

HESS PERSSON

E S T A T E S



2018 | SMALL BLOCK SERIES ZINFANDEL EVANGELHO VINEYARD

VARIETAL: 100% Zinfandel

HARVEST: September 11, 2018

ALCOHOL: 16.7%

PH: 3.41

TA: 0.81 gms/100mL

AGING: 16 months in twice-used French Oak Barrels

208 Cases Produced

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 unique vineyards and varietals in bottle.

RESILIENCE IN THE VINEYARD

Each vintage presents a unique set of conditions, and we approach every year ready to face the challenge. 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, which allowed fruit to mature at a steady pace. Summer helped the grapevines to ripen and catch up from their late start. The warm days and cool nights of the fall allowed gradual sugar accumulation 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 in some areas with fruit picked at its peak, promising exceptional flavor in bottle.

FROM THE CELLAR

"The truly heritage vineyard plots interwoven along Contra Costa County's northern border are hallowed ground for Zinfandel purists. None more so than the stunning 13-acre Evangelho Vineyard, nestled between Antioch and Oakley, which serves as the framework of our Zinfandel. On the palate, this wine delivers a bright, vibrant entry of currant and boysenberry, complemented by more savory notes of white pepper and dried herbs. The tannins in this wine are rich, yet supple and provide a beautiful structure as the wine finishes with delicious elements of toasty oak and vanilla."

– Stephanie Pope, Winemaker

CURATED CULINARY PAIRING

An elegant but bold pairing with an array of dishes, standing well alongside hearty dishes such as Osso Bucco, roasted venison, filling cassoulets and richly sauced pastas.

- 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.