



THE HESS COLLECTION  
MOUNT VEEDER / NAPA VALLEY

**HESS COLLECTION  
MOUNT VEEDER  
CABERNET SAUVIGNON  
2018**

*~ Enjoy now through 2028~*

A perfectly structured wine led by black fruits, with mounthfilling layers of cassis framed by vanilla notes. This well-rounded wine has elements of oak spice and rich chocolate that linger on the finish.



THE HESS COLLECTION  
MOUNT VEEDER / NAPA VALLEY

**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  
LUXURY WINE COLLECTION

**SMALL BLOCK SERIES  
MOUNT VEEDER  
CHARDONNAY  
2018**

*~ Enjoy now through 2024~*

Aromas of white flower marry with enticing notes of honeysuckle and lemon curd. Layers of stone fruit, nectarine and lemon zest offer a wonderful acidity.



THE HESS COLLECTION  
MOUNT VEEDER / NAPA VALLEY

**HESS COLLECTION  
MOUNT VEEDER  
CABERNET SAUVIGNON  
2014**

*~ Enjoy now through 2024~*

This wine is vibrant with big blackberry fruit notes and sweet, pleasing tannins. Notes of espresso and cassis layer around a very precise black fruit core.



THE HESS COLLECTION  
MOUNT VEEDER / NAPA VALLEY

## 2018 HESS COLLECTION MOUNT VEEDER CABERNET SAUVIGNON

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<b>BLEND</b>	76% Cabernet Sauvignon, 22% Malbec, 2% Petit Verdot
<b>ALCOHOL</b>	14.8%
<b>pH</b>	3.8
<b>TA</b>	0.67 gms/100ml
<b>COOPERAGE</b>	22 months 80% new French oak

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### 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 and intense fruit flavors.

### 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

"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*

### FOOD PAIRING SUGGESTIONS

"Try your hand at the recipe included in this shipment or this wine pairs well with braised 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, Executive Chef*



THE HESS COLLECTION  
MOUNT VEEDER / NAPA VALLEY

## 2018 HESS COLLECTION NAPA VALLEY CELEBRATION CUVÉE

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<b>BLEND</b>	77% Cabernet Sauvignon, 12% Malbec, 11% Merlot
<b>ALCOHOL</b>	14.9%
<b>pH</b>	3.77
<b>TA</b>	0.65 gms/100ml
<b>COOPERAGE</b>	22 months 40% new French oak

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### 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

“This cuvée shows 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

## 2018 SMALL BLOCK SERIES MOUNT VEEDER CHARDONNAY

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<b>BLEND</b>	100% Chardonnay
<b>ALCOHOL</b>	14.8 %
<b>pH</b>	3.6
<b>TA</b>	0.58 gms/100ml
<b>COOPERAGE</b>	100% stainless fermented, aged 9 months in neutral French oak, no malolactic fermentation.

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### 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

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. The fruit matured consistently and was picked when it was at its peak, promising exceptional flavor in bottle.

### WINEMAKER NOTES

"High atop Mount Veeder we have a small portion of the Veeder Hills vineyard planted to Chardonnay. Mountain fruit is something apart from what you find on the Valley floor. From vineyard to your glass, this fruit gets special attention, and is offered in a pure, Chablis-like style that is crisp and clean, with firm elements of minerality and a bright energy on the palate. On the nose, beautiful and delicate floral aromas of white flower marry with enticing notes of honeysuckle and lemon curd. Layers of stone fruit, nectarine and lemon zest offer a wonderful acidity that delights the palate, while a very subtle hint of toffee from the oak aging appears on the lingering finish." ~Stephanie Pope, Winemaker

### FOOD PAIRING SUGGESTIONS

"Fennel-dusted wild Pacific Halibut with roasted peaches and field greens dressed with a honey & citrus vinaigrette. A Feta style goat cheese or Carmody enhances the natural gifts of this Chardonnay."  
~Chad Hendrickson, Executive Chef

# NOVEMBER 2021

## RED & WHITE

- 2018 HESS COLLECTION MOUNT VEEDER  
CABERNET SAUVIGNON  
Retail \$80 | Club \$64 | Reorder \$60

- 2018 HESS COLLECTION  
NAPA VALLEY CELEBRATION CUVÉE  
Retail \$75 | Club \$60 | Reorder \$56.25

- 2018 SMALL BLOCK SERIES  
MOUNT VEEDER CHARDONNAY  
Retail \$55 | Club \$44 | Reorder \$41.25

**REORDER PRICE  
VALID THROUGH  
DECEMBER 31, 2021**

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**VIEW TIM'S MESSAGE ABOUT HARVEST 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 codes with your smartphone to view the videos.

