



MAVERICK RANCHES

PRODUCED & BOTTLED BY

HESS

SAUVIGNON BLANC | CALIFORNIA | 2025



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

Vibrant and expressive, this Sauvignon Blanc delights from the first pour with bright aromas of nectarine and grapefruit, layered with notes of lychee, and a delicate hint of citrus blossom. The palate is fruit-forward and refreshing, with a lively character and crisp acidity that carries through to a clean, lingering finish. A versatile and crowd-pleasing wine, it pairs beautifully with seafood and fresh salads, or is equally enjoyable on its own.

BLEND:	92% Sauvignon Blanc 8% Viognier
ALCOHOL:	14.0%
PH:	3.6
TA:	0.60 gms/100ml
FERMENTATION:	Stainless Steel; cold fermentation to preserve aromas
HARVESTED:	September 4 – 10, 2025

2025 VINTAGE NOTES

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.