

LIONS HEAD  
LUXURY WINE COLLECTION

**SMALL BLOCK SERIES  
NAPA VALLEY MERLOT  
2018**

*~ Enjoy now through 2023~*

Inviting aromas of black cherry, red currant and honeycomb lead to a silky wine on the palate as flavors of dark plum fuse seamlessly with soft touches of toasted vanilla oak.

LIONS HEAD  
LUXURY WINE COLLECTION

**SMALL BLOCK SERIES  
NAPA VALLEY  
COLLECTORS CUVÉE  
2018**

*~ Enjoy now through 2025~*

Deep in color, this wine offers aromas of wild mountain blackberries and hints of clove. Rich and juicy upon entry, cassis marry with well-integrated tannins as notes of cinnamon and spice appear on the finish.

LIONS HEAD  
LUXURY WINE COLLECTION

**LION TAMER NAPA VALLEY  
CABERNET SAUVIGNON  
2018**

*~ Enjoy now through 2025~*

Heady aromas of blackberries, black cherries and notes of freshly ground coffee lead to soft tannins, framing layered elements of bright blueberry, toasty oak and deliciously rich mocha.

LIONS HEAD  
LUXURY WINE COLLECTION

**SMALL BLOCK SERIES  
GAP'S CROWN VINEYARD  
CHARDONNAY  
2018**

*~ Enjoy now through 2023~*

Notes of lemon citrus, orange peel and vanilla present on the nose with full, rounded flavors of toasted brioche and poached pear appearing upon entry. The silky texture is supported by a backbone of bright acidity.

# LIONS HEAD

LUXURY WINE COLLECTION

## 2018 SMALL BLOCK SERIES COLLECTORS CUVÉE NAPA VALLEY

---

<b>BLEND</b>	59% Cabernet Sauvignon, 25% Merlot, 16% Malbec
<b>ALCOHOL</b>	14.8%
<b>PH</b>	3.68
<b>TA</b>	0.65 gms/100ml
<b>COOPERAGE</b>	22 months 40% new French oak

---

### ARTISTRY IN BOTTLE

Small Block Series wines thrive under next generation leaders Tim and Sabrina Persson. These wines honor winemaking practices that explore distinctive vineyards and artisan techniques. The Small Block Series reflects the next generation's pursuit of state-of-the-art innovations in the winery, and their desire to express the personalities of Napa Valley and Sonoma Coast grapes in bottle.

### RESILIENCE IN THE VINEYARD

Each vintage presents a unique set of conditions, and we approach every year ready to face the challenge. For vintage 2018, 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 growing conditions continued through Harvest, which began in mid-September for the white varieties. We continued picking our red varieties long into the first weeks of November. With such lengthy hang time, the fruit matured consistently and was picked at its peak, promising exceptional flavor in bottle.

### FROM THE CELLAR

"Originally inspired by the blends crafted during our annual Blending Party each April, Small Block Series Collectors Cuvée is a unique wine. For vintage 2018, Cabernet Sauvignon leads the blend with Merlot and Malbec layered in to create the perfect harmony. This supple and bold wine is deep in color and offers aromas of wild mountain blackberries and hints of clove. Rich and juicy upon entry, ripe plum and cassis marry with well-integrated tannins and notes of cinnamon and allspice presenting on the long finish."

*~Stephanie Pope, Winemaker*

### CURATED CULINARY PAIRING

"Try your hand at the recipe card included, or this will stand alongside braised or grilled meats like lamb, pork or duck dressed with sweet onions and earthy accents from mushrooms, eggplant and wild fennel. Hard cheeses with popular sea salt crystals, such as Bravo Farms Silver Mountain or Beecher's Flagship Reserve are just the thing to show off contrasting and complementary tastes."

*~Chad Hendrickson, Executive Chef*

# LIONS HEAD

LUXURY WINE COLLECTION

## 2018 SMALL BLOCK SERIES MERLOT NAPA VALLEY

---

<b>BLEND</b>	100% Merlot
<b>ALCOHOL</b>	14.8%
<b>PH</b>	3.54
<b>TA</b>	0.60 gms/100ml
<b>COOPERAGE</b>	20 months 20% new French oak

---

### ARTISTRY IN BOTTLE

Small Block Series wines thrive under next generation leaders Tim and Sabrina Persson. These wines honor winemaking practices that explore distinctive vineyards and artisan techniques. The Small Block Series reflects the next generation's pursuit of state-of-the-art innovations in the winery, and their desire to express the personalities of Napa Valley and Sonoma Coast grapes in bottle.

