



THE HESS COLLECTION

MOUNT VEEDER / NAPA VALLEY



2022 | NAPA VALLEY 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 with a tradition of excellence.

NAPA VALLEY CHARDONNAY

The San Pablo Bay brings morning fog and cool breezes to southern Napa Valley creating one of the coolest growing regions within Napa. This weather influence is responsible for our Chardonnay grapes maintaining well balanced acidity and moderate sugar levels. Our Napa Valley Chardonnay vineyard sites are chosen for their diverse selection of Chardonnay plantings and well-drained soils, giving winemaker Dave Guffy a veritable spice rack to choose from to add layers of complex flavors to the wine.

TASTE WITH THE WINEMAKER

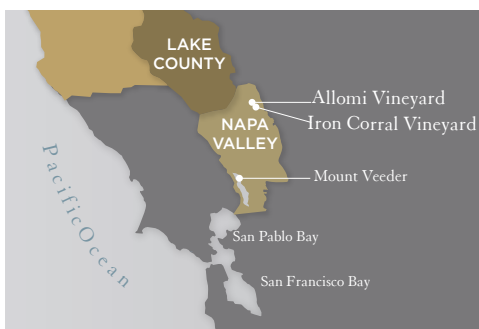
In order to highlight the beautiful structure of our Napa Valley Chardonnay, we barrel fermented for 10 months on 33% new French oak, to complement the fresh flavors of white peach and the bright acidity. While barrel aging, we stirred the wine on its lees to add complexity and roundness. Our Hess Collection Napa Valley Chardonnay opens with beautiful aromas of green apple and vanilla accented by a hint of toffee. The delicious flavors of fresh white peaches harmonize with an elegant creaminess across the palette, while a backbone of bright acidity carries the nuanced mouthfeel. All enveloped with a beautiful finish of subtle vanilla, baking spice and toffee notes.

– Dave Guffy, Director of Winemaking

VINTAGE NOTES

Vintage 2022 began with a warm spring and little rain. By the time fall was kicking off a heat wave came, through around Labor Day weekend, then shifted back to temperate conditions. This resulted in lower yields with small berries that were packed with intensely lush flavor. Early ripening, sunny summer heat, and a lack of water were balanced out by a very welcomed cool ending to the fall season. The extreme fall weather created interesting conditions for our fruit to steady and allowed us to harvest at the optimal moment to make a beautifully balanced wine. Vintage 2022 will continue to be celebrated for its dense fruit, bold structure, and unforgettable complexity.

- BLEND:** 100% Chardonnay
- ALCOHOL:** 14.2%
- PH:** 3.53
- TA:** 5.9 gms/100ml
- COOPERAGE:** 10 months in French oak, 33% new
- HARVESTED:** Sept. 12 - 30, 2022
- RELEASED:** September, 2023



The Hess Collection is certified California Sustainable Winery

