

HESS SELECT



SAUVIGNON BLANC

NORTH COAST
2016



HESS SELECT WINES

Hess Select wines originate from family-owned Hess estate vineyards in Napa Valley and Monterey County, and from grower partners who share our sustainable farming philosophy in Lake and Mendocino Counties. Affordable, approachable and crafted by Hess winemakers for immediate enjoyment, these wines represent outstanding examples of wines from California's North Coast.

CALIFORNIA'S NORTH COAST

Rugged, often wild, with never-ending complexity, this unique growing region has long been home to advocates for family-focused sustainable viticulture. A relatively mild Mediterranean climate with predictable heating and cooling cycles is overlaid on a mélange of well-drained volcanic and gravelly soils perfect for concentrating vine energy. Rolling hillsides and benchlands offer prime vineyard sites producing flavorful fruit with layers of agreeable acids and balanced tannins.

TASTE WITH THE WINEMAKER

"Sauvignon Blanc has been growing in popularity, and it's easy to see why. On its own, chilled but not ice cold, it's crisp and refreshing, just the thing at a casual party. Hess Executive Chef Chad Hendrickson says there's nothing better paired with vegetable platters with grilled asparagus or artichokes and an aioli dip. Grilled chicken or grilled seabass with a dab of olive oil. Crab, shellfish and shell-on prawns are a treat. You get the idea. Our North Coast Sauvignon Blanc is a zesty expression, fermented in stainless without oak to show off fruit flavors led by citrusy lime and lemon, followed closely by hints of tropical aromas and flavors. Ripe pear and pineapple join the party, leading to a medium-weight wine with a lingering finish. It's a New World style, a wine truly easy to enjoy. You won't be surprised to find me relaxing with a glass at the end of the day."

Dave Guffy, Winemaker

2016 VINTAGE

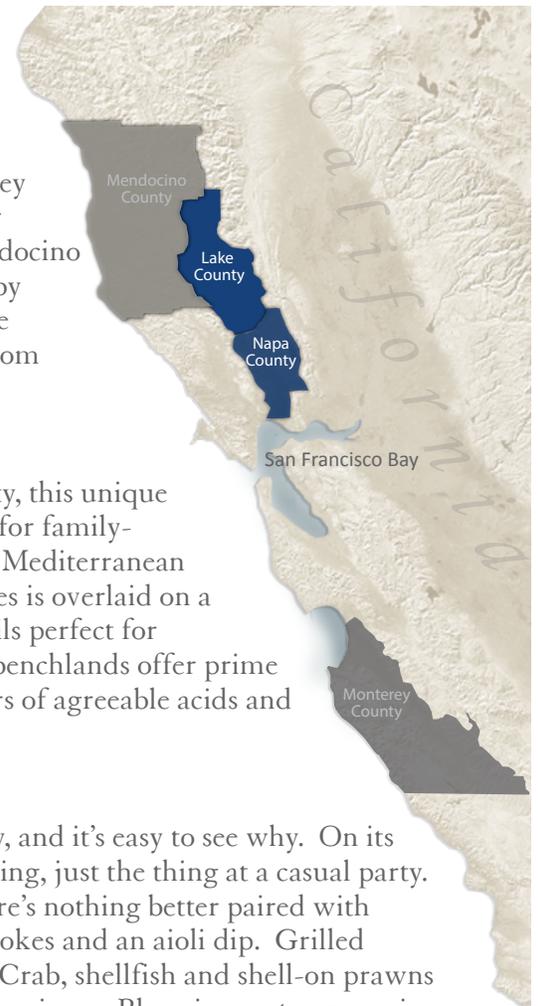
Vintage 2016 had near perfect weather and continues the streak of great California vintages. Winter gave us our average amount of rainfall followed by a warm spring that allowed most varieties to set a nice crop. August cooled things off and allowed some increase in hang time and we didn't see any major heat spikes during September and October. We would definitely take a repeat performance with the growing season for 2017!

BLEND: 100% Sauvignon Blanc

APPELLATION: North Coast

TOTAL ACID: 0.55 gms/100mL

PH: 3.31 | **ALCOHOL:** 13.8% | **SRP:** \$13 | **CASES (9L):** 19,500 cases



leading the way in sustainable
practices since 1978

