

HESS PERSSON

E S T A T E S



2018 | SMALL BLOCK SERIES RUTHERFORD CABERNET SAUVIGNON RESERVE

BLEND:	100% Cabernet Sauvignon
APPELLATION:	Rutherford
ALCOHOL:	15.1%
PH:	3.69
TA:	0.62 gms/100ml
AGING:	22 months in 65% new French oak
HARVESTED:	October 27, 2018
CASES:	6 barrels

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 Valley grapes in the bottle.

RESILIENCE IN THE VINEYARD

Each vintage presents a unique set of conditions, and we approach every year ready to face the challenge. For vintage 2018, budbreak began on schedule at the end of February, and spring brought moderate temperatures that progressed into a warm summer without any disruptive heat spikes. Steady growing conditions continued through Harvest, which began in mid-September for the white varieties. We continued picking our red varieties long into the first weeks of November. With such lengthy hang time, the fruit matured consistently and was picked at its peak, promising exceptional flavor in bottle.

FROM THE CELLAR

“Made with fruit sourced from among the most iconic of AVAs in the Napa Valley, Rutherford, this Small Block Reserve Cabernet Sauvignon showcases the essence of the Rutherford appellation. Established in 1993, this AVA is known for producing rich, concentrated and highly complex wines. The vineyards' well-drained soils including volcanic deposits, and marine sediments offer ripe aromas of black current, blackberry, nutmeg and chocolate. The flavors mirror the aromas with plush round tannins that linger on the palate.”

–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.