



## THE HESS COLLECTION



### 2019 | HESS COLLECTION CELEBRATION CUVÉE NAPA VALLEY

<b>BLEND:</b>	80% Cabernet Sauvignon, 17% Malbec, 3% Petit Verdot
<b>APPELLATION:</b>	Napa Valley
<b>ALCOHOL:</b>	14.2%
<b>PH:</b>	3.81
<b>TA:</b>	0.6 gms/100ml
<b>COOPERAGE:</b>	Aged 22 months in 40% New French Oak
<b>HARVESTED:</b>	October 14 - November 2, 2019
<b>CASES:</b>	522

#### CELEBRATE WITH OUR CELEBRATION CUVÉE

Each season, Hess Persson Estates chief 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.

#### RESILIENCE IN THE VINEYARD

Every vintage and harvest presents a unique set of obstacles, and we approach every year ready to face the challenge. Vintage 2019 began with occasional rains and cooler temperatures, which brought soil saturation and allowed fruit to mature steadily. Summer helped the grapes to ripen, and the warm days and cool nights of the Fall fostered gradual sugar accumulation and longer hang times. Harvest began slightly later than normal in some areas, with fruit picked at its peak, promising exceptional flavor in the bottle.

#### FROM THE CELLAR

“Crafted with the most memorable and special celebrations in mind, we’ve selected lots of our finest Cabernet Sauvignon and Malbec which together, present inviting and warm aromas of delicious red fruit, cassis and cedar. On the palate, our Celebration Cuvée delivers a lush, silky entry with a lovely vanilla character alongside layered elements of beautiful red fruit and a subtle bourbon nuance appearing on the lengthy finish.”

–Dave Guffy, Chief Winemaker

#### CURATED CULINARY PAIRING

“The layers of flavors in this cuvée show off your best dishes, particularly braised or grilled meats like lamb, pork roasts and duck, as well as savory hams. Sweet onions, earthy mushrooms, eggplant and fennel all are wonderful accents. Harder cheeses as appetizers, with hearty Malden Sea Salt flakes steal the show.”

– 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.