### RESILIENCE IN THE VINEYARD

Each vintage presents a unique set of conditions, and we approach every year ready to face the challenge. For vintage 2018, 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 growing conditions continued through Harvest, which began in mid-September for the white varieties. We continued picking our red varieties long into the first weeks of November. With such lengthy hang time, the fruit matured consistently and was picked at its peak, promising exceptional flavor in bottle.

### FROM THE CELLAR

"Our Small Block Series Merlot is a beautiful expression of what this varietal has to offer. Inviting aromas of black cherry, red currant and honeycomb lead to a silky wine on the palate. This Merlot is driven by dark plum and cassis that fuse seamlessly with soft touches of toasted vanilla oak as mouth-filling tannins linger on a long, pleasant finish." ~*Stephanie Pope, Winemaker*

### CURATED CULINARY PAIRING

"Roasted duck, quail or pork loin alongside a dark berry compote complement the earthy notes in the wine perfectly. Creamy au gratin potatoes or roasted leeks with spring onion and green garlic make delicious additions to complete the meal."

~*Chad Hendrickson, Executive Chef*

# LIONS HEAD

LUXURY WINE COLLECTION

## 2018 SMALL BLOCK SERIES GAP'S CROWN CHARDONNAY SONOMA COAST

---

<b>BLEND</b>	100% Chardonnay
<b>ALCOHOL</b>	14.8%
<b>PH</b>	3.59
<b>TA</b>	0.47 gms/100ml
<b>COOPERAGE</b>	Barrel fermented in 33% new French oak, Lees stirred monthly, aged 16 months

---

### ARTISTRY IN BOTTLE

Small Block Series wines thrive under next generation leaders Tim and Sabrina Persson. These wines honor winemaking practices that explore distinctive vineyards and artisan techniques. The Small Block Series reflects the next generation's pursuit of state-of-the-art innovations in the winery, and their desire to express the personalities of Napa Valley and Sonoma Coast grapes in bottle.

### RESILIENCE IN THE VINEYARD

Each vintage presents a unique set of conditions, and we approach every year ready to face the challenge. For vintage 2018, 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 growing conditions continued through Harvest, which began in mid-September for the white varieties. We continued picking our red varieties long into the first weeks of November. With such lengthy hang time, the fruit matured consistently and was picked at its peak, promising exceptional flavor in bottle.

### FROM THE CELLAR

"Gap's Crown has gained renown for Pinot Noir, but really, this is a special site where Chardonnay shines. Notes of lemon citrus, orange peel and vanilla present on the nose with full, rounded flavors of toasted brioche and poached pear appearing upon entry. The silky texture is supported by a backbone of acidity that keeps the wine bright and refreshing on the finish." ~*Stephanie Pope, Winemaker*

### CURATED CULINARY PAIRING

"For a simple wine and cheese board pairing, try this Chardonnay alongside fresh cheeses, like mozzarella, burrata or goat cheese with honey. This wine also brings a depth and weight to the table that stands beautifully alongside a mild white fish, like halibut or sole, and when paired with a lemon risotto, it truly sings."

~*Chad Hendrickson, Executive Chef*

FEBRUARY 2021

**RED & WHITE**

- 2018 SMALL BLOCK SERIES  
COLLECTORS CUVÉE NAPA VALLEY  
Retail \$75 | Club \$60 | Reorder \$56.25

2018 SMALL BLOCK SERIES  
MERLOT NAPA VALLEY  
Retail \$60 | Club \$48 | Reorder \$45

- 2018 SMALL BLOCK SERIES  
GAP'S CROWN CHARDONNAY SONOMA COAST  
Retail \$55 | Club \$44 | Reorder \$41.25

**REORDER PRICE  
VALID THROUGH  
MARCH 21, 2021**

---

**LET'S GET SOCIAL!**  
@hesscollection

We love seeing you enjoy Hess at Home!  
Share your unboxing, stay up-to-date on the happenings at the  
winery, and show your love of Hess.



