



THE HESS COLLECTION

MOUNT VEEDER / NAPA VALLEY

2023 | 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.

TASTE WITH THE WINEMAKER

“Crafted from low-yielding, high-quality Dijon and Martini 04 Chardonnay clones, the 2023 Lioness delivers richness and elegance in equal measure. This expressive wine opens with aromas of ripe peach and delicate jasmine, layered with subtle notes of pot de crème. The palate is rich and inviting, featuring a luxurious entry and a broad, creamy mid-palate. A precise, focused acidity adds lift and freshness, balancing the wine’s lush texture. Stone fruit flavors carry through seamlessly, finishing with a delicate note of almond.”

– Stephanie Pope, Senior Winemaker

VINTAGE NOTES

Vintage 2023 is characterized as one of the longest growing seasons in a decade. The mild weather led to above-average crop yields. With all of the heavy winter rains, the reservoirs were full and soils saturated. The winter rains gave the vines much needed hydration as they woke up from their dormant winter. Cool weather and sunshine enabled a slow maturity for deep vibrant flavors.

BLEND:	100% Chardonnay
ALCOHOL:	14.0%
PH:	3.54
TA:	0.74 gms/100ml
RS:	0.01 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 18 months

The Hess Collection is Certified California Sustainable Winery

