

HESS SELECT



SAUVIGNON
BLANC

NORTH COAST
2018



HESS SELECT WINES

Hess Select wines originate from family-owned Hess estate vineyards in Napa Valley 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

"This wine is a classic expression of Sauvignon Blanc fermented in stainless steel without oak to show off the naturally bright, refreshing citrus fruit flavors. On the nose, it is led by ripe honeydew melon and lime zest with a subtle presence of apricot. The wine is beautifully structured with flavors of yellow stone fruit punctuated by notes of golden delicious apples, all of which are balanced by a bright acidity that leaves a crisp, pleasing finish. Our Sauvignon Blanc is lighter in body and truly easy to enjoy, and you won't be surprised to find me relaxing with a glass at the end of the day."

Dave Guffy, Winemaker

2018 VINTAGE

Vintage 2018 could not have been more ideal for our winemakers. 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. Harvest began in mid-September for the white varieties, and we continued picking our red varieties long into the first weeks 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.

BLEND: 100% Sauvignon Blanc

APPELLATION: North Coast

HARVESTED: September 7 - October 9, 2018

TOTAL ACID: 0.3 gms/100ml

NUTRITION: 24 calories/oz (120 calories/standard 5 oz. pour)

PH: 3.28 | **ALCOHOL:** 13.5% | **SRP:** \$13 | **CASES (9L):** 29,700 cases

LEADING THE WAY IN SUSTAINABLE
PRACTICES SINCE 1978



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