



2007
PINOT GRIGIO

MONTEREY



HESS SMALL BLOCK SERIES WINES

Hess Small Block Series wines come from vineyards of true distinction. Our founder's axiom and philosophy, "Nurture the land, return what you take," brings with it a dedication to delivering wines that speak of their natural origins. The fruit for the 2007 Pinot Grigio was whole-cluster pressed and only the free-run juice from the lightest press cycles was used in the final blend. It was cool-fermented in a Stainless Steel tank until 4° brix, at which time it was racked to barrel to finish its primary fermentation. The wine was not allowed to go through malolactic fermentation, in order to preserve the fruit character and refreshing acidity.

WINEMAKER COMMENTS

Exotic fruits such as persimmon and star fruit make for very expressive aromatics, which are followed by Macoun apple and pear on the palate. Often, this varietal can be very light-bodied but our 2007 vintage has a nice weight and viscosity to the mouthfeel.

Enjoy now through 2010.

Dave Guffy
Director of Winemaking

<i>Blend</i>	100% Pinot Grigio
<i>Release Date</i>	March 2008
<i>Appellation</i>	Monterey, CA
<i>Alcohol</i>	13.5%
<i>Cooperage</i>	Finished primary fermentation in 4-5 year old French oak barrels
<i>pH</i>	3.42
<i>TA</i>	0.56 g/mL



1% of sales will be contributed to a local environmental organization.

