



HESS

The heart of this Chardonnay blend comes from our 352 acre Shirttail Creek Vineyard located in Monterey's coastal valley. It has the ideal cool growing conditions and soils for Chardonnay. 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.

2006 MONTEREY CHARDONNAY



VINEYARDS

100% of the Chardonnay comes from our Monterey vineyards which are renowned for consistently producing a wonderfully textured, lush Chardonnay with bright acidity and an intrinsic fruit character.

VINTAGE

The 2006 vintage began with mild temperatures characteristic of Monterey's maritime climate, allowing the fruit to ripen slowly and evenly. We started picking on September 20th and continued at a steady pace, diligently tasting and patiently waiting for each vineyard block to reach a balance of acidity and ripeness.

WINEMAKER'S NOTES

The 2006 Monterey Chardonnay opens with ripe tropical fruits that include pineapple, passion fruit, and guava. The aroma opens further to crisp apple, melon, and pear cocktail. This medium bodied wine is layered with flavors of nectarine and pear and has a zesty citrus finish.

FOOD PAIRINGS

The tropical fruit notes in our Chardonnay make it a perfect match for light seafood such as grilled basil marinated halibut with a chopped tomato salad, sauteed shrimp, and spicier Asian dishes. Richer dishes such as creamy crab and vegetable pasta will be enlivened by the crisp finish. The fresh, bright character of our Chardonnay makes this wine equally attractive to sip on its own.

-Dave Guffy, Winemaker

Technical Data

Blend: 100% Chardonnay
Release Date: July 2007
Appellation: Monterey

Total Acid: 0.60g/100ml
Alcohol: 13.5%
pH: 3.62



Hess Shirttail Creek Vineyard