



HESS APPELLATION SERIES

Hess Mendocino Syrah is made using small lot techniques from grapes selected from premium regions in the Mendocino County appellation which provide a consistent core of bright, fresh fruit. Hess produces this wine with the same attention to detail as its Vineyard Designate and Mount Veeder series to provide high quality wines at prices for weeknight dinners.

2005 MENDOCINO SYRAH



VINTAGE

The 2005 vintage will be best remembered as one of the latest and largest crop years in history. The spring rains and cool conditions held back budbreak and fruit set. The grapes slowly and evenly ripened over the summer months and into October. This resulted in nearly perfect clusters with no random dehydration, each grape intact and full of flavor.

VINEYARDS

The established winegrowing region of Mendocino County offers warm days and cool nights due to coastal influences. We source grapes for our Syrah from a variety of vineyards, some old vine plantings found on the valley floor, other vineyards found on the red soil hillsides utilizing the newest technologies in winegrowing.

WINEMAKER'S NOTES

The 2005 Mendocino Syrah's first layer is full of blackberries and floral notes. The second layer contains red plum, spicy meats, and tobacco. The mouthfeel is supple with flavors of black cherry, violet and a lingering hickory flavored finish. Best enjoyed 2006-2008.

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: 95% Syrah
5% Petite Sirah
Release Date: May 2007
Appellation: Mendocino

Total Acid: 0.53g/100ml
Alcohol: 14.5%
pH: 3.83