



THE HESS COLLECTION

MOUNT VEEDER / NAPA VALLEY



2017 | CALIFORNIA SHIRTAIL RANCHES ROSÉ

HESS SHIRTAIL RANCHES

The Hess Collection Shirttail Ranches wines are carefully crafted for restaurants to complement a diversity of cuisines. These wines are a collaboration between Hess Winemaker Dave Guffy and the Winery's Executive Chef Chad Hendrickson with food and wine pairing in mind. Each wine is handcrafted with careful attention to highlight fruit expression and balanced acidity in order to deliver a wine that is great by the glass and pairs beautifully with food. For over 30 years, guests and sommeliers alike have felt confident choosing Hess wines for quality, consistency, and value. This is why we're consistently among the Top Restaurants Brands in the Wine & Spirits Restaurant Poll.

VINTAGE NOTES

Vintage 2017 began with restorative rains that replenished soils, helped support vine growth and fortified our vineyards through the Spring. Harvest began normally with yields looking promising, but a late-August heat wave that continued into September caused harvest to pick up at a rapid pace. October was marked by wildfires in the North Coast, and while the fires devastated many homes and properties, much of the area's grapes were already picked with the majority of the state's vineyards not significantly affected. Despite it being a tumultuous year, most saw an abundant harvest with above normal yields that gave our winemakers quality fruit and the opportunity to develop wines with depth and character.

TASTE WITH THE WINEMAKER

"Delightfully pale pink in color, this Rosé is vibrant with a burst of fresh, red berry aromatics. Supported by a racy acidity, the wine is deliciously full of strawberries with hints of orange citrus that lead to a mouthwatering finish. The perfectly balanced acidity makes this wine a wonderful complement to many foods and warm weather dining."

—Dave Guffy, Director of Winemaking

FOOD PAIRINGS

"The wine pairs well with salty/sweet combinations like prosciutto, melon and Manchego cheese or fresh field greens with raspberry vinaigrette and feta cheese."

—Chad Hendrickson, Executive Chef



BLEND: 64% Syrah, 20% Petite Sirah, 16% Grenache

ALCOHOL: 13.5%

PH: 3.76

TA: 0.62 gms/100ml

HARVESTED: Sept 1 – Oct 4, 2017

RELEASED: April 2018

CASES: 2,628 (9L) cases produced