



HESS  
SELECT

SAUVIGNON  
BLANC

2009

LAKE COUNTY



## HESS SELECT WINES

Hess Select wines were introduced by Donald Hess in 1989 and are made by the family-owned Hess Collection Winery in Napa Valley. The name Hess Select was chosen because the grapes for these wines are carefully selected by our winemaker from our Hess Estate Vineyards in Napa Valley and Monterey County, and from a group of family-owned vineyards in Lake and Mendocino Counties.

## 2009 LAKE COUNTY SAUVIGNON BLANC

We chose Lake County for our Sauvignon Blanc because its temperate climate, well-drained volcanic and gravelly soils, and higher altitude (1,350 – 2,200 feet) vineyard sites provide an ideal climate for producing Sauvignon Blanc.

## WINEMAKER NOTES

Aromas of gooseberry and kiwi play nicely with flavors of lychee, lemongrass and ruby grapefruit. The wine was fermented in stainless steel tanks and neutral, 5- to 6-year-old French oak barrels. It was not allowed to go through malolactic fermentation in order to retain its crisp acidity.

## FOOD PAIRING

The bright acidity pairs well with salty and sweet combinations such as prosciutto-wrapped grilled peaches, fresh basil and tomatoes, chopped raw vegetable salads and fresh goat cheese.

## VINTAGE

The 2009 growing season started out easy with little frost. The spring and summer weather was moderate and without heat spikes, allowing the physiological and sugar ripening of the berries to stay in balance. The crop size in most areas was average to above average and white wines from 2009 came off with bright, vibrant flavors.

**BLEND:** 100% SAUVIGNON BLANC

**HARVEST DATES:** August 28-September 18, 2009

**TOTAL ACID:** 0.61 g/100mL

**PH:** 3.25

**ALCOHOL:** 13.9%



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PRACTICES SINCE 1978

