

HESS PERSSON

E S T A T E S



2019 | SMALL BLOCK SERIES MOUNT VEEDER CABERNET SAUVIGNON RESERVE

BLEND:	100% Cabernet Sauvignon
APPELLATION:	Mount Veeder
ALCOHOL:	14.1%
PH:	3.75
TA:	0.62 gms/100ml
COOPERAGE:	Aged in 65% New French oak barrels for 22 months
HARVESTED:	October 16-21, 2019
CASES:	311 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

“Made with fruit sourced from our home AVA in the Napa Valley, Mount Veeder, this Small Block Reserve Cabernet Sauvignon showcases the essence of the Mount Veeder appellation. This AVA was officially established in 1993 and typically delivers wines of a powerful structure. The vineyards benefit from steep slopes, well-drained volcanic soils, and direct sunlight to render a well-structured wine with an intense concentration of blackberry, blueberry, earth and baking spice. This is a wine with presence, lingering tannins paired with vanilla make you want to go back for more and explore what it has to offer.”
– Stephanie Pope, Winemaker

CURATED CULINARY PAIRING

“Something so powerful needs a companion that can also stand tall, so this is clearly a case where a bit of grilled, charred medium rare beef of the highest quality, presented with wild fennel, caramelized onions and leafy, earthy greens would be simply wonderful.”
– 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.