



THE HESS COLLECTION
MOUNT VEEDER / NAPA VALLEY



MOUNT VEEDER CHARDONNAY 2012 THE HESS COLLECTION MOUNT VEEDER

SRP \$40.00

Donald Hess was attracted to Mount Veeder three decades ago for its unique mountain terroir, where challenging growing conditions allow grapes to struggle and concentrate their energy, producing intense, flavorful berries. Mount Veeder's geologically diverse soils, high elevation vineyards and the coolest growing season in Napa Valley produce wines known for their elegance, structure and complexity. The 310 acres in our Veeder Hills and Veeder Summit vineyards are sustainably farmed.

MOUNT VEEDER CHARDONNAY

The Veeder Summit Estate Vineyard, with blocks ranging from 1,300 to 2,000 feet above sea level, is distinguished as our highest vineyard for its steep slopes and rocky volcanic Rhyolite soils. The three Musqué clones planted here thrive in the cooler mountain climate, which helps preserve the wine's natural aromatics and bright acidity.

TASTE WITH THE WINEMAKER

This very special mountain Chardonnay offers aromas of white peach and lychee with oral notes of jasmine and honeysuckle. In the glass, the wine is opulent, with distinct minerality and flavors of peach laced with jasmine. The wine did not undergo malolactic fermentation. Crisp and clean, this Chardonnay stands apart, a pure expression of Mount Veeder and the new face of California Chardonnay.

2012 VINTAGE

If ever a vintage might be called textbook, this would be the one. Bud break, flowering, no heat events or crippling frost straight through to veraison, everything on time and neat, resulting in an abundant vintage with fruit destined to bring a smile to winemakers and wine drinkers alike. After a challenging 2011, when we were not able to produce our Mount Veeder Chardonnay, the vintage was truly a blessing.

FOOD PAIRING

"Stone fruits such as white peaches or nectarines along with pears and persimmons. Spicy and sweet greens mix (arugula, mizuna, mache lettuce). A dish of fennel-dusted halibut with roasted peaches and field greens with a honey/citrus vinaigrette. Cheese pairings include "Goats Feta" from Redwood Hills and Carmody from Bellwether Farms." - Chad Hendrickson, Executive Chef

BLEND: 100% Chardonnay

ALC / PH: 14.5% / 3.63

TA: 0.58 gms/100ml

