

# HESS PERSSON

E S T A T E S



## 2022 | SMALL BLOCK SERIES MARDIKIAN ESTATE PINOT NOIR RESERVE

<b>BLEND:</b>	100% Pinot Noir
<b>APPELLATION:</b>	Sonoma Coast
<b>ALCOHOL:</b>	13.6%
<b>PH:</b>	3.55
<b>TA:</b>	0.56 g/100mL
<b>COOPERAGE:</b>	Aged 18 months in 40% new French oak
<b>HARVESTED:</b>	September 14, 2022
<b>CASES:</b>	228 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

Vintage 2022 started out warm, with budbreak beginning as early as Valentine's Day. Winter provided minimal rainfall so we knew it would be a challenging season. We were limited in the number of clusters per vine, but were able to nurture those clusters throughout the moderate summer. A long veraison was followed by an intense heat event in early September which turned our slow ripening into a much quicker harvest than anticipated. Overall 2022 was full of challenges, but still made outstanding fruit through the adversities.

### FROM THE CELLAR

"The Mardikian Vineyard is located in the far reaches of the West Sonoma Coast, about 5 miles from the Pacific Ocean. A maritime blanket of fog begins to fade around noon each day, allowing for extended hang time and added complexity to the wine. This vintage offers aromas of raspberry and cherry cola, with and a touch of warm baking spice and vanilla. A silky-soft entry with matching tannins captivates the palate, while a bright acidity and continued cherry cola flavors enhance a long finish."  
– Stephanie Pope, Winemaker

### CURATED CULINARY PAIRING

"Mushroom risotto works wonderfully. Brie, Camembert, Gruyere and goat cheeses are my go-to selections. This Pinot Noir is a more robust style that will enhance a wide variety of dishes, so don't be afraid to be unconventional in your thinking."  
– 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.