

# HESS PERSSON

E S T A T E S



## 2024 | SMALL BLOCK SERIES PETALUMA GAP CHARDONNAY SONOMA COAST

|                     |                                                                                       |
|---------------------|---------------------------------------------------------------------------------------|
| <b>BLEND:</b>       | 100% Chardonnay                                                                       |
| <b>APPELLATION:</b> | Sonoma Coast                                                                          |
| <b>ALCOHOL:</b>     | 14.4%                                                                                 |
| <b>PH:</b>          | 3.19                                                                                  |
| <b>TA:</b>          | 0.69 gms/100ml                                                                        |
| <b>COOPERAGE:</b>   | Barrel fermented in 30% New French Oak, Lees stirred monthly; Aged 9 months in barrel |
| <b>CLONES:</b>      | Dijon, 76, 96                                                                         |
| <b>HARVESTED:</b>   | September 30, 2024                                                                    |
| <b>CASES:</b>       | 198 cases                                                                             |

### 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 next generation's pursuit of state-of-the-art innovations in the winery, and their desire to express the personalities of Napa Valley and Sonoma Coast 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 an ideal 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

"The Petaluma Gap AVA is a premier region where Chardonnay thrives. This 2024 Chardonnay opens with an inviting bouquet of bright lemon zest and citrus aromas, beautifully accented by subtle undertones of vanilla and fragrant jasmine. On the palate, these aromatic notes seamlessly transition into a rich, textured mouthfeel that is perfectly balanced by a vibrant, mineral-driven acidity. The experience culminates in a long, elegant finish defined by lingering, delicate flavors of Meyer lemon and sweet vanilla."

– Stephanie Pope, Senior Winemaker

### CURATED CULINARY PAIRING

"Try this Chardonnay alongside fresh cheeses, like mozzarella, burrata or goat cheese with drizzled with honey. This wine also brings a depth and weight to the table that stands beautifully alongside shrimp and Dungeness crab, and when paired with a lemon risotto, it truly sings."

– Estate Culinary Team

### 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.