

HESS COLLECTION MOUNT VEEDER CABERNET SAUVIGNON 2013

~ Enjoy now through 2023 ~
A classic mountain Cabernet, this wine is led by aromas of wild raspberry and Bing cherry. Oh so luscious on the palate, notes of blueberry are framed by vanilla, cassis and milk chocolate, with a hint of oak spice on the finish.



2018 ~ Enjoy now through 2025~

Aromas of dark fruit, notably cassis and currants, foreshadow what is a very deep and brooding wine. On the palate, blue fruits are complemented by rich blackberries and hints of savory spices, like clove and allspice.



HESS COLLECTION NAPA VALLEY CELEBRATION CUVÉE 2018

~ Enjoy now through 2028~

This wine delivers inviting and warm aromas of delicious baking spice. On the palate, juicy, mouthfilling tannins develop alongside layered elements of ripe plum and cocoa.

LIONS HEAD

SMALL BLOCK RESERVE BRUT ROSÉ SPARKLING 2017

~ Enjoy now through 2023~

Bright aromas of fresh red fruits, are perfectly matched by delicious flavors of strawberries and hints of toasted almonds, which invite one to enjoy sip after sip.



2013 **HESS COLLECTION MOUNT VEEDER** CABERNET SAUVIGNON

BLEND 82% Cabernet Sauvignon, 18% Malbec

ALCOHOL 14.8%

PН 3.65

TA 0.62 gms/100ml

COOPERAGE 22 months 80% new French oak

MOUNT VEEDER CABERNET SAUVIGNON

Our signature Mount Veeder Cabernet Sauvignon comes from our estate Veeder Hills Vineyard. The elevation of this vineyard ranges from 600-1,120 feet, and its steep slopes, sedimentary clay and shale soils restrict root growth, resulting in Mount Veeder's hallmark small berries with intense fruit flavors. True to its appellation, this wine possesses dark concentrated flavors and robust tannins.

VINTAGE NOTES

"Early, even and excellent' is the best way to describe the 2013 growing season on Mount Veeder, which began with a moderately warm spring with little moisture, and led to an early bud break. Just one heat spike occurred during the summer, allowing the grapes to hang lazily on the vine and ripen with determination. A touch of rain threw a scare in September, but warmer days and breezy weather kept the fruit in good order, ultimately resulting in an abundant harvest with memorable quality.

WINEMAKER NOTES

"For the past several years we've been replanting some historic blocks here on Mount Veeder, and the figurative and literal fruits of our labors are beginning to elevate the quality of the wines from our mountain home. It's honestly, simply, exciting. A touch more Malbec this vintage sets the stage for a classic mountain Cabernet led by aromas of wild raspberry and Bing cherry. Malbec trends toward blue fruit, and nothing is quite so luscious as blueberries framed by hints of vanilla, cassis, creamy milk chocolate caramel and oak spice. We watch our Cabernet age in the old barrel chai that our visitors see when they first arrive at our winery. And after waiting nearly two years in barrel, then cellaring our wine for another five years, we have proof, once again, that the wait is well worth it."

~Dave Guffy, Director of Winemaking

FOOD PAIRING SUGGESTIONS

"The layers of flavor in this wine pair well with rich foods, and hold their own with robust dishes. Great to pair with a flat-iron steak and pommes frittes, also with braised or grilled meats like lamb, pork or duck dressed with sweet onions and earthy mushrooms."

OR FRONT 1



2018 **HESS NAPA VALLEY CELEBRATON CUVÉE**

77% Cabernet Sauvignon, 12% Malbec, **BLEND**

11% Merlot

ALCOHOL 14.9%

PΗ 3.77

TΑ 0.65 gms/100ml

22 months 40% new French oak **COOPERAGE**

CELEBRATE THE HOLIDAYS

Each holiday season, Hess Collection winemaker Dave Guffy crafts a unique limited release cuvée meant for sharing with friends and family. This season, enjoy another exceptional small production cuvée from the Hess Family, dressed in a festive bottle.

VINTAGE NOTES

Vintage 2018 could not have been more ideal for our winemakers. 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. Our grapes promised elegant flavors of the highest quality with structural beauty from balanced tannin, sugar and acid levels. Harvest began in mid-September for the white varieties, and 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 when it was at its peak, promising exceptional flavor in bottle.

WINEMAKER NOTES

"Crafted with your most memorable and meaningful celebrations in mind, I've selected lots of our finest Cabernet Sauvignon, Malbec and Merlot which together, present inviting and warm aromas of delicious baking spice and raspberry jam. On the palate, our Celebration Cuvée delivers juicy, mouthfilling tannins, which develop alongside layered elements of ripe plum and cocoa with subtle oak spice appearing on the lengthy finish." ~Dave Guffy, Director of Winemaking

FOOD PAIRING SUGGESTIONS

"The layers of flavors in this cuvée show off your best dishes, particularly braised or grilled meats like lamb, pork roasts or duck, as well as savory hams. Sweet onions, mushrooms, eggplant and fennel all are wonderful accents. Harder cheeses as appetizers, with hearty Maldon Sea Salt flakes steal the show."

