



THE HESS COLLECTION

SMALL BLOCK SERIES

Late Harvest Chardonnay

2018



VARIETAL: 100% Chardonnay
APPELLATION: Napa Valley
HARVEST DATES: November 12, 2018
ALCOHOL: 12.3%
pH: 3.72
TA: 1.0 g/L
AGING: 100% stainless steel fermented

459 Cases Produced

HESS SMALL BLOCK SERIES WINES

Small Block Series wines were born from the Hess family's creative passions—wine and art—and thrive under the leadership of the fifth generation Hess family, Tim and Sabrina Persson. These wines honor winemaking practices that explore distinctive vineyards and artisan techniques. The Small Block Series reflects the next generation's pursuit of state-of-the-art innovations in the winery, and their desire to express the distinct personalities of Napa Valley and Mount Veeder grapes in the bottle.

2018 VINTAGE

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 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.

TASTE ALONG WITH THE WINEMAKER DAVE GUFFY

“Our Late Harvest Chardonnay is very unique because it is only produced in years when conditions allow for perfect botrytis growth on the grapes. The last time we were able to produce this exquisite wine was 2006. Our Small Block Series Late Harvest Chardonnay is opulent and lush, with an element of acidity providing the ideal balance. Aromas of jasmine, orange peel and honeysuckle invite the palate. Upon entry, this wine is viscous and supple with layers of dried apricot, mandarin and candied ginger complemented by notes of lime zest and spice to deliver balance on the long, delicious finish.”

A PAIRING SUGGESTION FROM HESS COLLECTION EXECUTIVE CHEF CHAD HENDRICKSON

“This wine makes a delicious starter to the meal, pairing beautifully alongside a savory cheese and charcuterie spread or even a more decadent duck rilette. It also delivers the perfect finish to a meal, complementing nutty, layered desserts like brittle, biscotti or crème brûlée.”



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