



THE HESS COLLECTION

MOUNT VEEDER / NAPA VALLEY



2024 | THE LIONESS CHARDONNAY, NAPA VALLEY

THE HESS COLLECTION WINES FROM NAPA VALLEY

Though just 30 miles long and a few miles wide, Napa Valley is home to diverse microclimates and soils uniquely suited to wine grape growing. It is considered one of the premier wine regions in the world and for our Napa Valley wines we look to our estate vineyards and select growers throughout the valley to source the very best wine grapes. The Hess Collection wines are family owned, sustainably farmed and dedicated to reflecting a true sense of place. Our wines are recognizable for their elegant, rich and complex flavors and a tradition of excellence.

THE LIONESS CHARDONNAY

The Lion has been the emblem of the Hess Family in every generation, and it has come to symbolize the bold and persevering nature of founder Donald Hess and our winery home on Mount Veeder. As the next generation takes the helm, The Lioness pays homage to the women of the Hess Family who now lead the pride. This Chardonnay blends the abundance and power of Napa Valley with an agile touch of winemaking to showcase the estate fruit.

TASTE WITH THE WINEMAKER

“This vintage of Lioness opens with expressive aromas of ripe stone fruit, quince, and fragrant honeysuckle. The entry is impressively weighty, unveiling a broad, luxurious, palate-coating texture reminiscent of rich vanilla pot de crème. A vibrant streak of acidity cuts cleanly through the midpalate, introducing bright layers of tangerine peel that lend exceptional balance and energy before culminating in a long, decadent finish of toasted marshmallow.”

– Stephanie Pope, Senior Winemaker

VINTAGE NOTES

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.

BLEND:	100% Chardonnay
ALCOHOL:	14.1%
PH:	3.59
TA:	0.59 gms/100ml
RS:	0.48 gms/100ml
COOPERAGE:	100% barrel fermented & aged in 50% New French Oak for 18 months
WINEMAKING:	100% Malolactic fermentation, lees stirred weekly for the first 6 months, then monthly for the next 18 months
HARVESTED:	Sept. 21 - Oct. 05, 2024

The Hess Collection is Certified California Sustainable Winery

