



THE HESS COLLECTION

MOUNT VEEDER / NAPA VALLEY

CHARDONNAY

2014



MOUNT VEEDER CHARDONNAY

Donald Hess chose Mount Veeder more than three decades ago for its challenging mountain growing conditions, where wine grapes struggle and concentrate energy resulting in intense, flavorful grapes. Diverse soils at high elevations combine with the coolest growing region in Napa Valley to produce fruit known for its elegance, structure and complexity. The Veeder Summit Estate vineyard, with blocks at 1,300 to 2,000 feet above sea level is our highest vineyard, distinguished by steep slopes and rocky, volcanic Rhyolite soils. A trio of Musqué clones thrive here, preserving this Chardonnay's naturally pleasing aromatics and bright, crisp acidity. All Hess Collection vineyards are sustainably farmed.

TASTE WITH THE WINEMAKER DAVE GUFFY

"This is one of our favorite wines to make, something almost Chablis-like, clean and pure, showcasing Mount Veeder's cool climate. We ferment the wine in stainless steel, without secondary malolactic fermentation, finally finishing the wine in older, neutral French Oak barrels, where it rests for nearly a year before bottling. A surprising creaminess results from lees stirring bi-weekly, a true labor of love. Aromas of ripe white pear are set off by floral notes of jasmine and honeysuckle and a signature aroma of lychee. Pear dominates the flavors, with a flinty minerality and full, rich and round mouthfeel. This is not your typical California chardonnay, and it's not meant to be. Truly, we think this is something very special indeed."

THE 2014 GROWING SEASON

As harvest was just beginning, the memorable South Napa Earthquake arrived on August 24 at 3:20 a.m., forever changing how we think about this vintage. In the vineyard, a warm spring set up a perfect start to the season, following one of the driest winters on record. Rain arrived in late February for a brief time, but there was no damage as we moved through bud break to flowering and fruit set. When you begin early, you generally finish early, and that was the case here, after a fairly routine summer season with no exceptional heat events. We saw a bit more fruit than in recent vintages, a good thing.

SUGGESTIONS FOR PAIRINGS FROM EXECUTIVE CHEF CHAD HENDRICKSON

A winery favorite is wild Fennel dusted Pacific Halibut with roasted peaches and field greens dressed with a honey & citrus vinaigrette. A spicy, sweet greens mix featuring arugula, mizuna and mache joined with stone fruits like pears, white peaches and nectarines is superb. A Feta style goat cheese or Carmody enhances the natural gifts of this Chardonnay.

Varietal	100% Mountain Grown Chardonnay		
Alcohol	14.4%		
Ph	3.36		
TA	0.61 gms/100ml	RS	.19 gms/100ml
Aging	Fermentation in 100% stainless, aging in older neutral French Oak barrels, with lees stirring bi-weekly, for four months. None of the wine is allowed to go through malolactic fermentation. The wine is allowed to rest for a year after bottling prior to release.		

