



2008
Gewürztraminer

BLEND: 100% Gewürztraminer
APPELLATION: Anderson Valley
HARVEST DATE: October 13, 2008
BOTTLING DATE: February 2009

ALCOHOL: 14.7%

pH 2.95

TA 0.71 g/100mL

COOPERAGE: Fermented in stainless steel and neutral French oak
11 Barrels Produced

The Hess Collection is best known for Mount Veeder Cabernet Sauvignon. Yet, our experiences led us to vineyards in Anderson Valley to produce this dry Gewürztraminer. In accordance with our founder Donald Hess' philosophy: "Nurture the land, return what you take," we adhere to the philosophy of sustainable farming and work exclusively with family-owned vineyards.

WINEMAKER NOTES:

Vibrant aromas of rose petal and jasmine yield to flavors of orange blossom, honeysuckle and mango. This dry Gewürztraminer is crisp and aromatic with a rich, textured mouthfeel, and a clean, refreshing finish.

2008 VINTAGE:

The 2008 vintage started out with warm March weather, leading to an early bud break. In mid-April, a cold snap brought a brutal frost—the worst in 25 years—resulting in severe crop reduction, with vineyard losses ranging from 25%-95%. After the frost, the vines continued their growth in a slow and balanced effort. With small yields and lower vine growth overall, the remaining clusters saw nearly perfect ripening conditions, resulting in a high quality vintage.

THE HESS COLLECTION

4411 REDWOOD ROAD | PO BOX 4140 | NAPA, CALIFORNIA 94558

WWW.HESSCOLLECTION.COM