



2009  
SAUVIGNON  
BLANC

BLEND: 100% Sauvignon Blanc  
APPELLATION: High Valley, Lake County  
HARVEST DATE: August 28-29, 2009  
ALCOHOL: 14.6%  
pH 3.15  
TA 0.61 g/100mL  
COOPERAGE: Fermented in neutral French oak barrels (4-5 year old barrels)  
392 Cases Produced

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The Hess Collection is best known for our Mount Veeder wines, yet our experiences in Lake County drew us to High Valley in the region's eastern hills. Its cool marine breezes, volcanic soils and high elevation (2,200 feet) produce this floral Sauvignon Blanc. 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:

The Musqué clone lends aromas of lemongrass and passion fruit to this tropical, fruit-driven wine. Notable for its elegance and nuance, the vibrant fruit flavors of grapefruit and kumquat are balanced on the finish by a crisp acidity.

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 and white wines from 2009 came off with bright, vibrant flavors.

FOOD PAIRING:

Light citrus flavors like kumquats, grapefruit or caramelized pineapple. Raw oysters or steamed clams. Asian salad and cole slaw with lemongrass and cucumbers. Noodles with chili and cilantro. Fresh chevre or burrata (a fresh mozzarella and ricotta mix).