

BLEND:76% Cabernet Sauvignon
22% Malbec
2% Petit VerdotALCOHOL:14.8%PH:3.80TA:0.67 gms/100mlCOOPERAGE:Aged in 80% New French
oak for 22 monthsHARVESTED:October 10, 2018 –
November 7, 2018

PRODUCTION: 4,464 (9L) cases



HESS Collection

Mount Veeder

NAPA VALLEY | ESTATE GROWN CABERNET SAUVIGNON 2018

THE HESS COLLECTION WINES FROM MOUNT VEEDER

The Hess Collection was established in the far reaches of the Napa Valley. 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. Our estate vineyards on Mount Veeder are sustainably farmed, as directed by our founder's guiding philosophy: "Nurture the land, return what you take."

MOUNT VEEDER CABERNET SAUVIGNON

Our signature Mount Veeder Cabernet Sauvignon comes from our Veeder Hills Vineyard, which ranges from 600-1,120 feet in elevation. Its steep slopes and sedimentary clay and shale soils restrict root growth, resulting in Mount Veeder's hallmark small berries with intense fruit flavors.

TASTE WITH THE WINEMAKER

"This wine delivers the complexity, beauty and structure we have come to expect from our mountain fruit. Cabernet Sauvignon lives at the heart of the wine with its presence revealed through aromas of wild mountain raspberry and cocoa. Elegant notes of violets signal the presence of Malbec, which we integrate to develop a softness on the palate. The 2018 vintage is perfectly structured and led by black fruits, with mouth-filling layers of cassis framed by vanilla notes. The nearly two-year wait in the most premium barrels once again delivers a well-rounded wine as elements of oak spice and creamy milk chocolate linger on the lengthy, pleasing 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.