



THE HESS COLLECTION

MOUNT VEEDER / NAPA VALLEY



2015 | 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

BLEND:	100% Chardonnay
ALCOHOL:	14.2%
PH:	3.62
TA:	0.6 gms/100ml
COOPERAGE:	9 months in French oak, 19% new
HARVESTED:	Sept 1 – Sept 12, 2015
RELEASED:	Aug 2016

"The Su'skol vineyard is carefully farmed to emphasize fruit with wonderful acidity and balance, and demonstrates the impact of the moderate temperatures influenced by nearby San Pablo Bay. We use multiple clones, but focus on the aromatic musqué. The musqué clone is delicate and needs a light touch with both oak and malolactic fermentation so it does not get overwhelmed by either. To highlight this beautiful clonal material, we put 70% of the blend through stainless fermentation to retain the fresh yellow stone fruit, citrus and pear flavors. The remaining 30% of the blend sees just a light touch of oak --19% new (French) oak and only 30% of the overall blend is allowed to undergo secondary fermentation. Aged for 9 months in barrels and less stirred weekly for 4 months, results in a rich, complex wine that shows aromas and flavors of apple, white pear and a slight touch of tropical fruits, accented by aromas of honeysuckle."

– Dave Guffy, Director of Winemaking

VINTAGE NOTES

The real story behind the 2015 growing season was that it 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 that 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, we saw a slightly less abundant harvest than the immediately previous years.

CASES PRODUCED: 17,700 (9L) cases | SRP: \$22

