

# LION TAMER NAPA VALLEY RED BLEND 2018

~ Enjoy now through 2025~ Heady floral aromas of violets lead to bold, juicy flavors upon entry. Soft tannins frame layered elements of cocoa and boysenberry, with bright cherry notes delivering a graceful and balanced finish.



# SMALL BLOCK RESERVE NAPA VALLEY CABERNET SAUVIGNON 2016

~ Enjoy now through 2026~

Aromas of blackberries and Valrhona chocolate entice the palate. Rich and round with well-integrated tannins, delicious black plum and cassis marry with touches of espresso and dark chocolate while the fruit continues to linger.



# SMALL BLOCK SERIES NAPA VALLEY SYRAH 2017

~ Enjoy now through 2024~

Black fruit with hints of espresso and cedar lift from the glass, inviting the palate. Flavors of dark plum deliver a rich and round mouthfeel, and are supported by a perfectly firm acidity.



# THE LIONESS NAPA VALLEY ESTATE CHARDONNAY 2018

~ Enjoy now through 2024~

Delicious notes of crème brûlée and vanilla are lifted by a core of bright acidity running throughout. Hints of poached pear are complemented by undertones of toasty oak on a satisfying finish.



# 2018 LION TAMER NAPA VALLEY **RED BLEND**

47% Malbec, 24% Zinfandel, 19% Petite **BLEND** 

Sirah, 8% Cabernet Sauvignon,

1% Petit Verdot, 1% Carignan

14.8% **ALCOHOL** 

3.74 PH

TA 0.6 gms/100ml

COOPERAGE 22 months 40% new French oak

# NAPA VALLEY LION TAMER RED BLEND

As fifth generation Hess family, Tim and Sabrina Persson maintain Donald Hess' founding commitment to craft world-renowned wines from the Napa Valley and Mount Veeder. The name Lion Tamer has become a nickname for Malbec because we use it as our tannin tamer. This red blend brings all the roar of Napa Valley Cabernet Sauvignon and Petite Sirah, and when blended with Malbec, produces a big, lush wine that finishes with smooth and tamed round tannins.

# 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

"The signature of Lion Tamer is a generous palate of black raspberry and surprisingly lush tannins. Malbec serves as our "tannin tamer" in this wine, but on its own brings heady floral aromas of violets and bold, juicy flavors upon entry. Layering in Zinfandel, Petite Sirah and Cabernet Sauvignon create complex notes of black plum and black currant with subtle elements of cocoa. The wine's plush texture and ripe, juicy core of black fruit are brightened with cheerful red fruit. The blend together creates a wine with delicious notes of black plum, cassis and boysenberry that are concentrated in the mid-palate and enveloped in bright cherry notes that deliver a graceful elegance and balanced finish."

~Dave Guffy, Director of Winemaking

### FOOD PAIRING SUGGESTIONS

"This fruit-forward blend is excellent with your favorite summer grilled fare, from ribeye to bratwurst. Or, perfectly paired with pastas in red sauce, topped with Pecorino Romano."



# 2017 SMALL BLOCK SERIES NAPA VALLEY SYRAH

**BLEND** 90% Syrah, 10% Petite Sirah

ALCOHOL 14.9%

**PH** 3.99

**TA** 0.6 gms/100ml

**COOPERAGE** 20 months 10% new French oak

# **SMALL BLOCK SERIES**

Small Block Series wines were born from the Hess family's creative passions—wine and art—and thrive under the leadership of the fifth generation Hess family, 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 Napa Valley and Mount Veeder grapes in the bottle.

## 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 Stagecoach Vineyard has consistently been an ideal source for our Syrah, with this vintage again delivering us beautiful fruit. On the nose, this wine presents delicious boysenberry and black fruit notes with hints of espresso and cedar spice. The aromas are welcoming, filling the senses and leading to black and blue fruit flavors of cassis and black plum. Rich and round, our Syrah showcases silky, mouth-filling tannins, all of which are supported by a firm acidity that persists through the lengthy finish."

~Dave Guffy, Director of Winemaking

# **FOOD PAIRING SUGGESTIONS**

"Try your hand at the recipe card included, or you'll find this selection to be the perfect companion to coffee and herb crusted lamb chops, duck confit, chicken mole, wild mushrooms, dried figs and dates with blue cheese and balsamic syrup."



# 2018 THE LIONESS NAPA VALLEY ESTATE CHARDONNAY

BLEND 100% Chardonnay

ALCOHOL 14% PH 3.69

**TA** 0.54 gms/100ml

**COOPERAGE** Barrel fermented and aged in 100%

French oak (50% new and 50% 1-3 year

old barrels) for 18 months

# THE LIONESS CHARDONNAY

The Lion has been the emblem of the Hess Family in every generation, and it has come to symbolize the bold and persevering nature of founder Donald Hess and our winery home on Mount Veeder. As the next generation takes the helm, The Lioness pays homage to the women of the Hess Family who now lead the pride. This Chardonnay blends the abundance and power of Napa Valley with an agile touch of winemaking to showcase the estate fruit.

