

HESS PERSSON

E S T A T E S

SEPTEMBER 2024 COLLECTORS CLUB NEWSLETTER

UPDATE FROM THE ESTATE

This year's growing season started really warm, which has put us ahead of last year's harvest by a few weeks. Moderate weather this past month has led to nice ripening with a moderate development of sugars leading into the upcoming Mount Veeder harvest.

I am very excited to announce the inaugural release of our new Lion Tamer Chimera Reserve Red Blend. The term "chimera" has come to describe any mythical creature composed of disparate parts or perceived as wildly imaginative, implausible or dazzling.

With that in mind, I went on the hunt for wines that might not normally be blended together. This wine was inspired by blending some of my favorite lots of Malbec, Petite Sirah and Syrah to create a very lush and intense wine. My goal in making this blend is to allow these rich, dark characters to shine through and leap out of the glass inviting you to dive in and enjoy.

This wine leads with aromas of sun-warmed blackberries and hints of vanilla. The palate delivers powerful and bold fruit balanced with a velvety midpalate. I hope you love this wine as much as I do!

Sincerely,



Stephanie Pope
WINEMAKER
HESS PERSSON ESTATES



UPCOMING EVENTS



Holiday Open House December 6th, 2024, 1-3 PM

Celebrate the holidays with Hess Persson Estates. Taste a selection of classic wines paired with holiday delights made by our estate chefs.

Reservations required.
Book now through Tock or call 707-320-9221.

DID YOU KNOW?

All Collectors Club members who have been a part of the club for over a year, receive one complimentary private tour and tasting per year for up to four guests. Call us at (707) 255-2713 to arrange your annual tour and tasting.

Scan here for
September
Collectors Club
Allocation



MACADAMIA CRUSTED GOAT CHEESE and SPICED PEAR COMPOTE with VANILLA BEAN HONEY

by Hess Persson Estates Executive Chef Chad Hendrickson

Yields 4 Servings

PREP TIME: 60 MINS, COOK TIME: 30 MINS TOTAL TIME: APPROX 75 MINS

Wine pairing suggestion: Lion Tamer White Blend



INGREDIENTS

VANILLA BEAN HONEY

- 1/2 cup honey
- 1/2 each vanilla bean, split

SPICED PEAR COMPOTE

- 3 each pears, peeled, cored, cut into 1/2" pieces
- 1/3 cup brown sugar, packed
- 1/4 tsp. cinnamon, ground
- 1/8 tsp. nutmeg, ground
- 1/8 tsp. clove, ground
- 1/8 tsp. ginger, ground
- 2-3 Tbsp. lemon juice
- 1/2 tsp. vanilla extract
- salt, as needed

MACADAMIA CRUSTED GOAT CHEESE

- 3/4-1 cup macadamia nuts, chopped
- 4 each goat cheese, formed into 1 oz. logs

GARNISH (Optional)

- Nasturtium flower petals, chiffonade, as needed

METHOD

Vanilla Bean Honey

1. Heat the honey in a microwave for 45 seconds. Add the vanilla bean and infuse for 30 minutes to overnight.

Spiced Pear Compote

1. Combine the pears, sugar, spices, lemon juice, vanilla and a pinch of salt.
2. Bring to a low simmer, cover and cook for approximately 20 minutes until the pears are soft.
3. Remove lid and cook 5 - 10 minutes until the liquid has reduced to a thick syrup. Let cool.

Macadamia Crusted Goat Cheese

1. Place chopped nuts on a pan. Roll the goat cheese logs in the nuts, pressing slightly so the nuts adhere.

To Assemble

1. Place a spoonful of Spiced Pear Compote in the center of the plate.
2. Top with a log of macadamia crusted goat cheese. Drizzle with vanilla bean honey and garnish with optional nasturtium.