

# HESS PERSSON

E S T A T E S



## 2018 | SMALL BLOCK SERIES OAKVILLE CABERNET SAUVIGNON RESERVE

<b>BLEND:</b>	100% Cabernet Sauvignon
<b>APPELLATION:</b>	Oakville
<b>ALCOHOL:</b>	14.8%
<b>PH:</b>	3.54
<b>TA:</b>	0.6 gms/100ml
<b>AGING:</b>	22 months in 65% new French oak
<b>HARVESTED:</b>	October 30, 2018
<b>CASES:</b>	6 barrels

### 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 Valley grapes in the bottle.

### RESILIENCE IN THE VINEYARD

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.

### FROM THE CELLAR

“Made with fruit sourced from among the most famed AVAs in the Napa Valley, Oakville, this Small Block Reserve Cabernet Sauvignon showcases the essence of the Oakville appellation. Established in 1993, this AVA is known to produce wines of power, balance and aging potential. The vineyards' gravel soils and temperate Mediterranean climate present a complexity of dark berry fruit with a touch of herbs and sweet vanilla oak on both the nose and palate, giving this wine a rich texture with firm tannins.”

–Stephanie Pope, Winemaker

### CURATED CULINARY PAIRING

“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 greens would be simply wonderful.”

– Chad Hendrickson, Executive Chef

### COMMITMENT TO SUSTAINABILITY

Hess Persson Estates' vineyards & winery are certified by the California Sustainable Winegrowing Alliance. We are also proud to support the Land Trust of Napa County, a community-based nonprofit dedicated to preserving the character of Napa by permanently protecting land.