



**THE HESS COLLECTION**  
MOUNT VEEDER / NAPA VALLEY



**2017 | 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.

**TASTE WITH THE WINEMAKER**

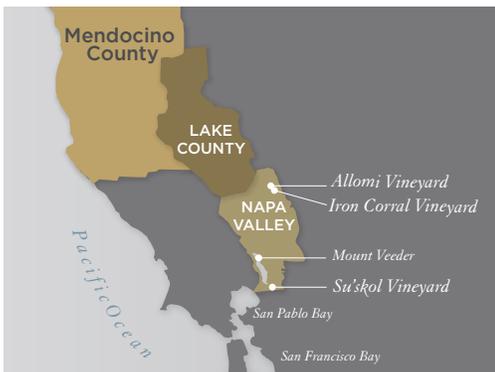
“With this wine, we aim to craft a big, beautiful Napa Valley Chardonnay that showcases what our Estate vineyard is capable of producing. I am striving for texture and full flavors when I make the barrel selection, and am attracted to clones that produce fruit of low yields but tremendous quality. The Lioness is dynamic and beautifully balanced with a lush texture and layered flavors. Delicious notes of crème brûlée and vanilla are lifted by a core of bright acidity running throughout. Hints of poached pear are complemented by undertones of well-integrated toasty oak that persist throughout a long satisfying finish.”

– Dave Guffy, Director of Winemaking

**2017 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 just after Labor Day. From the start, yields looked promising, as the sugars and acids in the grapes showed incredible balance. October was marked by wildfires in the North Coast, and while the fires devastated many homes and properties, the majority of the area’s vineyards were 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:** 3.74
- TA:** 0.51 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 12-17, 2017
- RELEASED:** August 2019



**CASES PRODUCED: 1,421 (9l)**