



# THE HESS COLLECTION

MOUNT VEEDER / NAPA VALLEY



## 2017 | CENTRAL COAST SHIRTAIL RANCHES PINOT NOIR

### HESS SHIRTAIL RANCHES

The Hess Collection Shirtail 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 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.

### 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

“Pinot Noir is always a go-to for me – whether as a wine by the glass or as a bottle shared with friends. On the nose, this wine presents earthy tones framed by floral notes that lead to a layered, expressive palate. This wine has volume, a big luscious mouthfeel, marked by delicious, juicy black fruits and beautifully soft tannins. The mouth-filling taste is like velvet, demonstrating what gentle handling can do for this variety.”

–Dave Guffy, Director of Winemaking

### FOOD PAIRINGS

“One of my favorite pairings is Pinot Noir and poached salmon – I like to highlight the flavors of the wine with a truffle mustard sauce that marries so well with this Pinot and is a great accompaniment to fresh salmon. This wine is soft enough to be enjoyed on its own or paired with pork, beef and coq au vin.”

–Chad Hendrickson, Executive Chef



<b>ALCOHOL:</b>	14.2%
<b>PH:</b>	3.66
<b>TA:</b>	0.60 gms/100ml
<b>COOPERAGE:</b>	9 months in French oak
<b>HARVESTED:</b>	September 11-18, 2017
<b>NUTRITION:</b>	24 calories/oz. (120 calories/standard 5 oz. pour)
<b>RELEASED:</b>	Fall 2019
<b>CASES:</b>	8,905 (9L) cases produced