

# HESS PERSSON

E S T A T E S



## 2024 | SMALL BLOCK SERIES SAUVIGNON BLANC NAPA VALLEY

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| BLEND:       | 87% Sauvignon Blanc<br>13% Semillon    |
| APPELLATION: | Napa Valley                            |
| ALCOHOL:     | 14.4%                                  |
| PH:          | 3.22                                   |
| TA:          | 0.73 gms/100ml                         |
| AGING:       | 7 months in neutral French oak barrels |
| HARVESTED:   | August 22, 2024                        |

### 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 Persson'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

The 2024 growing season was exceptional for winemaking. Early-season rainfall created optimal soil conditions, fostering even bud break. As winter precipitation subsided in March, ideal spring drying conditions followed, setting the stage for a remarkable growing season. A heatwave over Labor Day accelerated ripening, shortening the harvest period and allowing it to conclude two to three weeks earlier than the previous year. The 2024 wines are aromatic, with incredible structure and deep, intense color, reflecting the full potential of this outstanding vintage.

### FROM THE CELLAR

"Inviting aromas of lychee, lemon zest, jasmine blossom, and wet stone rise from the glass, setting a vibrant tone. On the palate, bright citrus and crisp flinty minerality are elegantly layered with a subtle honeydew sweetness. The finish is lifted by refreshing acidity and a lingering note of Oro Blanco grapefruit, adding a touch of complexity and finesse."

—Stephanie Pope, Senior Winemaker

### CULINARY PAIRINGS

"The 2024 Sauvignon Blanc shines on its own but also pairs beautifully with a variety of dishes. Its bright acidity and vibrant flavors make it a natural match for seafood, fresh vegetables, and light, tangy cheeses. Feeling bold? Spicy Thai cuisine brings out the best in this wine—it's a pairing that truly sizzles."

—Chris Lemerand, 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.