~ Chad Hendrickson, Executive Chef

LIONS HEAD

LUXURY WINE COLLECTION

2017 SMALL BLOCK RESERVE BRUT ROSÉ SPARKLING

BLEND 54% Pinot Noir, 43% Chardonnay,

3% Pinot Gris

ALCOHOL 12%

AGING Méthode Champenoise

SMALL BLOCK SERIES

The Small Block Series wines honor the winemaker's art, exploring new vineyards, unusual varietals and artisan techniques. Small Block wines are sourced from vineyards of distinction, and this is again the case with our Brut Rosé Sparkling Wine. By using Pinot Noir grapes from the cool-climate vineyards of Carneros, we are able to develop a complex sparkling wine with layers of aroma and flavor.

VINTAGE NOTES

Vintage 2017 began with restorative rains that replenished soils, helped support vine growth and fortified our vineyards through the spring. The late-August heat wave that continued into September led us to begin harvest just after Labor Day. From the start, yields looked promising, as the sugars and acids in the grapes showed incredible balance. October was marked by wildfires in the North Coast, and while the fires devastated many homes and properties, the majority of the area's vineyards were not significantly affected. Despite it being a tumultuous year, overall, we saw an abundant harvest that gave our winemakers quality fruit and the opportunity to develop wines with depth and character.

WINEMAKER NOTES

"The Brut Rosé Sparkling Wine is produced from Pinot Noir grapes sourced from Carneros, and from vineyard to glass, this fruit gets special attention. Crafted in the Méthode Champenoise, the resulting wine offers bright aromas of fresh red fruits, which are perfectly matched by delicious flavors of strawberries and hints of toasted almonds that invite one to enjoy sip after sip of this round and well-balanced wine." ~Dave Guffy, Director of Winemaking

FOOD PAIRING SUGGESTIONS

"For those who enjoy an indulgence, our Sparkling Wine pairs perfectly with fresh oysters and caviar. Or try a soft-nutty cheese, like a locally sourced goat cheese." ~ Chad Hendrickson, Executive Chef

NOVEMBER 2020

RED & WHITE

- 2013 HESS COLLECTION MOUNT VEEDER
 CABERNET SAUVIGNON
 Retail \$95 | Club \$76 | Reorder \$71.25
 - 2018 HESS NAPA VALLEY CELEBRATION CUVÉE Retail \$75 | Club \$60 | Reorder \$56.25
 - 2017 SMALL BLOCK RESERVE BRUT ROSÉ SPARKLING Retail \$60 | Club \$48 | Reorder \$45

REORDER PRICE VALID THROUGH DECEMBER 30, 2020

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



CONTACT & REORDER



2013 HESS COLLECTION MOUNT VEEDER CABERNET SAUVIGNON

BLEND 82% Cabernet Sauvignon, 18% Malbec

ALCOHOL 14.8%

PH 3.65

TA 0.62 gms/100ml

COOPERAGE 22 months 80% new French oak

MOUNT VEEDER CABERNET SAUVIGNON

Our signature Mount Veeder Cabernet Sauvignon comes from our estate Veeder Hills Vineyard. The elevation of this vineyard ranges from 600-1,120 feet, and its steep slopes, sedimentary clay and shale soils restrict root growth, resulting in Mount Veeder's hallmark small berries with intense fruit flavors. True to its appellation, this wine possesses dark concentrated flavors and robust tannins.

VINTAGE NOTES

"Early, even and excellent' is the best way to describe the 2013 growing season on Mount Veeder, which began with a moderately warm spring with little moisture, and led to an early bud break. Just one heat spike occurred during the summer, allowing the grapes to hang lazily on the vine and ripen with determination. A touch of rain threw a scare in September, but warmer days and breezy weather kept the fruit in good order, ultimately resulting in an abundant harvest with memorable quality.

WINEMAKER NOTES

"For the past several years we've been replanting some historic blocks here on Mount Veeder, and the figurative and literal fruits of our labors are beginning to elevate the quality of the wines from our mountain home. It's honestly, simply, exciting. A touch more Malbec this vintage sets the stage for a classic mountain Cabernet led by aromas of wild raspberry and Bing cherry. Malbec trends toward blue fruit, and nothing is quite so luscious as blueberries framed by hints of vanilla, cassis, creamy milk chocolate caramel and oak spice. We watch our Cabernet age in the old barrel chai that our visitors see when they first arrive at our winery. And after waiting nearly two years in barrel, then cellaring our wine for another five years, we have proof, once again, that the wait is well worth it."

