

HESS SELECT



CHARDONNAY

MONTEREY
2015



HESS SELECT WINES

Crafted by our winemakers best known for their artistry with mountain vineyards in Napa Valley, Hess Select wines are sourced from our family-owned estate vineyards and from grower families who share our sustainable farming philosophy.

MONTEREY CHARDONNAY

Monterey's cooling fog and Pacific coastal breezes, drawn across the Gabilan Mountains into the Salinas Valley, create an ideal climate for growing Chardonnay, yielding wines with tantalizing tropical notes and crisp acidity. Moderate temperatures lengthen the growing season, allowing fruit to evolve with layers of distinct Central Coast flavors. This wine comes from our 352-acre Shirttail Creek estate vineyard in Monterey.

TASTE WITH THE WINEMAKER

"One of the things I enjoy when I'm visiting with wine drinkers at Festivals all around the country is the obvious pleasure people have when they tell me 'I really love the green label chardonnay, it's our house white'. That means my mission is clear: don't screw up a good thing. Happily, this wine makes keeping people happy very easy. Monterey's combination of moderate climate and marine influences from the Pacific Ocean keep the grapes on an even keel, able to develop fully ripe flavors that tend to show some lemon and lime zest, a touch of ripe apple and tropical aromas and flavors. We call it crisp and clean, with well balanced acids. You might just call it, well, your fave. I won't object, and in fact, I might just cheer."

Dave Guffy, Winemaker

2015 VINTAGE

The real story behind the 2015 growing season was that it was one of the earliest harvests on record, featuring variability in crop size, with some grapes affected more than others. As the drought continued, an early bud-break in spring led to a protracted bloom and fruit set, followed by cool weather that extended deep into May. Heat was minimal through the summer, but fruit marched quickly to ripening, even as an early September sprinkle slowed the pace for just a moment. In the end, we saw a slightly less abundant harvest than the immediately previous years.

VARIETAL: 100% Chardonnay

ÉLEVAGE: 75% stainless steel, 25% new French oak

HARVESTED: Late August to Early October 2015

APPELLATION: Monterey

TOTAL ACID: 0.56 g/100mL

PH: 3.74 | **ALCOHOL:** 13.78% | **RS:** .2 gms/100ml | **CASES (9L):** 175,000

LEADING THE WAY IN SUSTAINABLE
PRACTICES SINCE 1978

