



HESS
SELECT®

SAUVIGNON
BLANC

2010

NORTH COAST



HESS SELECT WINES

Hess Select wines originate from family-owned Hess estate vineyards in Napa Valley and Monterey County, and from grower partners who share our sustainable farming philosophy in Lake and Mendocino Counties. Affordable, approachable and crafted by Hess winemakers for immediate enjoyment, these wines represent outstanding examples of wines from California's North Coast.

CALIFORNIA'S NORTH COAST

Rugged, often wild, with never-ending complexity, this unique growing region has long been home to advocates for family-focused sustainable viticulture. A relatively mild Mediterranean climate with predictable heating and cooling cycles is overlaid on a mélange of well-drained volcanic and gravelly soils perfect for concentrating vine energy. Rolling hillsides and benchlands offer prime vineyard sites producing flavorful fruit with layers of agreeable acids and balanced tannins.

WINEMAKER NOTES

Hallmark aromas for a New World interpretation of the varietal sing from the glass: gooseberry, lemongrass and guava. By blending Clone 1 with the Musque clone, we achieve flavors with a more tropical tone, including key lime, grapefruit, and kiwi. The wine was fermented in stainless steel tanks and neutral, 5- to 6-year-old French oak barrels. It was not allowed to go through malolactic fermentation in order to retain its crisp acidity.

FOOD PAIRING

The bright acidity pairs well with salty and sweet combinations such as prosciutto-wrapped grilled peaches, fresh basil and tomatoes, chopped raw vegetable salads and fresh goat cheese.

2010 VINTAGE

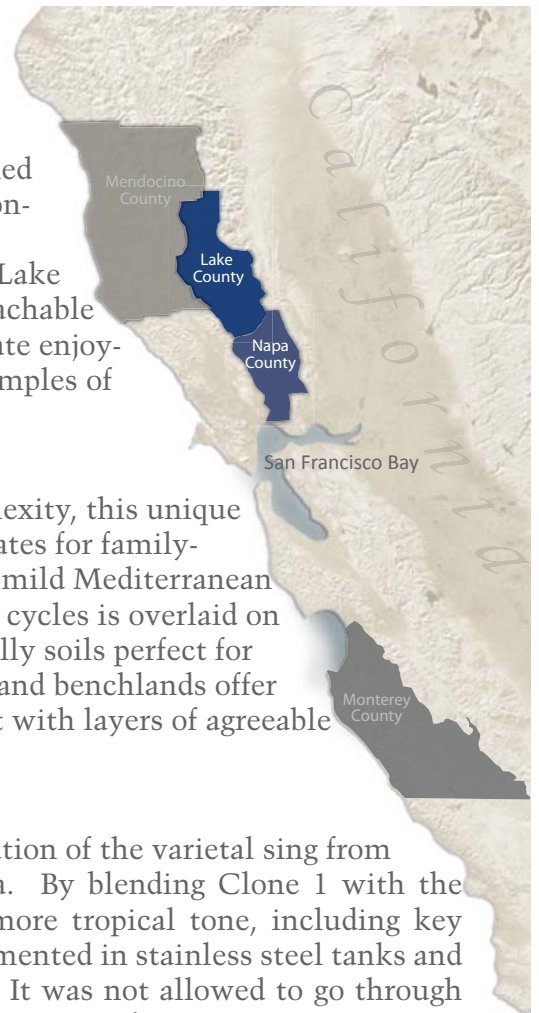
This vintage will be remembered for its long, cool growing season and the absence of excessive heat events, which allowed for ripe flavors to develop on the vine without excessive sugar accumulation. The resulting wines show an elegant balance of fruit and acidity with lower alcohol. Particular care 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.

BLEND: 100% SAUVIGNON BLANC

TOTAL ACID: 0.65 gms/100mL

PH: 3.12

ALCOHOL: 13.5%



LEADING THE WAY IN SUSTAINABLE
PRACTICES SINCE 1978

