

HESS PERSSON

E S T A T E S

Mount Veeder

NAPA VALLEY | ESTATE GROWN

19 BLOCK MOUNTAIN CUVÉE

2019



THE HESS COLLECTION WINES FROM MOUNT VEEDER

Donald Hess was attracted to Mount Veeder's high elevation and challenging mountain climate, believing this rugged land would produce great grapes, leading to even greater wines. Our estate vineyards on Mount Veeder are sustainably farmed, as directed by our founder's guiding philosophy: "Nurture the land, return what you take."

"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.

TASTE WITH THE WINEMAKER

"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 blend is led by Malbec and then Cabernet Sauvignon, both easily recognizable for juicy black fruit flavors and aromas of black cherry and wild mountain blackberries. The wine has a dark, inky color due to the high Malbec content. This vintage is rich and ripe upon entry with rustic tannins and blackberry crumble aromas that are supported by a nice core of acidity. Careful aging in new French oak presents a long vanilla finish with delicate notes of cinnamon and star anise."

- Dave Guffy, Chief Winemaker

BLEND: 65% Malbec
25% Cabernet Sauvignon
5% Petit Verdot
5% Syrah

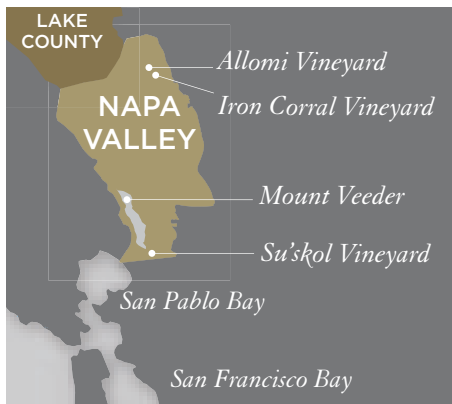
ALCOHOL: 14.2%

PH: 3.79

TA: 0.63 gms/100ml

COOPERAGE: Aged in 60% New French oak for 18 months

HARVESTED: October 7 - 31, 2019



2019 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, promising exceptional flavor in bottle.