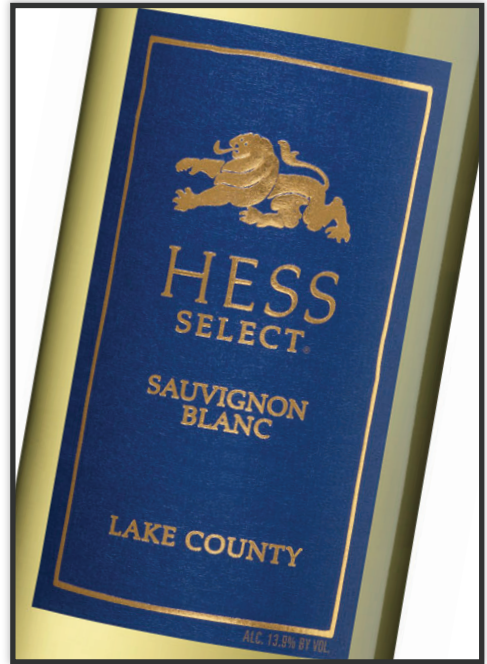




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HESS SELECT SAUVIGNON BLANC

APPELLATION Lake County. The temperate climate and well-drained volcanic and gravelly soils yield aromatic Sauvignon Blanc.

AROMAS Floral aromas of white peach, pineapple and melon.

FLAVOR Crisp and refreshing with flavors of flinty citrus, green apple, pear and lemongrass.

FOOD PAIRING Bright flavors pair well with salty and sweet flavor combinations such as prosciutto wrapped grilled peaches, fresh basil and tomatoes, chopped raw vegetable salads and fresh goat cheese. The brininess of raw oysters is accentuated by the crisp flavors in the wine.

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