*Tag @hesscollection and use #HessAtHome*

---

**VIRTUAL TASTINGS**




Enjoy a virtual guided tasting of Hess wines in the comfort of  
your home with one of our Wine Educators. Choose from your  
cellar selections or purchase wines especially for your tasting.



Learn more:  
[hesscollection.com/exclusive-experiences/virtual-tasting/](https://hesscollection.com/exclusive-experiences/virtual-tasting/)  
Virtual Tasting questions?  
[events@hesscollection.com](mailto:events@hesscollection.com) | (707) 320-9221

---

**CLUB CONTACT & REORDER**

707-255-2713 | [wineclub@hesscollection.com](mailto:wineclub@hesscollection.com)  
[hesscollection.com](https://hesscollection.com) | @hesscollection   

# LIONS HEAD

LUXURY WINE COLLECTION

## 2018 SMALL BLOCK SERIES COLLECTORS CUVÉE NAPA VALLEY

---

<b>BLEND</b>	59% Cabernet Sauvignon, 25% Merlot, 16% Malbec
<b>ALCOHOL</b>	14.8%
<b>PH</b>	3.68
<b>TA</b>	0.65 gms/100ml
<b>COOPERAGE</b>	22 months 40% new French oak

---

### ARTISTRY IN BOTTLE

Small Block Series wines thrive under next generation leaders Tim and Sabrina Persson. These wines honor winemaking practices that explore distinctive vineyards and artisan techniques. The Small Block Series reflects the next generation's pursuit of state-of-the-art innovations in the winery, and their desire to express the personalities of Napa Valley and Sonoma Coast grapes in bottle.

### RESILIENCE IN THE VINEYARD

Each vintage presents a unique set of conditions, and we approach every year ready to face the challenge. For vintage 2018, 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 growing conditions continued through Harvest, which began in mid-September for the white varieties. We continued picking our red varieties long into the first weeks of November. With such lengthy hang time, the fruit matured consistently and was picked at its peak, promising exceptional flavor in bottle.

### FROM THE CELLAR

"Originally inspired by the blends crafted during our annual Blending Party each April, Small Block Series Collectors Cuvée is a unique wine. For vintage 2018, Cabernet Sauvignon leads the blend with Merlot and Malbec layered in to create the perfect harmony. This supple and bold wine is deep in color and offers aromas of wild mountain blackberries and hints of clove. Rich and juicy upon entry, ripe plum and cassis marry with well-integrated tannins and notes of cinnamon and allspice presenting on the long finish."

*~Stephanie Pope, Winemaker*

### CURATED CULINARY PAIRING

"Try your hand at the recipe card included, or this will stand alongside braised or grilled meats like lamb, pork or duck dressed with sweet onions and earthy accents from mushrooms, eggplant and wild fennel. Hard cheeses with popular sea salt crystals, such as Bravo Farms Silver Mountain or Beecher's Flagship Reserve are just the thing to show off contrasting and complementary tastes."

*~Chad Hendrickson, Executive Chef*

# LIONS HEAD

LUXURY WINE COLLECTION

## 2018 SMALL BLOCK SERIES MERLOT NAPA VALLEY

---

<b>BLEND</b>	100% Merlot
<b>ALCOHOL</b>	14.8%
<b>PH</b>	3.54
<b>TA</b>	0.60 gms/100ml
<b>COOPERAGE</b>	20 months 20% new French oak

---

### ARTISTRY IN BOTTLE

Small Block Series wines thrive under next generation leaders Tim and Sabrina Persson. These wines honor winemaking practices that explore distinctive vineyards and artisan techniques. The Small Block Series reflects the next generation's pursuit of state-of-the-art innovations in the winery, and their desire to express the personalities of Napa Valley and Sonoma Coast grapes in bottle.

### RESILIENCE IN THE VINEYARD

Each vintage presents a unique set of conditions, and we approach every year ready to face the challenge. For vintage 2018, 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 growing conditions continued through Harvest, which began in mid-September for the white varieties. We continued picking our red varieties long into the first weeks of November. With such lengthy hang time, the fruit matured consistently and was picked at its peak, promising exceptional flavor in bottle.

