

HESS SELECT

Pinot Gris CALIFORNIA 2024

SUSTAINABLY PRODUCED



HESS SELECT WINES

Hess Select wines are sourced from grower families throughout California who share the guiding principle that our founder, Donald Hess, instilled in our family business: “nurture the land and return what you take.” We strive to make the very best wines that elevate the everyday and honor our family legacy.

TASTE WITH THE WINEMAKER

We ferment our Hess Select Pinot Gris in stainless steel—completely free of oak influence—to uphold its vibrant stone fruit character and crisp freshness. Aromas of ripe nectarine draw you in, leading to a smooth, fruit-forward palate layered with notes of white peach and citrus. The crisp stone fruit flavors shine through, beautifully balanced by a refreshing burst of lemon zest. Bright, lively, and perfectly poised, this wine finishes clean and leaves you craving another sip.

2024 VINTAGE

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, condensing the harvest period and 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 and deep, intense color, showcasing the full potential of this outstanding vintage.

APPELLATION: California

AGING: 100% Stainless steel

ALCOHOL: 12.0%
