

HESSTM COLLECTION

NAPA VALLEY
CHARDONNAY
2009



HESS COLLECTION WINES

The wines of The Hess Collection capture the finest expression of the winemaker's art. Hess Collection Napa Valley Chardonnay reflects the elegance and complexity inherent in the estate vineyards where it is grown. Our vineyards are sustainably farmed in accord with our founder Donald Hess' philosophy: "Nurture the land, return what you take."

2009 HESS COLLECTION NAPA VALLEY CHARDONNAY

The heart of this wine comes from our Su'skol vineyard in the Carneros growing region in southern Napa Valley. With its close proximity to San Pablo and San Francisco Bays, the marine influence of cooling morning fog and afternoon breezes create an ideal climate for growing Chardonnay. The 175-acre vineyard is planted exclusively to Chardonnay with nine unique clones, giving our winemaker a veritable spice rack to choose from to add layers of complexity to the wine. Located on an ancient sea bed, the vineyard has sandy clay and sandstone soils yielding small berries with intense fruit and citrus flavors and crisp, vibrant acidity.

WINEMAKER COMMENTS

The 2009 Hess Collection Napa Valley Chardonnay shows aromas of honeysuckle, and follows with apple, pear and nectarine on the palate. The wine displays nice viscosity in the mid-palate, but remains defined by the cleansing acidity in the finish. Some 45% of the Chardonnay is allowed to undergo Malolactic fermentation prior to aging in small oak barrels, with 22% in new French oak, and the balance mostly in a mixture of once and twice-used French oak.

2009 VINTAGE

The 2009 growing season started out easy with little frost. The spring and summer weather was moderate and without heat spikes, allowing the physiological and sugar ripening of the berries to stay in balance. The crop size in most areas was average to above average. White wines from 2009 came off with bright, vibrant flavors.

FOOD PAIRINGS

Fresh citrus flavors in this wine pair well with poached or grilled seafood, shrimp or crab with spicy aioli, baby greens tossed in citrus honey vinaigrette, avocados, fruit salsa, shaved fennel, tangerines and triple cream cheeses.

BLEND:	100% Chardonnay
ALCOHOL:	14.4%
PH:	3.50
TA:	0.56g/100ml
COOPERAGE:	9 months in oak, 22% New French oak

