



THE HESS COLLECTION

MOUNT VEEDER / NAPA VALLEY

2018 | NAPA VALLEY CHARDONNAY



THE HESS COLLECTION WINES FROM NAPA VALLEY

Though just 30 miles long and a few miles wide, Napa Valley is home to diverse microclimates and soils uniquely suited to wine grape growing. It is considered one of the premier wine regions in the world and for our Napa Valley wines we look to our estate vineyards and select growers throughout the valley to source the very best wine grapes. The Hess Collection wines are family owned, sustainably farmed and dedicated to reflecting a true sense of place. Our wines are recognizable for their elegant, rich and complex flavors and a tradition of excellence.

NAPA VALLEY CHARDONNAY

The San Pablo Bay brings morning fog and gentle breezes to our Su'skol Estate Vineyard in the Napa Valley, located in one of the coolest growing regions within Napa. We named our vineyard "Su'skol" after the native Su'skol people who used the area as a meeting place and valued the nearby sources of fish and game. This vineyard is the site of an ancient seabed, with shallow, sandy soils perfect for nurturing Chardonnay grapes. The 175-acre vineyard is planted exclusively to Chardonnay with nine unique clones, giving our winemaker Dave Guffy a veritable spice rack to choose from to add layers of complex flavors to the wine.

TASTE WITH THE WINEMAKER

"We take care in farming the Su'skol vineyard in order to develop fruit with bright acidity and balance, and to showcase the impact of the moderate temperatures influenced by nearby San Pablo Bay. We choose to focus on the aromatic and delicate musqué clone, which requires a light touch with both oak and malolactic fermentation. In order to highlight this beautiful clonal material, we put 70% of the blend through stainless fermentation, which helps retain fresh flavors of white pear and green apple, as well as preserves the wine's natural acidity. So as not to overwhelm the blend, the remaining 30% sees a light touch of oak—19% new French oak—and only 30% of the overall blend is allowed to undergo secondary fermentation. Aging the wine 9 months in barrel with lees stirred monthly for 4 months helps create a complexity in this wine. Our estate Chardonnay offers elegant aromas of jasmine and honeysuckle, which harmonize with delicious flavors of melon and stone fruits all enveloped in a beautiful finish of baking spice and toasted oak."

– Dave Guffy, Director of Winemaking

VINTAGE NOTES

Vintage 2018 could not have been more ideal for our winemakers. Budbreak began on schedule at the end of February, and Spring brought moderate temperatures that progressed into a warm Summer without any disruptive heat spikes. Steady, consistent growing conditions provided the perfect environment for the fruit to mature and develop. Our grapes promised elegant flavors of the highest quality with structural beauty from balanced tannin, sugar and acid levels. Harvest began in mid-September on Mount Veeder for the white varieties, and we continued picking our red varieties long into the first weeks of November. With such lengthy hang time, the fruit matured consistently and was picked when it was at its peak, promising exceptional flavor in bottle.

CASES PRODUCED: 21,422 (9L) cases

BLEND:	100% Chardonnay
ALCOHOL:	14.4%
PH:	3.61
TA:	0.61 gms/100ml
COOPERAGE:	9 months in French oak, 19% new
HARVESTED:	Sept 14 – Oct 15, 2018
RELEASED:	Spring 2020

