

HESS COLLECTION MOUNT VEEDER 19 BLOCK MOUNTAIN CUVÉE 2018

~ Enjoy now through 2028~

The 2018 is rich and ripe upon entry with juicy tannins supported by a nice core of acidity. Aging in new French oak presents vanilla, oak spice and hints of clove and cinnamon layered through a plush finish.



SMALL BLOCK RESERVE NAPA VALLEY CABERNET SAUVIGNON 2018

~ Enjoy now through 2028~

Incredibly nuanced with a gorgeous structure, aromas of blackberries and perfumed violets entice the palate and complement its beautifully layered flavors of supple black cherry and hints of baking spice.



SMALL BLOCK SERIES EVANGELHO VINEYARD ZINFANDEL 2019

~ Enjoy now through 2026~

This wine delivers a bright, vibrant entry of currant and boysenberry, complemented by more savory notes of white pepper and dried herbs. It finishes with delicious elements of toasty oak and vanilla.



THE LIONESS NAPA VALLEY ESTATE CHARDONNAY 2019

~ Enjoy now through 2027~

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 HESS COLLECTION MOUNT VEEDER 19 BLOCK MOUNTAIN CUVÉE

BLEND 51% Malbec, 25% Syrah,

24% Cabernet Sauvignon

ALCOHOL 14.6%

pH 3.77

TA 0.61 gms/100ml

COOPERAGE 18 months 60% new French oak

19 BLOCK MOUNTAIN CUVÉE

Winemaker selections from 19 favorite blocks in our Veeder Summit vineyard, at elevations ranging from 1,300 to 2,000 feet, form the backbone for our mountain cuvée. Steep slopes and volcanic soils laced with clay give vines a challenge, producing tiny, intensely flavored berries. Year after year, this is one of our favorite expressions of mountain winemaking at its finest.

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.

WINEMAKER NOTES

"There are certain special blocks within our Mount Veeder estate vineyards that produce fruit which showcase the art of winemaking at elevation. Mount Veeder is Napa's coolest and wettest mountain growing region, resulting in extended harvest dates, allowing fruit to ripen in an almost leisurely journey to your glass. This wine has become one of the great favorites among our employees and collectors – this blend is led by Malbec and Cabernet Sauvignon, both easily recognizable for juicy black fruit flavors and aromas of black currant and wild mountain blueberries. Malbec has become my go-to blending variety and when it grows on Mount Veeder it sings. This vintage is rich and ripe upon entry with juicy tannins supported by a nice core of acidity. Careful aging in new French oak presents vanilla, oak spice and hints of clove and cinnamon layered through a plush, lingering finish." ~ Dave Guffy, Director of Winemaking

FOOD PAIRING SUGGESTIONS

"The layers of flavor in this wine pair well with complex foods, including braised or grilled meats like lamb, pork or duck; spring or sweet onions; earthy flavors such as mushrooms, eggplant and fennel; harder cheeses with salt crystals such as Bravo Farms Silver Mountain or Beecher's Flagship Reserve." ~ Chad Hendrickson, Exercity Ohd T

LIONS HEAD

LUXURY WINE COLLECTION

2019 **SMALL BLOCK SERIES EVANGELHO VINEYARD** ZINFANDEL

100% Zinfandel **BLEND**

ALCOHOL 16.5%

3.5 Ηа

TΑ 0.7 gms/100ml

COOPERAGE 16 months in twice-used French oak

SMALL BLOCK SERIES

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 unique vineyards and varietals in bottle.

VINTAGE NOTES

Vintage 2019 began slightly later than normal in some areas, but nonetheless delivered superb results. Spring was marked by occasional rains, which brought welcome soil saturation, and cooler temperatures, which allowed fruit to mature at a steady pace. Summer helped the grapevines to ripen and catch up from their late start. The warm days and cool nights of the fall allowed gradual sugar accumulation and longer hang times, promising fruit of the highest quality with structural beauty from balanced tannin, sugar and acid levels. Harvest began slightly later than normal with fruit picked at its peak, promising exceptional flavor in bottle.

WINEMAKER NOTES

"The truly heritage vineyard plots interwoven along Contra Costa County's northern border are hallowed ground for Zinfandel purists. None more so than the stunning 13-acre Evangelho Vineyard, nestled between Antioch and Oakley, which serves as the framework of our Zinfandel. On the palate, this wine delivers a bright, vibrant entry of currant and boysenberry, complemented by more savory notes of white pepper and dried herbs. The tannins in this wine are rich, yet supple and provide a beautiful structure as the wine finishes with delicious elements of toasty oak and vanilla."

