

# HESS SELECT



SAUVIGNON  
BLANC

NORTH COAST  
2015



## 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.

## TASTE WITH THE WINEMAKER

"Sauvignon Blanc has been growing in popularity, and it's easy to see why. On its own, chilled but not ice cold, it's crisp and refreshing, just the thing at a casual party. Hess Executive Chef Chad Hendrickson says there's nothing better paired with vegetable platters with grilled asparagus or artichokes and an aioli dip. Grilled chicken or grilled seabass with a dab of olive oil. Crab, shellfish and shell-on prawns are a treat. You get the idea. Our North Coast Sauvignon Blanc is a zesty expression, fermented in stainless without oak to show off fruit flavors led by citrusy lime and lemon, followed closely by hints of tropical aromas and flavors. Ripe pear and pineapple join the party, leading to a medium-weight wine with a lingering finish. It's a New World style, a wine truly easy to enjoy. You won't be surprised to find me relaxing with a glass at the end of the day."

Dave Guffy, Winemaker

## 2015 VINTAGE

On the North Coast, the enduring memory of the Fall harvest will always be the wildfires that raced across Lake County, threatening northern Napa County. But Sauvignon Blanc was unaffected, since the real story of the growing season was one of the earliest harvests on record, featuring variability in crop size, with some grapes affected more than others. As the drought continued, an early bud-break in spring led to a protracted bloom and fruit set, followed by cool weather than extended deep into May. Heat was minimal through the summer, but fruit marched quickly to ripening, even as an early September sprinkle slowed the pace for just a moment. In the end, a slightly less abundant harvest than the immediately preceding years, but exceptional quality ruled the day, particularly for early ripeners like our Sauvignon Blanc.

**BLEND:** 100% Sauvignon Blanc

**APPELLATION:** North Coast

**TOTAL ACID:** 0.63 gms/100mL

**PH:** 3.2 | **ALCOHOL:** 13.8% | **SRP:** \$13 | **CASES (9L):** 27,300 cases



leading the way in sustainable  
practices since 1978

