

<https://www.hesscollection.com/wine/central-coast-pinot-noir-2/>

HESS
SELECT

PINOT
NOIR

CENTRAL COAST
2016



HESS SELECT WINES

Crafted by our winemakers best known for artistry with coastal vineyards, Hess Select wines are sourced from our family-owned estate vineyards and from grower families throughout California who share the guiding principle that our founder Donald Hess instilled in our family business “nurture the land and return what you take.” We strive to make the very best wines that elevate the everyday, and honor the courageous nature of the lion – the symbol of the Hess family.

HESS SELECT CENTRAL COAST PINOT NOIR

The Hess winemaking team likes to explore California’s Central Coast growing region when searching for great Pinot Noir with a fondness for the famed Santa Lucia Highlands region. The Sarmento Vineyard from the Santa Lucia Highlands is featured in this vintage, located on the benchlands of the Gabilan Mountains in Monterey, where the Pacific breezes boldly cross the range each afternoon to cool the vineyards, resulting in extended ripening over a long, moderate growing season.

TASTE WITH THE WINEMAKER

“This wine invites you right in with bright aromas of cherries, raspberries and subtle hints of sweet spice. Pinot Noir is known for being seductive; this wine proves it to be true - beautiful aromas lead to a juicy palate with flavors of berries, ripe plum and floral notes of roses. A flavorful palate is highlighted by warm vanilla notes and a touch of clove all wrapped in smooth, velvety tannins.”

Dave Guffy
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.

APPELLATION: Central Coast of California

AGING: Neutral French Oak, up to 12 months

TOTAL ACID: 0.64 gms/100ml

PH: 3.81

ALCOHOL: 14.3%

SRP: \$20

CASES (9L): 5,016 cases

LEADING THE WAY IN SUSTAINABLE
PRACTICES SINCE 1978



Safra 2015. Prova em 16/05/2019. Decanter Wine Day Curitiba .