



# HESS

Hess Lake County Sauvignon Blanc is made using small lot techniques from grapes selected from a premium region in the Red Hills Appellation in Lake County which provides a consistent core of bright, fresh fruit. Hess produces this wine with the same attention to detail as its Vineyard Designate and Hess-Mount Veeder series to provide high quality wines at prices for weeknight dinners.

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## 2006 LAKE COUNTY SAUVIGNON BLANC

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### VINTAGE

A wet Spring in 2006 delayed bud-break for Lake County, but a heat spell in July was followed by seasonably warm weather to help the vines catch up. Grapes matured steadily and evenly to a harvest only 1-2 weeks behind normal.

### VINEYARDS

The fruit comes from the Red Hills appellation in Lake County, atop a rocky mountain with well-drained red volcanic soils. Located 2,000 to 2,400 feet above sea level, the vines produce small bunches and small berries, which give concentrated flavors. The site, which overlooks Clear Lake, reaches warm temperatures in the Fall to ensure ripening, but it also benefits from daily cooling breezes.

### WINEMAKER'S NOTES

The 2006 Lake County Sauvignon Blanc has aromas of white peach, pineapple, and ambrosia melon. Gooseberry, lemon grass, and a lively acidity make this a great summer wine. Enjoy as an aperitif or with chicken in a lemon-caper sauce.

*-Dave Guffy, Winemaker*

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### Technical Data

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Blend:	100% Sauvignon Blanc
Release Date:	May 2007
Appellation:	Lake County

Total Acid:	0.56g/100ml
Alcohol:	14.5%
pH:	3.33