



## THE HESS COLLECTION

MOUNT VEEDER / NAPA VALLEY



### 2018 | THE LIONESS CHARDONNAY, ESTATE GROWN

#### 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.

- BLEND:** 100% Chardonnay
- ALCOHOL:** 14.0%
- PH:** 3.69
- TA:** 0.54 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 12 months
- HARVESTED:** Sept. 26 - Oct. 5, 2018

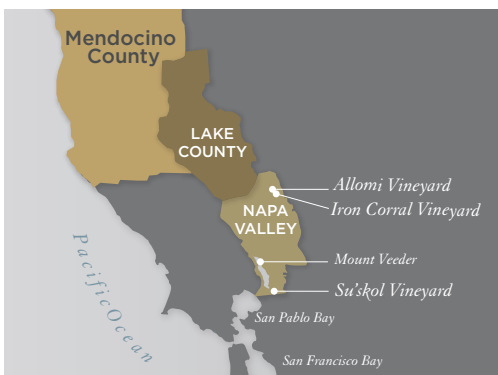
#### TASTE WITH THE WINEMAKER

“With this wine, we aim to craft a big, beautiful Napa Valley Chardonnay that showcases what our Estate vineyard is capable of producing. I am striving for texture and full flavors when I make the barrel selection, and am attracted to clones that produce fruit of low yields but tremendous quality. The Lioness is beautifully balanced and dynamic with a lush texture and layered flavors. Crème brûlée and vanilla are lifted by a core of bright acidity running throughout. Hints of poached pear are complemented by undertones of well-integrated toasty oak that persist throughout a long satisfying finish.”

– Dave Guffy, Director of Winemaking

#### VINTAGE NOTES

Budbreak began on schedule at the end of February, and Spring brought moderate temperatures that progressed into a warm Summer without any disruptive heat spikes. Steady, consistent growing conditions provided the perfect environment for the fruit to mature and develop. Our grapes promised elegant flavors of the highest quality with structural beauty from balanced tannin, sugar and acid levels. As the moderate, even temperatures continued into the Fall, harvest started slightly later than normal, and in some areas, extended long into the first week of November. With such lengthy hang time, the fruit matured consistently and was picked when it was at its peak, promising exceptional flavor in bottle. 2018 proved to be a welcome blessing with our team grateful for the ease of harvest, generous yields and outstanding quality.



**CASES PRODUCED:** 1,475 (9l)