



THE HESS COLLECTION

MOUNT VEEDER / NAPA VALLEY

2018 | THE LION CABERNET SAUVIGNON, ESTATE GROWN



THE HESS COLLECTION WINES FROM MOUNT VEEDER

The founder of The Hess Collection, Donald Hess, was attracted to Mount Veeder's high elevation and challenging mountain climate, believing this rugged land would produce great grapes, leading to even greater wines. Mount Veeder is distinguished in Napa for having the highest elevation, coolest growing season and geographically diverse soils among its valleys and slopes. The Hess Collection Mount Veeder wines are known for complexity, structure and elegance. Our estate vineyards on Mount Veeder are sustainably farmed, as directed by our founder's guiding philosophy: "Nurture the land, return what you take."

THE LION CABERNET SAUVIGNON

The Lion has served as the emblem of the Hess family for many generations, and it has come to symbolize the bold and persevering nature of founder Donald Hess. Today, the Lion continues to define the spirit behind the wines of The Hess Collection under the stewardship of the next generation of the Hess family. "Live Each Day with the Heart and Courage of The Lion" is the Hess family credo, and The Lion Cabernet Sauvignon represents the very best Cabernet Sauvignon we produce from our estate vineyards on Mount Veeder in the very best vintages. The Lion Cabernet Sauvignon is a winemaking collaboration between Consulting Winemaker Celia Welch and Hess Winemaker Dave Guffy, who together craft a wine of distinctive character.

TASTE WITH THE WINEMAKER

"The Lion Cabernet Sauvignon consistently presents an eloquent expression of Mount Veeder fruit with an exceptional refinement in both flavor and texture. Once again this vintage proves to be outstanding, as rich, delicious notes of cassis and blackberry announce an elegantly structured wine. On the palate, concentrated layers of supple black cherry and plum marry with elements of dark chocolate and espresso. This wine is supported by mouthfilling tannins, and the oak influence is gracefully integrated and marked by subtle sweet vanilla notes on the long, satisfying finish."

– Dave Guffy, Director of Winemaking

2018 VINTAGE NOTES

Budbreak began on schedule at the end of February, and spring brought moderate temperatures that progressed into a warm summer without any disruptive heat spikes. Steady, consistent growing conditions provided the perfect environment for the fruit to mature and develop. As the moderate, even temperatures continued into the fall, harvest started slightly later than normal, and in some areas, extended long into the first week of November. With such lengthy hang time, the fruit matured consistently and was picked when it was at its peak, promising exceptional flavor in bottle.

BLEND:	84% Cabernet Sauvignon 16% Malbec
ALCOHOL:	14.8%
PH:	3.58
TA:	0.69 gms/100ml
COOPERAGE:	Aged in 65% New French oak barrels for 22 months
COOPERS:	Saury, Sylvain, Orion
HARVESTED:	October 22 – 26, 2018
PRODUCTION:	693 (9L) cases

