

HESS SELECT



**CABERNET
SAUVIGNON**

**NORTH COAST
2019**



HESS SELECT WINES

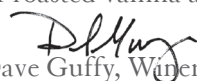
Crafted by our winemakers best known for artistry with mountain vineyards in the Napa Valley, Hess Select wines are sourced from grower families throughout California who share the guiding principle that our founder, Donald Hess, instilled in our family business: “nurture the land and return what you take”. We strive to make the very best wines that elevate the everyday and honor our family legacy.

CALIFORNIA'S COASTAL REGIONS

Rugged, often wild, with never-ending complexity, California offers some of the most diverse and premiere growing sites in the world. The Hess winemaking team looks to our dedicated and long-standing grower partners for quality fruit that express the unique terroir and idyllic growing conditions for each Hess Select varietal. The North Coast of California offers a relatively mild Mediterranean climate overlaid with well-drained volcanic and gravelly soils, perfect for concentrating vine energy. Rolling hillsides and benchlands offer prime vineyard sites producing flavorful fruit with layers of agreeable acids and balanced tannins in this Cabernet Sauvignon.

TASTE WITH THE WINEMAKER

“Our Hess Select Cabernet Sauvignon truly finds itself at home on any occasion. This wine is so versatile, I drink it year round—among friends at a summer backyard barbeque or with family in front of a crackling fireplace. On the nose, this Cabernet Sauvignon presents vivid aromas of red cherry and blackberry accented by notes of warm cedar. I love the big, rich entry on this wine, as mouthfilling tannins deliver complex layers of black fruit, notably blackberry and black plum, with hints of roasted vanilla and mocha on the soft, round finish.”


-Dave Guffy, Winemaker

2019 VINTAGE

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, allowing fruit to mature at a steady pace. Summer helped the grapevines to ripen and catch up from their late start, and conditions continued to be almost ideal throughout August and September. The warm days and cool nights of the Fall season allowed gradual sugar acculation 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; with such lengthy hang time, the fruit matured consistently and was picked at its peak, promising exceptional flavor in bottle.

