



HESS

SAUVIGNON
BLANC

2007

LAKE COUNTY

APPELLATION SERIES

Hess Lake County Sauvignon Blanc is made using small lot techniques from grapes selected from the best vineyards in Lake County to provide a consistent core of bright, fresh fruit. Hess produces this wine with the same attention to detail as its Single Vineyard and Hess Collection Mount Veeder series to provide high quality wines at prices for weeknight dinners.

VINTAGE

A mild winter with below normal rainfall, coupled with a dry Spring, led to an early bud break. Consequently, Harvest 2007 began early, with the looming possibility that both red and white varieties would ripen at the same time. The weather turned cool, however, and the pace slowed substantially by mid-September, allowing for a break once all of the Lake County Sauvignon Blanc was picked.

VINEYARDS

We firmly believe that Lake County produces the best fruit for our Appellation Series Sauvignon Blanc. Fruit was sourced from several high-altitude vineyards which overlook Clear Lake; the valley floor rests at 1700 feet above sea level and the steep mountain ridges climb to over 2400 feet. Well-drained red volcanic soils, warm temperatures in the Fall, and daily cooling breezes help produce small bunches of berries with concentrated flavors.

WINEMAKER'S NOTES

The 2007 Lake County Sauvignon Blanc is a blend of Clone 1 and Musque clone. In order to preserve the crisp acidity and expressive aromatics, some lots were fermented in stainless steel tanks, while others were fermented in neutral oak barrels to lend a pleasant weight to the mid-palate. White peach, pineapple and ambrosia melon in the nose lead into more traditional varietal characters of gooseberry and lemongrass. Enjoy as an aperitif or with chicken in a lemon-caper sauce.

-Dave Guffy, Winemaker



Technical Data

Blend: 100% Sauvignon Blanc
Release Date: April 2008
Appellation: Lake County, CA

Total Acid: 0.66g/100ml
Alcohol: 14.5%
pH: 3.16