

HESS SELECT



PINOT NOIR

CENTRAL COAST
2021



HESS SELECT WINES

Crafted by our winemakers best known for their artistry with mountain vineyards in Napa Valley, Hess Select wines are sourced from grower families throughout California who share the guiding principle that our founder Donald Hess instilled in our family business “nurture the land and return what you take.” We strive to make the very best wines that elevate the everyday and honor our family legacy.

CALIFORNIA’S COASTAL REGIONS

Rugged, often wild, with never-ending complexity, California offers some of the most diverse and premiere growing sites in the world. The Hess winemaking team looks to our dedicated and long-standing grower partners for quality fruit that expresses the unique terroir and idyllic growing conditions for each Hess Select wine. The delicate Pinot Noir varietal thrives in the Central Coast due to the cooling effect of the Pacific breeze, resulting in extended ripening over a long, moderate growing season. Warm days and cool evenings preserve the bright acidity and silky tannin of this concentrated wine.

TASTE WITH THE WINEMAKER

“This wine invites you in with delicate aromas of raspberry, rose petals and subtle hints of black tea. Pinot Noir is known for being seductive, and this wine proves it to be true with these elegant aromas leading to luscious layered fruit flavors, most notably of rich red raspberries and black plum. This delicious palate is highlighted by a touch of clove all wrapped in well-structured, silky tannins.”

A handwritten signature in black ink, appearing to read "Dave Guffy".

Dave Guffy, Chief Winemaker

2021 VINTAGE

Vintage 2021 began slightly later than normal in some areas, but nonetheless delivered superb results. The growing season was mild, providing slow and steady maturation from budbreak through to harvest. Fruit developed at a leisurely pace; this vintage brought lower yields and smaller berries with great flavor, acidity, and beautiful color. The warm days and cool nights of the Fall season allowed gradual sugar accumulation and longer hang times, promising fruit of the highest quality with structural beauty from balanced tannin, sugar and acid levels. The lack of heat events and cooler weather in September and October graced us with a long window of opportunity for harvesting at the optimal moment. Fruit was picked at its peak, promising exceptional flavor in bottle.