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### **CONTACT & REORDER**

707-255-2713 | [wineclub@hesspersson.com](mailto:wineclub@hesspersson.com)  
[HESSPERSSONESTATES.COM](http://HESSPERSSONESTATES.COM)

### **LET'S GET SOCIAL!**

@hesscollection | @lionsheadwines

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





THE HESS COLLECTION  
MOUNT VEEDER / NAPA VALLEY

## 2018 HESS COLLECTION MOUNT VEEDER CABERNET SAUVIGNON

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<b>BLEND</b>	76% Cabernet Sauvignon, 22% Malbec, 2% Petit Verdot
<b>ALCOHOL</b>	14.8%
<b>pH</b>	3.8
<b>TA</b>	0.67 gms/100ml
<b>COOPERAGE</b>	22 months 80% new French oak

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### VINTAGE NOTES

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"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*

### FOOD PAIRING SUGGESTIONS

"Try your hand at the recipe included in this shipment or this wine pairs well with braised 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, Executive Chef*



THE HESS COLLECTION  
MOUNT VEEDER / NAPA VALLEY

## 2018 HESS COLLECTION NAPA VALLEY CELEBRATION CUVÉE

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<b>BLEND</b>	77% Cabernet Sauvignon, 12% Malbec, 11% Merlot
<b>ALCOHOL</b>	14.9%
<b>pH</b>	3.77
<b>TA</b>	0.65 gms/100ml
<b>COOPERAGE</b>	22 months 40% new French oak

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### WINEMAKER NOTES

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*~Dave Guffy, Director of Winemaking*

### FOOD PAIRING SUGGESTIONS

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THE HESS COLLECTION  
MOUNT VEEDER / NAPA VALLEY

## 2014 HESS COLLECTION MOUNT VEEDER CABERNET SAUVIGNON

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<b>BLEND</b>	81% Cabernet Sauvignon, 16% Malbec, 3% Petit Verdot
<b>ALCOHOL</b>	14.9%
<b>pH</b>	3.79
<b>TA</b>	0.64 gms/100ml
<b>COOPERAGE</b>	22 months 80% new French oak

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### 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 and intense fruit flavors.

### VINTAGE NOTES

The harvest of 2014 will be forever remembered for being blindingly fast.

Many say it was over in the blink of an eye...it wasn't just fast, it also started early (some grapes were at the winery in late August), meaning our crews spent Thanksgiving at home with their families, not a bad tradeoff for some long days keeping up with the crush of grapes arriving at the winery. Fast is one thing, of course, but the real focus is always on flavor, and once again, as has been the case for recent vintages, the fruit in 2014 was simply spectacular - it is a vintage that is memorable on every measure: fast, ripe and furiously top quality.

### WINEMAKER NOTES

"Our estate grown Cabernet Sauvignon is the flagship of the Hess Collection - grown on the original vineyards first acquired by Donald Hess in the late 70s, this is one of my favorite wines to grow and make. The 2014 vintage is vibrant with big blackberry fruit notes and sweet pleasing tannins - a surprise coming from Mount Veeder. Tannins on Mount Veeder need the most attention to ensure we craft a wine that is approachable and round, and this vintage delivers on all fronts. I love the mouth filling notes of espresso and cassis that layer around a very precise black fruit core. This is a wine that can age and age but if you are like me and you like your wines young, I promise you won't be disappointed."

*~Dave Guffy, Director of Winemaking*

### FOOD PAIRING SUGGESTIONS

"The layers of flavor in this wine pair well with complex foods, lamb, pork or duck; filet mignon; earthy flavors such as mushrooms, cheeses with salt crystals such as English cheddar, aged parmesan, and gouda cheese." *~Chad Hendrickson, Executive Chef*



# NOVEMBER 2021

## RARE REDS

- 2018 HESS COLLECTION MOUNT VEEDER  
CABERNET SAUVIGNON  
Retail \$80 | Club \$64 | Reorder \$60

- 2018 HESS COLLECTION  
NAPA VALLEY CELEBRATION CUVÉE  
Retail \$75 | Club \$60 | Reorder \$56.25

- 2014 HESS COLLECTION  
MOUNT VEEDER CABERNET SAUVIGNON  
Retail \$95 | Club \$76 | Reorder \$71.25

**REORDER PRICE  
VALID THROUGH  
DECEMBER 31, 2021**

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### USER-CHOICE & CUSTOMIZING

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