

HESS PERSSON
ESTATES

**SMALL BLOCK SERIES
MALBEC MOUNT VEEDER
2019**

~ Enjoy now through 2027~

Welcoming aromas of blackberry pie and lavender are accented by notes of vanilla and licorice. The soft, supple entry leads to vibrant flavors of forest fruits and cocoa.

HESS PERSSON
ESTATES

**SMALL BLOCK SERIES
PETITE SIRAH
NAPA VALLEY
2019**

~ Enjoy now through 2026~

Aromas of blueberry, vanilla and graphite amplify the flavors of blackberry and cocoa nib. Rich tannins and ample acidity enhance the berry components of this balanced wine.

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**SMALL BLOCK RESERVE
PINOT NOIR
MARDIKIAN VINEYARD
2019**

~ Enjoy now through 2027~

Aromas of Bing cherries, plum, cloves and forest floor are enhanced by a cola note, influenced by barrel aging. The silky-smooth entry and soft tannins shape a long finish.

HESS PERSSON
ESTATES

**SMALL BLOCK SERIES
CHARDONNAY
GAP'S CROWN
2019**

~ Enjoy now through 2024~

The silky texture is complemented by flavors of Golden Delicious apple, lemon meringue and toasted brioche. A backbone of acidity leads to an elegant mineral finish.



**GRILLED TRUMPET ROYALE
MUSHROOMS**
with
**PROSCIUTTO, ARUGULA, SPRING
FAVA BEANS & TARRAGON
FENNEL VINAIGRETTE**



GRILLED TRUMPET ROYALE MUSHROOMS

with

PROSCIUTTO, ARUGULA, SPRING FAVA BEANS & TARRAGON FENNEL VINAIGRETTE

by Hess Executive Chef Chad Hendrickson

Yields 4 servings

PREP TIME: 30 MINS, COOK TIME: 10 MINS

TOTAL TIME: APPROX. 40 MINS

Wine pairing suggestion is Small Block Series Malbec

INGREDIENTS

TRUMPET ROYALE MUSHROOMS

8 ea. Trumpet Royale
Mushrooms, cut in half
lengthwise
1 Tbsp. extra virgin olive oil
salt & pepper, to taste

TARRAGON FENNEL VINAIGRETTE

2 ea. shallots, fine dice
1/3 cup white balsamic vinegar
2 Tbsp. whole grain mustard
1 tsp. fennel seeds, toasted, ground
1 Tbsp. tarragon, chopped
1 cup extra virgin olive oil
salt & pepper, to taste

SALAD

1 lb. wild arugula, cleaned, stemmed
2 ea. red endive, julienne lengthwise
1 cup fava beans, peeled, blanched
12 ea. prosciutto, thin slices
1/2 cup Parmesan cheese, shaved
salt & pepper, to taste

METHOD

Trumpet Royale Mushrooms

1. Preheat a grill or grill pan over medium high heat.
2. Season mushrooms with salt and pepper on both sides. Drizzle with oil and place flat side down on the grill. Let cook for a minute without moving to get nice grill marks. Flip and cook on the other side. Set aside.

Tarragon Fennel Vinaigrette

1. Place shallots and vinegar in a bowl. Season with salt and pepper. Let sit for 5 minutes. Whisk in mustard, fennel, and tarragon. Slowly whisk in oil to emulsify. Season with salt and pepper.

Salad

1. Combine arugula, endive and fava beans in a large bowl. Toss gently with some vinaigrette. Season with salt and pepper.

To serve:

1. Place prosciutto on plate. Top with salad. Lean 3-4 pieces of grilled mushroom against the salad. Top with shaved Parmesan cheese.

Sit down, have a glass of wine, relax and enjoy!

HESS PERSSON

E S T A T E S

2019 SMALL BLOCK SERIES MALBEC MOUNT VEEDER, NAPA VALLEY

BLEND	100% Malbec
ALCOHOL	15.4%
pH	3.77
TA	0.64 gms/100ml
COOPERAGE	20 months 35% 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 the 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 in some areas with fruit picked at its peak, giving exceptional flavor in the bottle.

WINEMAKER NOTES

"We are one of Napa's largest Malbec growers, and this Mount Veeder-grown Malbec is one of our most sought after Small Block Series wines. The 2019 Malbec has an inky, dark color that lends itself to aromas of warm blackberry pie and lavender followed by vanilla and licorice. The soft, supple entry complements the vibrant flavors of forest fruits with a cocoa backbone. An elegant tannin structure rounds out the brooding finish"

~Stephanie Pope, Winemaker

FOOD PAIRING SUGGESTIONS

"Try your hand at the recipe included in this shipment for Grilled Trumpet Royale Mushrooms with Prosciutto, Arugula, Spring Fava Beans and Tarragon Fennel Vinaigrette or pair with a young Gouda cheese."

