



## THE HESS COLLECTION

MOUNT VEEDER / NAPA VALLEY



### 2021 | NAPA VALLEY “ALLOMI” CHARDONNAY

#### THE HESS COLLECTION WINES FROM NAPA VALLEY

Though just 30 miles long and a few miles wide, Napa Valley is home to diverse micro-climates 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 “ALLOMI” CHARDONNAY

A pioneer by nature, Donald Hess was determined to defy convention and pursue winemaking in the far reaches of the Napa Valley. In 1995, he pursued an untouched gem, Rancho Locoallomi, with a vision to uncover its potential. Once a dormant beauty, the Allomi Vineyards now give life to luxury Napa Valley wines. Our estate Allomi Vineyard is located in the gently rolling hills of northeastern Napa Valley. While this vineyard is home to our Allomi Cabernet, it serves as the inspiration and namesake for our family of Allomi wines. The fruit for our Allomi Chardonnay was selected from among one of the coolest growing regions within southern Napa Valley.

- BLEND:** 100% Chardonnay
- ALCOHOL:** 14.0%
- PH:** 3.3
- TA:** 0.55 gms/100ml
- COOPERAGE:** 100% Malolactic fermentation, 9 months in 30% New American Oak
- HARVESTED:** Sept 9th - 16th, 2021

#### TASTE WITH THE WINEMAKER

“Inspired by the richness of the region, this wine delivers everything Napa Valley is famed for in Chardonnay. Beautiful floral aromas of jasmine and honeysuckle, marry nicely with the hints of white pear and green apple. These aromas harmonize with the delicious flavors of melon and stone fruits which are enveloped in a beautiful finish of baking spice and toasted oak.”

– Dave Guffy, Director of Winemaking

#### VINTAGE NOTES

Vintage 2021 began with a warm spring and little rain. By the time midsummer was approaching it was clear that we were experiencing severe drought conditions, leading to fewer grape clusters on the vine. This resulted in lower yields with small berries that were packed with intense, lush flavor. Early ripening, sunny summer heat, and a lack of water were balanced out by a very welcomed cool fall season. The more temperate fall weather created the perfect conditions for our fruit to continue ripening steadily and allowed us to harvest at the optimal moment. Vintage 2021 will continue to be celebrated for its dense fruit, bold structure, and unforgettable complexity.



**CASES PRODUCED:** 5,500 (9L) cases