



HESS

SYRAH

2006

MENDOCINO
MONTEREY



APPELLATION SERIES

Hess Appellation Series wines are considered a reference point for California wines for quality and affordability. Full of fruit character and an impressively direct varietal style, Hess produces this wine with the same attention to detail as its Single Vineyard and Mount Veeder series to provide high quality wines at prices for weeknight dinners.

VINTAGE

The 2006 growing season started off very wet and the rains continued into mid Spring. This created a lot of canopy work in the vineyards to give the vines the right balance of flavors. The summer was moderate, allowing the grapes to slowly but evenly ripen. Verasion was slightly later than typical, but September brought warm days and we were picking from late September into the first week of November.

WINEMAKING

This Syrah is a blend of 71% Mendocino and 29% Monterey County grapes. The fruit was selected for the varietal characteristics of blueberry, spice, pepper, and suppleness. Traditional winemaking techniques combined with aging in oak barrels complement the natural syrah flavors creating a wine that is an everyday luxury!

WINEMAKER'S NOTES

Ripe, sweet blueberry fills the aroma on this darkly colored and generous Syrah. Toffee and marshmallow from the barrel aging add dimension to the aromatics. The mouthfeel is classic Syrah- full bodied yet a subtly, soft tannin profile. Fine grain tannins add texture and black licorice accentuates the finish of the wine. Best enjoyed 2007-2009.

FOOD PAIRINGS

The ideal companion to anything slow cooked and rich. Pair with osso buco, pot roast or roasted lamb. Syrah is amazing with duck, Spanish chorizo and pretty much anything barbecued, especially a hamburger or chicken with a sweet and tangy tomato based sauce. Vegetarians can enjoy this wine with a mushroom risotto, Portobello ratatouille or chard sautéed with garlic, onions and tomatoes.

-Dave Guffy, Winemaker

TECHNICAL DATA

Blend:	86% Syrah 14% Petite Sirah
Release Date:	August 2007
Appellation:	71% Mendocino, 29% Monterey

Total Acid:	0.49g/100ml
Alcohol:	14.5%
pH:	4.09