

# HESS PERSSON <br> E S T A T E S 

## 2019 | SMALL BLOCK SERIES <br> PETITESIRAH <br> NAPA VALLEY

$100 \%$ Petite Sirah
Napa Valley, Allomi Vineyard
14.5\%
3.64
$0.65 \mathrm{gms} / 100 \mathrm{ml}$
Aged 20 months in 10\% New French Oak
October 12-18, 2019
372 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

"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 sesaon 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

## CURATED CULINARY PAIRING

"Grilled Misson figs with Point Reyes Blue cheese and balsamic syrup pair well with this wine. Or try it with braised or grilled lamb; eggplant and root vegetables, like beets or celery root. I like Cypress Grove Lamb Chopper cheese, aged Gouda or a meduim cheddar. A sweet pairing includes chocolate dipped boysenberries."

- 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.

