



THE HESS COLLECTION
MOUNT VEEDER / NAPA VALLEY



2016 | THE LIONESS
CHARDONNAY, ESTATE GROWN

THE HESS COLLECTION WINES FROM NAPA VALLEY

Though just 30 miles long and a few miles wide, Napa Valley is home to diverse microclimates and soils uniquely suited to wine grape growing. It is considered one of the premier wine regions in the world and for our Napa Valley wines we look to our estate vineyards and select growers throughout the valley to source the very best wine grapes. The Hess Collection wines are family owned, sustainably farmed and dedicated to reflecting a true sense of place. Our wines are recognizable for their elegant, rich and complex flavors and a tradition of excellence.

THE LIONESS CHARDONNAY

The Lion has been the emblem of the Hess Family in every generation, and it has come to symbolize the bold and persevering nature of founder Donald Hess and our winery home on Mount Veeder. As the next generation takes the helm, The Lioness pays homage to the women of the Hess Family who now lead the pride. This Chardonnay blends the abundance and power of Napa Valley with an agile touch of winemaking to showcase the estate fruit.

- BLEND:** 100% Chardonnay
- ALCOHOL:** 14.8%
- PH:** 3.95
- TA:** 0.57 gms/100ml
- COOPERAGE:** Barrel fermented and aged in 100% French oak (50% new and 50% 1-3 year old barrels) for 18 months.
- WINEMAKING:** 100% Malolactic fermentation, lees stirred weekly for the first 6 months, and then monthly for the next 12 months.
- HARVESTED:** September 26-30, 2016
- RELEASED:** August 2018

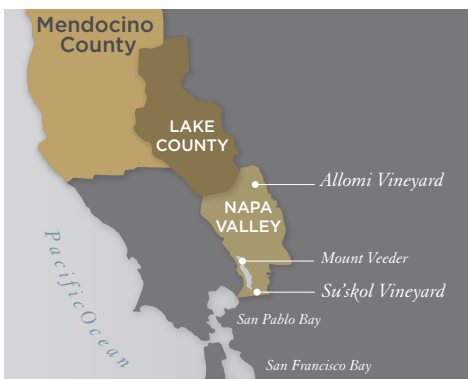
TASTE WITH THE WINEMAKER

“With this wine, we aim to craft a big, beautiful Napa Valley Chardonnay that showcases what our Estate vineyard is capable of producing. I am striving for texture and full flavors when I make the barrel selection, and am attracted to clones that produce fruit of low yields but tremendous quality. The Lioness is dynamic and beautifully balanced with a lush texture that is complemented by a core of acidity running throughout. Layered flavors of tropical fruit and a hint of smoke integrate with notes of nutmeg and almond. These delicious elements of toasty oak persist throughout a long satisfying finish.”

– Dave Guffy, Director of Winemaking

2016 VINTAGE NOTES

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. Yields were above average for most. Overall, the harvest was another welcomed season, and we find the wines of the vintage to be of excellent quality.



CASES PRODUCED: 1,037 (9lc)