

# HESS PERSSON

E S T A T E S



## 2025 | SMALL BLOCK SERIES ALBARIÑO NAPA VALLEY

<b>BLEND:</b>	100% Albariño
<b>APPELLATION:</b>	Napa Valley
<b>ALCOHOL:</b>	14%
<b>PH:</b>	3.36
<b>TA:</b>	0.68 gms/100ml
<b>AGING:</b>	4 months in neutral French oak barrels
<b>HARVESTED:</b>	September 15 - 23, 2025

### 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 2025 growing season began on a strong note, with substantial winter rainfall providing excellent soil moisture and reducing the need for early irrigation. A relatively cool summer, with only a few days exceeding 95°F, allowed for slow, even ripening and the development of nuanced flavors. Intermittent rain events during harvest created natural pauses, giving our winemaking team opportunities to carefully manage incoming fruit—especially in a year when yields were often higher than expected. Overall, patience throughout the season was rewarded with a harvest that showcases balance, elegance, and finesse.

### FROM THE CELLAR

“A fragrant bouquet of orange blossoms and sun-ripened summer peaches intertwine with bright, uplifting notes of lemon zest. On the palate, lively flavors of lemon meringue pie and Ruby Red grapefruit combine in a sweet-tart harmony, framed by a pleasing mid-palate weight. The finish is vibrant and refreshing, leaving a lingering sense of citrus brightness and elegance.”

—Stephanie Pope, Senior Winemaker

### CULINARY PAIRINGS

The 2025 Albariño is delicious on its own and pairs well with a wide range of foods. Its bright acidity makes it great with dishes like roasted chicken with herbs or vegetable risottos. It also pairs excellently with fresh oysters, clams and mussels or soft and salty cheeses like Manchego or Comté.

### 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.