



THE HESS COLLECTION

MOUNT VEEDER / NAPA VALLEY



2019 | THE LIONESS CHARDONNAY, ESTATE GROWN

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.

THE LIONESS CHARDONNAY

The Lion has been the emblem of the Hess Family in every generation, and it has come to symbolize the bold and persevering nature of founder Donald Hess and our winery home on Mount Veeder. As the next generation takes the helm, The Lioness pays homage to the women of the Hess Family who now lead the pride. This Chardonnay blends the abundance and power of Napa Valley with an agile touch of winemaking to showcase the estate fruit.

BLEND:	100% Chardonnay
ALCOHOL:	14.8%
PH:	3.92
TA:	0.55 gms/100ml
COOPERAGE:	100% barrel fermented & aged in 50% New French Oak for 18 months
WINEMAKING:	100% Malolactic fermentation, lees stirred weekly for the first 6 months, then monthly for the next 12 months
HARVESTED:	Oct. 14, 2019

TASTE WITH THE WINEMAKER

“With this wine, we aim to craft a big, beautiful Napa Valley Chardonnay that showcases what our Estate vineyard is capable of producing. I am striving for texture and full flavors when I make the barrel selection, and am attracted to clones that produce fruit of low yields but tremendous quality. The Lioness is beautifully balanced and dynamic with a lush texture and layered flavors. Crème brûlée and vanilla are lifted by a core of bright acidity running throughout. Hints of poached pear are complemented by undertones of well-integrated toasty brioche that persist throughout a long satisfying finish.”

– Dave Guffy, Director of Winemaking

VINTAGE NOTES

Vintage 2019 began slightly later than normal in some areas, but nonetheless delivered superb results. Spring was marked by occasional rains, which brought welcome soil saturation, and cooler temperatures, which allowed fruit to mature at a steady pace. Summer helped the grapevines to ripen and catch up from their late start. The warm days and cool nights of the fall allowed gradual sugar accumulation and longer hang times, promising fruit of the highest quality with structural beauty from balanced tannin, sugar and acid levels. Harvest began slightly later than normal in some areas with fruit picked at its peak, promising exceptional flavor in bottle.

