



HESS

Hess Monterey Chardonnay is made using small lot techniques from grapes selected from a premium region on the Central Coast in Monterey County 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 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 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.

WINEMAKER'S NOTES

Classic tropical themes of ripe cut pineapple, guava, and lemon zest give the aroma a lively life toward a similar flavor profile of ripe pear, peach, and pineapple on the palate. The body is medium in intensity, the perfect companion with food, especially in the crisp, cleansing fruit driven finish. Enjoy this wine through 2008.

FOOD PAIRINGS

The tropical fruit notes in our Chardonnay make it a perfect match for light seafood such as crab cakes or scallops with an avocado salsa 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 2006
Appellation: Monterey

Total Acid: 0.56g/100ml
Alcohol: 13.5%
pH: 3.55

