

LIONS HEAD

LUXURY COLLECTION

2017 | PANTHERA CHARDONNAY

LIONS HEAD LUXURY COLLECTION WINES FROM RUSSIAN RIVER VALLEY

Located in the heart of Sonoma County, the Russian River Valley is home to over 15,000 acres of grapevines. The Hess winemaking team selects vineyard sites that provide the very best wine grapes to craft wines expressive of this region. The cooler climates of the Russian River Valley are ideal for varietals like Chardonnay, which flourishes and develops uniquely rich flavors that are complemented by a bright, fresh acidity. As fifth generation Hess family, Tim and Sabrina Persson maintain Donald Hess' founding commitment to craft world-renowned wines. They continually pursue innovation with the Hess winemaking team to develop complex wines that reflect a true sense of place.

PANTHERA RUSSIAN RIVER VALLEY CHARDONNAY

The majestic Lion belongs to the genus Panthera, which is the family of the largest cats. The Lion, or Panthera Leo as it is classified scientifically, is one of the most notable members of this group. With its mighty mane and recognizable features, the Lion has become an iconic image worldwide, and is also the symbol of the Hess family. The Lion has been the emblem of the Hess family for generations, and the Lions Head Collection of wines pays homage to the family emblem, as well as represents the new generation of the Hess Family's vision to craft wines of distinction.

TASTE WITH THE WINEMAKER

“The word Panthera is believed to be of East Asian origin, meaning ‘the yellowish animal’ or golden-yellow. As a reflection of this moniker, we have crafted a striking golden-yellow Chardonnay that is opulent in style and beautifully textured. Rich and creamy upon entry with notes of lemon curd, crème brûlée and candied lemon peel, this wine presents beautiful layers of stone fruit. Unctuous but focused, Panthera Chardonnay offers notes of buttered French toast and hints of well-integrated smoky oak that persist through a satisfying, long finish.”

– Dave Guffy, Director of Winemaking

VINTAGE NOTES

Vintage 2017 began with restorative rains that replenished soils, helped support vine growth and fortified our vineyards through the Spring. The late-August heat wave that continued into September led us to begin harvest on Mount Veeder just after Labor Day. From the start, yields looked promising, as the sugars and acids in the grapes showed incredible balance. The rest of the mountain fruit came off the vine quickly with the consistently warm weather. October was marked by wildfires in the North Coast, and while the fires devastated many homes and properties, the majority of the Russian River was not significantly affected. Despite it being a tumultuous year, overall, we saw an abundant harvest that gave our winemakers quality fruit and the opportunity to develop wines with depth and character.



BLEND: 100% Chardonnay
ALCOHOL: 14.8%
PH: 3.47
TA: 0.62 gms/100ml
COOPERAGE: Aged in 35% new French oak barrels for 18 months
HARVESTED: Sept 20 - 28, 2017
RELEASED: Winter 2020



CASES PRODUCED: 4,250 (9L) cases | **SRP:** \$45