

# HESS PERSSON

E S T A T E S



## 2019 | SMALL BLOCK SERIES GAP'S CROWN CHARDONNAY SONOMA COAST

<b>BLEND:</b>	100% Chardonnay
<b>APPELLATION:</b>	Sonoma Coast
<b>ALCOHOL:</b>	13.4%
<b>PH:</b>	3.76
<b>TA:</b>	0.48 gms/100ml
<b>COOPERAGE:</b>	Barrel fermented in 33% New French Oak, Lees stirred monthly; Aged 16 months in barrel
<b>CLONES:</b>	Dijon, 76, 96
<b>HARVESTED:</b>	October 2, 2019
<b>CASES:</b>	275 cases

### ARTISTRY IN BOTTLE

Small Block Series wines thrive under next generation leaders 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 personalities of Napa Valley and Sonoma Coast grapes in the bottle.

### RESILIENCE IN THE VINEYARD

Every vintage and harvest presents a unique set of obstacles, and we approach every year ready to face the challenge. Vintage 2019 began with occasional rains and cooler temperatures, which brought soil saturation and allowed fruit to mature steadily. Summer helped the grapes to ripen, and the warm days and cool nights of the Fall fostered gradual sugar accumulation and longer hang times. Harvest began slightly later than normal in some areas, with fruit picked at its peak, promising exceptional flavor in the bottle.

### FROM THE CELLAR

"Gap's Crown has gained renown for Pinot Noir, but this is also a special site where Chardonnay shines. As the most easterly vineyard in the Petaluma Gap, fog and wind arrive each morning, making this one of the coolest areas along the Sonoma Coast. Notes of vibrant lemon peel, honeysuckle, Mandarin orange blossom, and vanilla bean present on the nose with full, rounded flavors of Golden Delicious apple, lemon meringue and toasted brioche. The silky texture is supported by a backbone of acidity that leads to an elegant mineral finish."

–Stephanie Pope, Winemaker

### CURATED CULINARY PAIRING

"Try this Chardonnay alongside fresh cheeses, like mozzarella, burrata or goat cheese with honey. This wine also brings a depth and weight to the table that stands beautifully alongside a mild white fish, like halibut or sole, and when paired with a lemon risotto, it truly sings."

– Chad Hendrickson, Executive Chef

### COMMITMENT TO SUSTAINABILITY

Hess Persson Estates' vineyards & winery are certified by the California Sustainable Winegrowing Alliance. We are also proud to support the Land Trust of Napa County, a community-based nonprofit dedicated to preserving the character of Napa by permanently protecting land.