

# HESS PERSSON

E S T A T E S



## 2019 | SMALL BLOCK SERIES COLLECTORS CUVÉE NAPA VALLEY

<b>BLEND:</b>	55% Merlot, 18% Malbec, 18% Cabernet Sauvignon, 9% Petit Verdot
<b>APPELLATION:</b>	Napa Valley
<b>ALCOHOL:</b>	14.8%
<b>PH:</b>	3.72
<b>TA:</b>	0.58 gms/100ml
<b>COOPERAGE:</b>	Aged in 40% New French oak barrels for 22 months
<b>HARVESTED:</b>	October 14-31, 2019
<b>CASES:</b>	259 cases

### 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 Coast grapes in the 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

“Originally inspired by the blends crafted during our annual Blending Party each April, Small Block Series Collectors Cuvée is a unique wine. For vintage 2019, Merlot leads the blend with Malbec, Cabernet Sauvignon and Petit Verdot layered in to create the perfect harmony. This supple and bold wine is deep in color and offers aromas of black fruit, graphite, black pepper and baking spices. Full, fine-grained tannins marry with flavors of ripe plum, black cherry and vanilla for an elegant finish.”  
– Stephanie Pope, Winemaker

### CURATED CULINARY PAIRING

“This wine will stand well alongside braised or grilled meats like lamb, pork or duck dressed with sweet onions and earthy accents from mushrooms, eggplant and wild fennel. Hard cheeses with popular sea salt crystals, such as Bravo Farms Silver Mountain or Beecher’s Flagship Reserve, are just the thing to show off contrasting and complementary tastes.”  
– 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.