

HESS

SAUVIGNON BLANC | CALIFORNIA | 2024

HESS MAVERICK RANCHES WINES

From pioneering Mount Veeder, to the far reaches of the Napa Valley, Donald Hess was always drawn to the rough and rugged. Inspired by his maverick spirit, our philosophy is to explore lesser known regions in California. California is home to some of the world's most diverse and renowned growing sites. Our winemaking team works closely with our dedicated, long standing grower partners to select exceptional fruit that reflects these unique regions.

TASTE WITH THE WINEMAKER

This Sauvignon Blanc is refreshing, dynamic and vibrant. It opens with an aromatic burst of fruit such as ripe nectarine, lychee, mango and a hint of citrus blossom. On the palate, it is light yet full of flavor, showcasing citrus and tropical fruits balanced by bright acidity. The clean, crisp finish leaves a lingering freshness. Perfect with seafood, fresh salads or on its own this wine offers a unique sensory experience.

2024 VINTAGE NOTES

The 2024 growing season was exceptional for winemaking, with early season rainfall providing optimal soil conditions and promoting even bud break. As winter precipitation tapered off in March, ideal spring drying conditions followed, setting the stage for a remarkable growing season. A heatwave over Labor Day accelerated ripening, resulting in a harvest that wrapped up two to three weeks earlier than the previous year. The 2024 wines are bold and aromatic, with a remarkable structure showcasing the full potential of this outstanding vintage.



BLEND: 92% Sauvignon Blanc

8% Viognier

ALCOHOL: 13.8%

PH: 3.4

TA: 0.67 gms/100ml

FERMENTATION: Stainless Steel; cold

fermentation to

preserve aromas

HARVESTED: August 27, 2024 –

September 4, 2024