~Chad Hendrickson, Executive Chef

HESS PERSSON

E S T A T E S

2019 SMALL BLOCK SERIES PETITE SIRAH, NAPA VALLEY

BLEND	100% Petite Sirah
ALCOHOL	14.5%
pH	3.64
TA	0.65 gms/100ml
COOPERAGE	20 months 10% new French oak

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WINEMAKER NOTES

"This fan favorite hails from our Allomi Vineyard located on the far eastern edge of the Napa Valley. The combination of a long, warm growing season and well-drained soils creates optimal ripening conditions. With that in mind, our Petite Sirah displays a deep purple color offering inviting aromas of blueberry and elements of vanilla, baking spices, violet and graphite. A plush mouthfeel is driven by dark fruit flavors, most notably blackberry, and cocoa nib.

Rich tannins and ample acidity complement the bold berry components to complete this well-structured, balanced wine "

-Stephanie Pope, Winemaker

FOOD PAIRING SUGGESTIONS

"Grilled Misson figs with Point Reyes Blue cheese and balsamic syrup pair well with this wine. Or try it with braised or grilled lamb or eggplant and root vegetables. A sweet pairing includes chocolate dipped boysenberries."

-Chad Hendrickson, Executive Chef

HESS PERSSON

E S T A T E S

2019 SMALL BLOCK SERIES CHARDONNAY GAP'S CROWN, SONOMA COAST

BLEND	100% Chardonnay
ALCOHOL	13.4%
pH	3.76
TA	0.48 gms/100ml
COOPERAGE	Barrel fermented in 33% new French oak, lees stirred monthly; aged 16 months in barrel

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WINEMAKER NOTES

"Gap's Crown has gained renown for Pinot Noir, but this is also a special site where Chardonnay shines. As the most easterly vineyard in the Petaluma Gap, fog and wind arrive each morning, making this one of the coolest areas along the Sonoma Coast. Notes of vibrant lemon peel, honeysuckle, Mandarin orange blossom, and vanilla bean present on the nose with full, rounded flavors of Golden Delicious apple, lemon meringue and toasted brioche. The silky texture is supported by a backbone of acidity that lends to an elegant mineral finish."

-Stephanie Pope, Winemaker

FOOD PAIRING SUGGESTIONS

"Try this Chardonnay alongside fresh cheeses like mozzarella, burrata or goat cheese with honey. This wine also brings depth and weight to the table when offered with mild white fish like halibut and sole, and when paired with lemon risotto, it truly sings."

-Chad Hendrickson, Executive Chef

MAY 2022

RED & WHITE

- 2019 SMALL BLOCK SERIES
MALBEC MOUNT VEEDER
Retail \$70 | Club \$56 | Reorder \$52.50

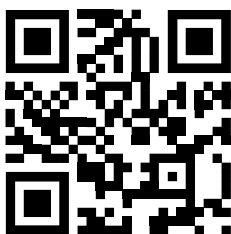
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PETITE SIRAH NAPA VALLEY
Retail \$60 | Club \$48 | Reorder \$45

- 2019 SMALL BLOCK SERIES
CHARDONNAY GAP'S CROWN
Retail \$60 | Club \$48 | Reorder \$45

**REORDER PRICE
VALID THROUGH
JUNE 6, 2022**

USER-CHOICE & CUSTOMIZING

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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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E S T A T E S

2019 SMALL BLOCK RESERVE PINOT NOIR MARDIKIAN VINEYARD SONOMA COAST

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ALCOHOL	14.6%
pH	3.98
TA	0.48 gms/100ml

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WINEMAKER NOTES

"The Mardikian Vineyard is located in the far reaches of the West Sonoma Coast, about 5 miles from the Pacific Ocean. A maritime blanket of fog begins to fade around noon each day, allowing for extended hang time and added complexity to the wine. This vintage offers aromas of Bing cherry, plum, dried rose petals, cloves and forest floor that are enhanced by a subtle cola note, influenced by barrel aging. The silky-smooth entry has a flavor profile that mirrors the aromas and includes soft, supple tannins that shape a long finish."

-Stephanie Pope, Winemaker

FOOD PAIRING SUGGESTIONS

"Pinot Noir is a classic partner with Sonoma Duck Breast or Sonoma's famed CK Lamb. Mushroom risotto works wonderfully too. Brie, Camembert, Gruyere and goat cheese are my go-to selections. This Pinot Noir is a robust style that will enhance a wide variety of dishes, so don't be afraid to be unconventional in your thinking."

-Chad Hendrickson, Executive Chef

MAY 2022

RARE REDS

• 2019 SMALL BLOCK SERIES
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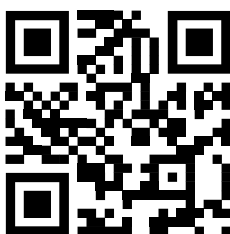
• 2019 SMALL BLOCK SERIES
PETITE SIRAH NAPA VALLEY
Retail \$60 | Club \$48 | Reorder \$45

• 2019 SMALL BLOCK RESERVE
PINOT NOIR MARDIKIAN VINEYARD
Retail \$100 | Club \$80 | Reorder \$75

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