



HESS SHIRTAIL CREEK

Hess Shirtail Creek Chardonnay is sourced from The Hess Collection estate vineyard in Monterey County. These grapes receive the same vine-by-vine care as those destined for our highest tier wines, and the fruit sees hands-on attention in the winery. The wine was specifically crafted to accompany a variety of foods. Since this wine is for restaurant use only, it is sealed with a Stelvin closure for ease of opening and to consistently maintain the wine's fruit forward character.

2006 CHARDONNAY



Vineyard

This wine was made from 100% Chardonnay grown in our Monterey County estate vineyard. The cool afternoon winds from Monterey Bay balance the long days of sunshine, resulting in grapes that are balanced between fruit sugars and natural acids.

Winemaking

Identifying blocks within our vineyard that exhibit high fruit character and natural acidity, we've crafted a Chardonnay to match a variety of food dishes. The wine was fermented in stainless steel tanks and was not aged in oak. This heightens the fruit character and clean finish of the wine. After the primary fermentation, malolactic activity was halted to retain the natural acidity and add a crisp, fruity finish to the wine, ensuring its food pairing characteristic. We chose the Stelvin closure to consistently maintain the wine's fruit forward character.

Winemaker's Comments

The Shirtail Creek Vineyard Chardonnay has bright aromas of Bosc pear and apricot. The palate brings Granny Smith apple and a refreshing acidity in the mouth. The texture is ultra rich and viscous as a result of ripe fruit and lees stirring. The acidity in the finish brings focus to the fruit complexity and invites another bite of food.

Food Pairings

Crafted with food in mind, this wine is the perfect accompaniment to a variety of dishes. The natural acidity will complement tangy, spicy foods and will offset the richness of creamier dishes. Enjoy with a Vietnamese chicken salad, grilled tuna with melted lemon, anchovy butter, or a creamy pasta dish with portobello mushrooms.

-Dave Guffy, Winemaker

Technical Data

Blend:	100% Chardonnay	Total Acid:	0.62g/100ml
Release Date:	April 2007	Alcohol:	14.5%
Appellation:	Monterey County	pH:	3.53



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