



THE HESS COLLECTION
MOUNT VEEDER / NAPA VALLEY

2022 | THE LIONESSE 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 LIONESSE 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

“For our Lioness Chardonnay, my aim is to craft a big, beautiful Napa Valley Chardonnay that showcases what our Estate vineyard is capable of producing. I am striving for full, rich, round 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. Generous aromas of crème brûlée and salted butterscotch are lifted by a backbone of lemon verbena and blood orange. Hints of warm vanilla, grilled baguette and toasted almonds are complemented by undertones of well-integrated honeyed citrus that persist throughout a long satisfying finish.”

– Stephanie Pope, Senior Winemaker

VINTAGE NOTES

Vintage 2022 began with a warm spring and little rain. By the time fall was kicking off a heat wave came, through around Labor Day weekend, then shifted back to temperate conditions. This resulted in lower yields with small berries that were packed with intensely lush flavor. Early ripening, sunny summer heat, and a lack of water were balanced out by a very welcomed cool ending to the fall season. The extreme fall weather created interesting conditions for our fruit to steady and allowed us to harvest at the optimal moment to make a beautifully balanced wine. Vintage 2022 will continue to be celebrated for its dense fruit, bold structure, and unforgettable complexity.

BLEND:	100% Chardonnay
ALCOHOL:	14.8%
PH:	3.41
TA:	0.72 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. 9 - 10, 2022

The Hess Collection is Certified California Sustainable Winery

