

LIONS HEAD
LUXURY WINE COLLECTION

**SMALL BLOCK SERIES
MALBEC MOUNT VEEDER
2018**

~ Enjoy now through 2026~

Delicious aromas of blueberry and warm blackberry pie are accented by elegant floral notes of lavender. The soft and supple entry leads to vibrant flavors of black cherry, black plum and cocoa.

LIONS HEAD
LUXURY WINE COLLECTION

**SMALL BLOCK SERIES
PETITE SIRAH NAPA VALLEY
2018**

~ Enjoy now through 2025~

Supple in texture with a well-rounded mouthfeel, this wine is driven by dark fruit flavors, most notably blackberry and boysenberry with a hint of cocoa. Rich and bold tannins complement the dark berry elements.

LIONS HEAD
LUXURY WINE COLLECTION

**SMALL BLOCK RESERVE
PINOT NOIR
MARDIKIAN VINEYARD
2018**

~ Enjoy now through 2026~

Aromas of Bing Cherry and clove lead to a silky, smooth entry and a flavor profile of dark berries with subtle notes of forest floor.

LIONS HEAD
LUXURY WINE COLLECTION

**SMALL BLOCK SERIES
SAUVIGNON BLANC
NAPA VALLEY
2019**

~ Enjoy now through 2024~

This wine presents aromas of citrus and fresh apricots that grab your attention. On the palate, it delivers a bright texture, with notes of white pear and grapefruit.

LIONS HEAD

LUXURY WINE COLLECTION

2018 SMALL BLOCK SERIES PETITE SIRAH NAPA VALLEY

BLEND	100% Petite Sirah
ALCOHOL	14.5%
PH	3.77
TA	0.58 gms/100ml
COOPERAGE	20 months 10% 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 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, 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.

FROM THE CELLAR

“Our Petite Sirah is deeply colored, offering aromas of blueberry and inviting elements of vanilla and cinnamon from oak aging. Supple in texture, with a well-rounded mouthfeel, this wine is driven by dark fruit flavors, most notably blackberry and boysenberry with a hint of cocoa. Rich and bold tannins complement the dark berry elements, and a seamless supporting acidity completes this well-structured, balanced wine.”

~Stephanie Pope, Winemaker

CURATED CULINARY PAIRING

Grilled Mission figs with Point Reyes Blue Cheese and balsamic syrup; braised or grilled lamb; eggplant and root vegetables like beets or celery root; Cypress Grove Lamb Chopper cheese, aged Gouda or medium cheddar; chocolate dipped boysenberries.

~Chad Hendrickson, Executive Chef

LIONS HEAD

LUXURY WINE COLLECTION

2018 SMALL BLOCK SERIES MALBEC MOUNT VEEDER

BLEND	100% Malbec, Estate grown
ALCOHOL	14.7%
PH	3.82
TA	0.61 gms/100ml
COOPERAGE	20 months 35% new French oak

ARTISTRY IN BOTTLE

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FROM THE CELLAR

"We are one of Napa's largest Malbec growers, and this Mount Veeder-grown Malbec is one of our most sought after Small Block Series wines. The wine is rich and complex, with a structure and flavors that set it apart. On the nose, delicious aromas of blueberry and warm blackberry pie are accented by elegant floral notes of lavender. The soft and supple entry leads to vibrant flavors of black cherry, black plum and cocoa. This wine delivers a brooding finish with an elegant tannin structure to round out the final sip."

~Stephanie Pope, Winemaker

CURATED CULINARY PAIRING

Duck, squab and pork, sweet onions, leafy greens, rainbow chard, Bloomsdale spinach, heirloom tomatoes and grain mustard. Young Gouda cheese.

~Chad Hendrickson, Executive Chef

LIONS HEAD

LUXURY WINE COLLECTION

2019 SMALL BLOCK SERIES SAUVIGNON BLANC NAPA VALLEY

BLEND	100% Sauvignon Blanc
ALCOHOL	13.8%
PH	3.12
TA	0.57 gms/100ml
COOPERAGE	100% stainless steel fermented cold, 3 months in neutral French oak

ARTISTRY IN BOTTLE

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RESILIENCE IN THE VINEYARD

Vintage 2019 began slightly later than normal in some areas, but nonetheless delivered superb results. Spring was marked by occasional rains which allowed fruit to mature at a steady pace. Summer helped the grapevines ripen and catch up from the late start, and conditions continued to be almost ideal throughout August and September. Harvest began slightly later than normal in some areas, but grapevines were able to mature their fruit due to a warm, dry autumn.

FROM THE CELLAR

“Our Small Block Series Sauvignon Blanc is entirely fermented in stainless steel, allowing the varietal's signature aromas of citrus and fresh apricots to grab your attention. On the palate, this wine delivers a bright texture, with notes of white pear and grapefruit.

