



HESS SELECT

Hess Select Chardonnay is made using small lot techniques from grapes selected from premium regions on the Central Coast, primarily Hess vineyards in Monterey County which provide a consistent core of bright, fresh fruit. Hess produces **Select** wines with the same attention to detail as its Estate and Collection series to provide high quality wines at prices for weeknight dinners.

2004 Chardonnay



Vintage

2004 brought an early harvest. The grapes at our Chardonnay vineyards in Monterey were well ahead of schedule. After a brief cooling period in August, the temperature rose again and the pace became fast and furious to bring the grapes in. We finished harvesting during a busy two week period in early September.

Vineyards

90% of the Chardonnay comes from our Monterey vineyards where Chardonnay thrives due to the cool marine influenced breezes.

Winemaking

After pressing (some lots whole cluster pressed) our Hess Select Chardonnay was fermented in both barrel (25 percent new French oak) and temperature controlled stainless steel to add complexity while retaining its essential fruit characteristics. Partial malolactic fermentation (50 percent) keeps the bright fruit while enhancing texture. The blend was aged on its lees for six months to broaden the overall mouthfeel, adding richness.

Winemaker's Notes

Tropical aromas of pineapple, green apple, and lemon with a hint of vanilla give way to ripe pear, peach, and pineapple on the palate. The wine finishes bright, crisp, and refreshing.

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:	August 2005
Appellation:	California - (90% Monterey County, 10% other premium growing regions)

Total Acid:	0.59g/100ml
Alcohol:	13.8%
pH:	3.51