~Stephanie Pope, Winemaker

FOOD PAIRING SUGGESTIONS

"An elegant but bold pairing with an array of dishes, standing well alongside hearty dishes such as Osso Bucco, roasted venison, filling cassoulets and richly sauced pastas."

~ Chad Hendrickson, Executive Chef



2019 THE LIONESS NAPA VALLEY ESTATE CHARDONNAY

BLEND | 100% Chardonnay

ALCOHOL 14.8 % ph 3.92

TA 0.55 gms/100ml

COOPERAGE 100% Barrel fermented, aged 18 months 50% new French oak

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 brioche 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 2021

RED & WHITE

2018 HESS COLLECTION MOUNT VEEDER
 19 BLOCK MOUNTAIN CUVÉE
 Retail \$70 | Club \$56 | Reorder \$52.50

• 2019 SMALL BLOCK SERIES EVANGELHO VINEYARD ZINFANDEL Retail \$50 | Club \$40 | Reorder \$37.50

• 2019 THE LIONESS

NAPA VALLEY ESTATE CHARDONNAY

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

REORDER PRICE VALID THROUGH OCTOBER 31, 2021

USER-CHOICE & CUSTOMIZING

Now you are able to choose amongst the standard selections, plus an additional four featured wines—for the first time—add to your club shipments! View the tutorial below and please reach out should you have any questions. Cheers!



Scan the QR code to view the how-to video.

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Share your unboxing, stay up-to-date on the happenings at the winery, and show your love of our wines.





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BLEND 51% Malbec, 25% Syrah,

24% Cabernet Sauvignon

ALCOHOL 14.6%

pH 3.77

TA 0.61 gms/100ml

COOPERAGE 18 months 60% new French oak

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LIONS HEAD

LUXURY WINE COLLECTION

2019 SMALL BLOCK SERIES EVANGELHO VINEYARD ZINFANDEL

BLEND 100% Zinfandel

ALCOHOL 16.5% pH 3.5

TA 0.7 gms/100ml

COOPERAGE 16 months in twice-used French oak

SMALL BLOCK SERIES

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 unique vineyards and varietals in bottle.

VINTAGE NOTES

Vintage 2019 began slightly later than normal in some areas, but nonetheless delivered superb results. Spring was marked by occasional rains, which brought welcome soil saturation, and cooler temperatures, which allowed fruit to mature at a steady pace. Summer helped the grapevines to ripen and catch up from their late start. The warm days and cool nights of the fall allowed gradual sugar accumulation and longer hang times, promising fruit of the highest quality with structural beauty from balanced tannin, sugar and acid levels. Harvest began slightly later than normal with fruit picked at its peak, promising exceptional flavor in bottle.

WINEMAKER NOTES

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~Stephanie Pope, Winemaker

FOOD PAIRING SUGGESTIONS

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~ Chad Hendrickson, Executive Chef

LIONS HEAD

LUXURY WINE COLLECTION

2018 SMALL BLOCK RESERVE NAPA VALLEY CABERNET SAUVIGNON

BLEND 100% Cabernet Sauvignon
ALCOHOL 14.9%

pH 3.63

TA 0.64 gms/100ml

COOPERAGE 21 months 75% new French oak

SMALL BLOCK SERIES

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 unique vineyards and varietals in bottle.

VINTAGE NOTES

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.

WINEMAKER NOTES

"With fruit sourced from among the most exquisite AVAs of the Napa Valley, including Oakville, Rutherford and Mount Veeder, this wine is the essence of the Napa Valley and shows it is worthy of the reserve designation. Incredibly nuanced with a gorgeous structure, aromas of blackberries and perfumed violets entice the palate and complement its beautifully layered flavors of supple black cherry and hints of baking spice. The delicious entry leads to well-integrated tannins, marked by notes of cedar and sandalwood, as this wine lingers on the long, delicious finish. A Cabernet of this quality and depth is destined to continue to evolve and reveal more of its personality for years to come."

~Stephanie Pope, Winemaker

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."

~ Chad Hendrickson, Executive Chef

SEPTEMBER 202I

RARE REDS

2018 HESS COLLECTION MOUNT VEEDER
 19 BLOCK MOUNTAIN CUVÉE
 Retail \$70 | Club \$56 | Reorder \$52.50

 2019 SMALL BLOCK SERIES EVANGELHO VINEYARD ZINFANDEL
 Retail \$50 | Club \$40 | Reorder \$37.50

• 2018 SMALL BLOCK RESERVE NAPA VALLEY CABERNET SAUVIGNON Retail \$125 | Club \$100 | Reorder \$93.75

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