

HESS PERSSON

E S T A T E S



2021 | SMALL BLOCK SERIES CHARDONNAY MOUNT VEEDER

VARIETAL:	100% Chardonnay
HARVEST:	August 27 - September 9, 2021
ALCOHOL:	14.4%
PH:	3.2
TA:	0.61 gms/100ml
AGING:	100% stainless fermented, barrel aged 9 months in neutral French oak with lees stirred monthly until bottling; no malolactic fermentation
CASES:	199 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 Valley grapes in the bottle.

RESILIENCE IN THE VINEYARD

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.

FROM THE CELLAR

“High atop Mount Veeder we have a small portion of the Veeder Hills vineyard planted to Chardonnay. From vineyard to your glass, this wine is offered in a pure, Chablis-like style that is crisp and clean, with firm elements of minerality and a bright energy on the palate. On the nose, beautiful and delicate floral aromas, including jasmine, marry with enticing notes of lemon curd. Layers of green apple, nectarine and lemon zest offer a wonderful acidity that delights the palate with a refreshing finish.”

–Stephanie Pope, Winemaker

CURATED CULINARY PAIRING

“A winery favorite is fennel dusted wild Pacific Halibut with roasted peaches and field greens dressed with a honey & citrus vinaigrette. A spicy, sweet greens mix joined with stone fruits is superb. A Feta style goat cheese or Carmody enhances the natural gifts of this Chardonnay.”

– 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.