

HESS

SHIRTAIL CREEK
VINEYARD
CHARDONNAY
2010
MONTEREY



SHIRTAIL CREEK VINEYARD

This wine is sourced exclusively from our 352-acre estate Shirtail Creek Vineyard in Monterey's coastal valley. Its cooling fog and coastal breezes create an ideal climate for growing Chardonnay, yielding wines with tantalizing tropical notes and crisp acidity.

WINEMAKING

After identifying blocks within our vineyard that exhibit high fruit character and natural acidity, we 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. The wine went through a primary fermentation, but did not undergo secondary malolactic fermentation so it could retain its natural acidity and add a crisp, fruity finish to the wine, ensuring its food pairing characteristic. We chose the twist-off closure to consistently maintain the wine's fruit forward character.

WINEMAKER COMMENTS

The Shirtail Creek Chardonnay opens with aromas of tropical fruit and orange zest, which are followed on the palate with tangerine and pear. The refreshing acidity in the finish brings focus to the fruit complexity and invites another bite of food.

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 atypical, but the growing season allowed vineyard managers and winemakers to show their skills at working in tandem with nature.

FOOD PAIRINGS

This wine is enjoyable by the glass or paired with a variety of dishes. Its natural acidity complements tangy, spicy foods and will offset 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.

APPELLATION

Monterey

BLEND

100% Chardonnay

HARVEST

October 21-25, 2010

pH

3.68

TA

.60gms / 100ml

ALCOHOL

13.5%

FERMENTATION

100% Stainless Steel

