



HESS
SELECT®

CHARDONNAY

2010

MONTEREY



HESS SELECT WINES

Crafted by our winemakers best known for their artistry with mountain vineyards in Napa Valley, Hess Select wines are sourced from our family-owned estate vineyards and from grower families who share our sustainable farming philosophy.

2010 MONTEREY CHARDONNAY

Monterey's cooling fog and Pacific coastal breezes, drawn across the Gabilan Mountains into the Salinas Valley, create an ideal climate for growing Chardonnay, yielding wines with tantalizing tropical notes and crisp acidity. Moderate temperatures lengthen the growing season, allowing fruit to evolve with layers of distinct Central Coast flavors. This wine comes from our 352-acre Shirttail Creek estate vineyard in Monterey.

WINEMAKER'S COMMENTS

Aromas of pear and citrus, highlighting lemon and lime, are followed on the palate with pineapple and tropical fruit flavors. Medium bodied and refreshing, a subtle oak toast balances acidity, resulting in a wine crafted in a modern, fruit-forward style, wonderful to enjoy on its own as an apéritif, or with a wide array of dishes across many cuisines.

FOOD PAIRINGS

This wine's natural acidity complements tangy, spicy foods and shows well with the richness of creamier dishes. Enjoy with Asian chicken salad, grilled tuna with melted anchovy butter and lemon, or a creamy pasta dish with Portobello mushrooms.

2010 VINTAGE

This vintage will be remembered for its long, cool growing season and the absence of excessive heat events, which allowed for ripe flavors to develop on the vine without excessive sugar accumulation. The resulting wines show an elegant balance of fruit and acidity with lower alcohol. Particular care was taken to carefully manage the vineyard canopy, allowing gentle breezes to freely circulate while still offering protection from late season sun. The vintage was unusual, but the growing season allowed vineyard managers and winemakers to show their skills at working in tandem with nature.

BLEND: 100% Chardonnay

AGING: 9 months in French oak (30% new)

TOTAL ACID: 0.6 g/100mL

PH: 3.61

ALCOHOL: 13.4%

LEADING THE WAY IN SUSTAINABLE
PRACTICES SINCE 1978