### FROM THE CELLAR

"Our Small Block Series Merlot is a beautiful expression of what this varietal has to offer. Inviting aromas of black cherry, red currant and honeycomb lead to a silky wine on the palate. This Merlot is driven by dark plum and cassis that fuse seamlessly with soft touches of toasted vanilla oak as mouth-filling tannins linger on a long, pleasant finish." ~*Stephanie Pope, Winemaker*

### CURATED CULINARY PAIRING

"Roasted duck, quail or pork loin alongside a dark berry compote complement the earthy notes in the wine perfectly. Creamy au gratin potatoes or roasted leeks with spring onion and green garlic make delicious additions to complete the meal."

~*Chad Hendrickson, Executive Chef*

# LIONS HEAD

LUXURY WINE COLLECTION

## 2018 LION TAMER CABERNET SAUVIGNON NAPA VALLEY

---

<b>BLEND</b>	83% Cabernet Sauvignon, 10% Petite Sirah, 7% Malbec
<b>ALCOHOL</b>	14.5%
<b>PH</b>	3.78
<b>TA</b>	0.64 gms/100ml
<b>COOPERAGE</b>	20 months 33% new French & American oak

---

### BORN BOLD IN THE NAPA VALLEY

Lion Tamer is the power of the Napa Valley harnessed. These wines are a pure representation of the winemaker's craft and their ability to tame the unruly tannins of mountain fruit. The name Lion Tamer has become our nickname for Malbec because we use this grape as a blending variety to tame powerful tannins.

### RESILIENCE IN THE VINEYARD

Each vintage presents a unique set of challenges and obstacles.

Vintage 2018 began with a warm end to February, and spring brought moderate temperatures that progressed into a mild summer.

Steady growing conditions continued into the fall with harvest starting slightly later than normal, and in some areas, extending into the first week of November. After such lengthy hang time, the fruit was picked at its peak, promising exceptional flavor in bottle.

### TECHNOLOGY AND WINEMAKING

Our Lions Head Cellar houses some of the most progressive winemaking technology allowing our winemakers to craft wines of exceptional quality that showcase the distinctive lands from which they come. The winemakers leverage tools like our optical sorter, which ensures only the highest quality berries are delivered to the fermentation tanks; and cutting-edge tanks, which facilitate 24/7 monitoring of pumphovers and micro-adjustments to be made throughout the winemaking process.

*~Dave Guffy, Director of Winemaking*

### CURATED CULINARY PAIRING

"You'll find this selection to be the perfect companion to rich Osso Bucco, or your favorite braised meat with a truffle risotto."

*~Chad Hendrickson, Executive Chef*



F E B R U A R Y 2 0 2 1

## RARE REDS

• 2018 SMALL BLOCK SERIES  
COLLECTORS CUVÉE NAPA VALLEY  
Retail \$75 | Club \$60 | Reorder \$56.25

2018 SMALL BLOCK SERIES  
MERLOT NAPA VALLEY  
Retail \$60 | Club \$48 | Reorder \$45

• 2018 LION TAMER  
CABERNET SAUVIGNON NAPA VALLEY  
Retail \$60 | Club \$48 | Reorder \$45

**REORDER PRICE  
VALID THROUGH  
MARCH 21, 2021**

---

**LET'S GET SOCIAL!**  
@hesscollection

We love seeing you enjoy Hess at Home!  
Share your unboxing, stay up-to-date on the happenings at the  
winery, and show your love of Hess.



*Tag @hesscollection and use #HessAtHome*

---

## VIRTUAL TASTINGS

Enjoy a virtual guided tasting of Hess wines in the comfort of  
your home with one of our Wine Educators. Choose from your  
cellar selections or purchase wines especially for your tasting.



Learn more:  
[hesscollection.com/exclusive-experiences/virtual-tasting/](https://hesscollection.com/exclusive-experiences/virtual-tasting/)  
Virtual Tasting questions?  
[events@hesscollection.com](mailto:events@hesscollection.com) | (707) 320-9221

---

## CLUB CONTACT & REORDER

707-255-2713 | [wineclub@hesscollection.com](mailto:wineclub@hesscollection.com)  
[hesscollection.com](https://hesscollection.com) | @hesscollection 