~Dave Guffy, Director of Winemaking

FOOD PAIRING SUGGESTIONS

"The layers of flavor in this wine pair well with rich foods, and hold their own with robust dishes. Great to pair with a flat-iron steak and pommes frittes, also with braised or grilled meats like lamb, pork or duck dressed with sweet onions and earthy mushrooms."

~ Chad Hendrickson, Executive Chef



2018 HESS NAPA VALLEY CELEBRATON CUVÉE

BLEND 77% Cabernet Sauvignon, 12% Malbec,

11% Merlot

ALCOHOL 14.9%

PH 3.77

TA 0.65 gms/100ml

COOPERAGE 22 months 40% new French oak

CELEBRATE THE HOLIDAYS

Each holiday season, Hess Collection winemaker Dave Guffy crafts a unique limited release cuvée meant for sharing with friends and family. This season, enjoy another exceptional small production cuvée from the Hess Family, dressed in a festive bottle.

VINTAGE NOTES

Vintage 2018 could not have been more ideal for our winemakers. 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. Our grapes promised elegant flavors of the highest quality with structural beauty from balanced tannin, sugar and acid levels. Harvest began in mid-September for the white varieties, and 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 when it was at its peak, promising exceptional flavor in bottle.

WINEMAKER NOTES

"Crafted with your most memorable and meaningful celebrations in mind, I've selected lots of our finest Cabernet Sauvignon, Malbec and Merlot which together, present inviting and warm aromas of delicious baking spice and raspberry jam. On the palate, our Celebration Cuvée delivers juicy, mouthfilling tannins, which develop alongside layered elements of ripe plum and cocoa with subtle oak spice appearing on the lengthy finish."

~Dave Guffy, Director of Winemaking

FOOD PAIRING SUGGESTIONS

"The layers of flavors in this cuvée show off your best dishes, particularly braised or grilled meats like lamb, pork roasts or duck, as well as savory hams. Sweet onions, mushrooms, eggplant and fennel all are wonderful accents. Harder cheeses as appetizers, with hearty Maldon Sea Salt flakes steal the show."

~ Chad Hendrickson, Executive Chef

LIONSHEAD

LUXURY WINE COLLECTION

2018 SMALL BLOCK SERIES MENDOCINO CHARBONO

BLEND 100% Charbono

ALCOHOL 14.2%

PH 3.79

TA 0.59 gms/100ml

COOPERAGE 16 months - 1 and 2 year old French Oak

SMALL BLOCK SERIES

Small Block Series wines thrive under the guidance of next generation wine industry 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 distinct personalities of California wine grapes in the bottle.

VINTAGE NOTES

Vintage 2018 could not have been more ideal for our winemakers. 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. Our grapes promised elegant flavors of the highest quality with structural beauty from balanced tannin, sugar and acid levels. Harvest began in mid-September for the white varieties, and 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 when it was at its peak, promising exceptional flavor in bottle.

WINEMAKER NOTES

"This wine is sourced from one of Mendocino's hidden treasures—the Graziano Family vineyard. The vineyard was first planted in the 1940s by the Graziano family on the recommendation of pioneering Mendocino County winemaker, John Parducci; and Charbono did so well here, the family expanded the block in the 1960s. Aromas of dark fruit, notably cassis and currants, foreshadow what is a very deep and brooding wine. On the palate, blue fruits are complemented by rich blackberries and hints of savory spices, like clove and allspice."

~Dave Guffy, Director of Winemaking

FOOD PAIRING SUGGESTIONS

"The dense, brooding black fruit aromas and flavors, along with soft tannins, pair well with wild game, sharp cheeses and roasted meats."

~ Chad Hendrickson, Executive Chef

NOVEMBER 2020

RARE REDS

- 2013 HESS COLLECTION MOUNT VEEDER
 CABERNET SAUVIGNON
 Retail \$95 | Club \$76 | Reorder \$71.25
 - 2018 HESS NAPA VALLEY CELEBRATION CUVÉE Retail \$75 | Club \$60 | Reorder \$56.25
 - 2018 SMALL BLOCK SERIES MENDOCINO CHARBONO
 Retail \$55 | Club \$44 | Reorder \$41.25

REORDER PRICE VALID THROUGH DECEMBER 30, 2020

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.

f 🛩 🖸

Tag @hesscollection and use #HessAtHome



CONTACT & REORDER

707-255-2713 | wineclub@hesscollection.com hesscollection.com | @hesscollection \mathbf{f} \mathbf{y} \mathbf{Q}