



THE HESS COLLECTION

MOUNT VEEDER / NAPA VALLEY



2021 | THE LIONESS CHARDONNAY, NAPA VALLEY

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:** 14.5%
- PH:** 3.37
- TA:** 0.65 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:** Sept. 8 - 10, 2021

TASTE WITH THE WINEMAKER

“With this wine, we aim to craft a big, beautiful Napa Valley Chardonnay that showcases what the valley 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. Aromas of crème brûlée, lemongrass and honeysuckle are lifted by a core of bright acidity running throughout. Hints of white peaches are complemented by undertones of vanilla bean that persist throughout a fresh and exciting finish.”

– Dave Guffy, Director of Winemaking

VINTAGE NOTES

Vintage 2021 delivered superb results. Spring was marked by occasional rains, which brought welcome soil saturation, and cooler temperatures, allowing fruit to mature at a steady pace. Summer helped the grapevines ripen completely and conditions continued to be almost ideal throughout August and September. 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. With a slightly later harvest and a smaller crop yield, fruit was picked at its peak, for a small yet mighty vintage promising exceptional flavor in bottle.