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### WINEMAKER NOTES

"With this wine, we aim to craft a big, beautiful Napa Valley Chardonnay that showcases what our Estate vineyard is capable of producing. I am striving for texture and full flavors when I make the barrel selection, and am attracted to clones that produce fruit of low yields but tremendous quality. The Lioness is beautifully balanced and dynamic with a lush texture and layered flavors. crème brûlée and vanilla are lifted by a core of bright acidity running throughout.

Hints of poached pear are complemented by undertones of well-integrated toasty oak that persist throughout a long satisfying finish." ~ Dave Guffy, Director of Winemaking

# **FOOD PAIRING SUGGESTIONS**

"Fine brie cheese, pan seared scallops with pasta and lemon caper sauce, roasted salmon filet." ~ Chad Hendrickson, Executive Chef

# SEPTEMBER 2020

# **RED & WHITE**

- 2017 HESS SMALL BLOCK SERIES NAPA VALLEY SYRAH Retail \$60 | Club \$48 | Reorder \$45
- 2018 LION TAMER NAPA VALLEY
  RED BLEND
  Retail \$45 | Club \$36 | Reorder \$33.75

• 2018 THE LIONESS

NAPA VALLEY ESTATE CHARDONNAY

Retail \$65 | Club \$52 | Reorder \$48.75

REORDER PRICE VALID THROUGH OCTOBER 30, 2020

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Tag @hesscollection and use #HessAtHome



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Sirah, 8% Cabernet Sauvignon,

1% Petit Verdot, 1% Carignan

ALCOHOL 14.8%

**PH** 3.74

**TA** 0.6 gms/100ml

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

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# 2017 **SMALL BLOCK SERIES** NAPA VALLEY SYRAH

90% Syrah, 10% Petite Sirah **BLEND** 

14.9% **ALCOHOL** 

PH 3.99

TA 0.6 gms/100ml

20 months 10% new French oak COOPERAGE

# **SMALL BLOCK SERIES**

Small Block Series wines were born from the Hess family's creative passions—wine and art—and thrive under the leadership of the fifth generation Hess family, 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 Napa Valley and Mount Veeder grapes in the bottle.

# **VINTAGE NOTES**

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~Dave Guffy, Director of Winemaking

# **FOOD PAIRING SUGGESTIONS**

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# 2016 SMALL BLOCK SERIES RESERVE NAPA VALLEY CABERNET SAUVIGNON

BLEND 100% Cabernet Sauvignon

ALCOHOL 14.6%

**PH** 3.81

**TA** 0.69 gms/100ml

**COOPERAGE** 21 months - 75% New French Oak

# **HESS SMALL BLOCK SERIES**

Small Block Series wines were born from the Hess family's creative passions—wine and art—and thrive under the leadership of the fifth generation Hess family, 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 Napa Valley and Mount Veeder grapes in the bottle.

# **VINTAGE NOTES**

Vintage 2016 had near perfect weather and continues the streak of great California vintages. Winter gave us our average amount of rainfall followed by a warm spring that allowed most varieties to set a nice crop. August cooled things off and allowed some increase in hang time and we didn't see any major heat spikes during September and October. Yields were above average for most. Overall, the harvest was another welcomed season, and we find the wines of the vintage to be of excellent quality.

# **WINEMAKER NOTES**

"With fruit sourced from Beckstoffer's iconic Missouri Hopper vineyard in Oakville, this wine shows it is worthy of the reserve designation. Incredibly nuanced with a gorgeous structure, our Reserve Cabernet reflects the essence of Napa's valley floor. Aromas of blackberries, Valrhona chocolate and perfumed violets entice the palate, and complement the beautifully layered flavors of this wine. Rich and round with well-integrated tannins, delicious black plum and boysenberry marry with touches of espresso and dark chocolate while the fruit continues to linger on the long finish. A wine of this quality and depth is destined to continue to evolve and reveal more of its personality for years to come." ~Dave Guffy, Director of Winemaking

## FOOD PAIRING SUGGESTIONS

"Something so powerful needs a companion that can also stand tall, so this is clearly a case where a bit of grilled, charred medium rare beef of the highest quality, presented with wild fennel, caramelized onions and leafy, earthy grains would be simply wonderful."

# SEPTEMBER 2020

# **RARE REDS**

- 2017 HESS SMALL BLOCK SERIES
   NAPA VALLEY SYRAH
   Retail \$60 | Club \$48 | Reorder \$45
- 2018 LION TAMER NAPA VALLEY RED BLEND Retail \$45 | Club \$36 | Reorder \$33.75
- 2016 HESS SMALL BLOCK RESERVE NAPA VALLEY CABERNET SAUVIGNON Retail \$125 | Club \$100 | Reorder \$93.75

REORDER PRICE VALID THROUGH OCTOBER 30, 2020

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