A snappy acidity shines through balancing this wine and leaving a beautiful, pleasing finish.”

~Stephanie Pope, Winemaker

CURATED CULINARY PAIRING

Steamed clams with lemongrass and Thai chiles. Pomelo and kumquat salad, and salty-sweet combinations like prosciutto, peaches and goat cheese.

~Chad Hendrickson, Executive Chef

MAY 2021

RED & WHITE

- 2018 SMALL BLOCK SERIES
PETITE SIRAH NAPA VALLEY
Retail \$60 | Club \$48 | Reorder \$45
- 2018 SMALL BLOCK SERIES
MOUNT VEEDER MALBEC
Retail \$70 | Club \$56 | Reorder \$52.50
- 2019 SMALL BLOCK SERIES
SAUVIGNON BLANC NAPA VALLEY
Retail \$40 | Club \$32 | Reorder \$30

**REORDER PRICE
VALID THROUGH
JUNE 14, 2021**

LET'S GET SOCIAL!
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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

HAVE YOU HEARD?

Now is the perfect time of year to enjoy our Vine to Table ATV
Tour, Wine & Food Pairing. Begin with a guided ATV tour
through the historic Mont La Salle vineyard and learn about our
Napa Green sustainable practices all while enjoying breathtaking
views. Then, savor three exquisite culinary creations featuring
menu items from the winery's culinary gardens, paired with Hess
Collection Napa Valley wines from estate vineyards
on Mount Veeder.

Retail \$155++ pp | Club \$124++ pp | Top Collectors \$116.25++ pp

*Advance reservations required. Offered Friday through Sunday,
spring through fall, weather permitting, 3 guest maximum.*



Learn more:

<https://www.hesscollection.com/exclusive-experiences/atv/>

Questions about your visit?

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LIONS HEAD

LUXURY WINE COLLECTION

2018 SMALL BLOCK SERIES PETITE SIRAH NAPA VALLEY

BLEND	100% Petite Sirah
ALCOHOL	14.5%
PH	3.77
TA	0.58 gms/100ml
COOPERAGE	20 months 10% new French oak

ARTISTRY IN BOTTLE

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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, 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.

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~Stephanie Pope, Winemaker

CURATED CULINARY PAIRING

Grilled Mission figs with Point Reyes Blue Cheese and balsamic syrup; braised or grilled lamb; eggplant and root vegetables like beets or celery root; Cypress Grove Lamb Chopper cheese, aged Gouda or medium cheddar; chocolate dipped boysenberries.

~Chad Hendrickson, Executive Chef

FRONT 1

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LUXURY WINE COLLECTION

2018 SMALL BLOCK SERIES MALBEC MOUNT VEEDER

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ALCOHOL	14.7%
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~Stephanie Pope, Winemaker

CURATED CULINARY PAIRING

Duck, squab and pork, sweet onions, leafy greens, rainbow chard, Bloomsdale spinach, heirloom tomatoes and grain mustard. Young Gouda cheese.

~Chad Hendrickson, Executive Chef

LIONS HEAD

LUXURY WINE COLLECTION

2018 SMALL BLOCK SERIES RESERVE PINOT NOIR MARDIKIAN VINEYARD

BLEND	100% Pinot Noir
ALCOHOL	13.6%
PH	3.78
TA	0.52 gms/100ml
COOPERAGE	Aged sur lie 11 months, 35% new French oak

ARTISTRY IN BOTTLE

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FROM THE CELLAR

"Just five miles from the Pacific Ocean, the Mardikian Estate is the true Sonoma Coast, and the maritime influences show in this wine. The salty air descends each day on the vineyard, leaving a distinctive and easily recognizable signature. On this vintage, aromas of Bing Cherry and clove lead to a silky, smooth entry and a flavor profile of dark berries with subtle notes of forest floor. Lush, elegant tannins work in tandem with the layered flavors and enhance a balanced acidity on the wine's seamless finish."

~Stephanie Pope, Winemaker

CURATED CULINARY PAIRING

"Pinot Noir is a classic partner with Sonoma Duck breast or Sonoma's famed CK Lamb. Mushroom risotto is simply wonderful. Soft Brie, Camembert, Gruyere and goat cheeses are my go to selections."

~Chad Hendrickson, Executive Chef

FRONT 1

MAY 2021

RARE REDS

- 2018 SMALL BLOCK SERIES
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Retail \$60 | Club \$48 | Reorder \$45
- 2018 SMALL BLOCK SERIES
MOUNT VEEDER MALBEC
Retail \$70 | Club \$56 | Reorder \$52.50
- 2018 SMALL BLOCK SERIES
RESERVE PINOT NOIR
MARDIKIAN VINEYARD
Retail \$100 | Club \$80 | Reorder \$75

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