sea bed, the vineyard has sandy clay and sandstone soils yielding small berries with intense fruit and citrus flavors and crisp, vibrant acidity.

## WINEMAKER COMMENTS

Subtle notes of vanilla bean and brioche complement distinctive citrus aromas such as Clementine tangerine and lemon zest. Fermenting in stainless, as well as barrels, brings focus to the bright fruit characters of white nectarine, pear and green apple. Aging in mostly neutral French Oak for nine months allows the fruit to remain on display, just as we taste it in the vineyard. Less than one-fifth of the wine is aged in new French Oak to add mouthfeel. A small portion of the wine is allowed to complete malolactic fermentation resulting in a crisp, fresh taste with a solid acid backbone.

## 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 result is an elegant balance of crisp fruit flavors and acidity with lower alcohol.

## 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 crème cheeses.



BLEND: 100% Chardonnay  
ALCOHOL: 14.4%  
PH: 3.69  
TA: 0.62gms/100ml  
AGING: 9 months in French Oak, 18% new

