



2017 | 35th ANNIVERSARY CABERNET SAUVIGNON, ESTATE GROWN

THE HESS COLLECTION WINES FROM MOUNT VEEDER

The founder of The Hess Collection, Donald Hess, was attracted to Mount Veeder's high elevation and challenging mountain climate, believing this rugged land would produce great grapes, leading to even greater wines. Mount Veeder is distinguished in Napa for having the highest elevation, coolest growing season and geographically diverse soils among its valleys and slopes. The Hess Collection Mount Veeder wines are known for complexity, structure and elegance. Our estate vineyards on Mount Veeder are sustainably farmed, as directed by our founder's guiding philosophy: "Nurture the land, return what you take."

CELEBRATING 35 YEARS OF EXCEPTIONAL WINEMAKING

It takes intuition to look 35 years into the future and know that high on Mount Veeder would be home to Napa Valley's best Cabernet Sauvignon. Passion and dedication guided Donald Hess to Mount Veeder and to produce world renowned wines. The 2017 vintage marks the 35th anniversary for The Hess Collection, and this special bottling pays homage to Donald Hess and his unwavering vision to challenge convention. This estate bottling is a special tribute to the next generation of Hess family who uphold the founding vision to craft wines of distinction.

TASTE WITH THE WINEMAKER

"Our 35th Anniversary Cabernet Sauvignon is a beautiful expression of our heritage on Mount Veeder. Deep garnet in color, this wine delivers inviting aromas of dark berries and cedar spice that lead to a silky wine on the palate. This Cabernet is driven by delicious notes of blueberry and cassis that marry seamlessly with soft touches of toasted cinnamon and baking spice as mouth-filling tannins linger on a long, pleasant finish. It's truly an honor to craft our very finest wine from this special and wondrous place, and with this wine, we salute Founder Donald Hess, who saw clearly the potential that is now being fully realized."

- Dave Guffy, Director of Winemaking

2017 VINTAGE NOTES

Vintage 2017 began with restorative rains that replenished soils, supported vine growth and fortified our vineyards through bud break. A late-August heat wave caused harvest to pick up at a rapid pace. October was marked by wildfires in the North Coast, but thankfully, much of the area's grapes were already picked, leaving the wine quality unaffected. Despite it being a tumultuous year, we saw an abundant harvest with above normal yields that gave our winemakers beautiful fruit and the opportunity to develop wines with depth and character.

BLEND: 86% Cabernet Sauvignon

14% Malbec

ALCOHOL: 14.5% PH: 3.62

TA: 0.59 gms/100ml

COOPERAGE: Aged in 65% New French

oak barrels for 22 months

COOPERS: Saury, Sylvain, Orion

HARVESTED: Sept. 28 - Oct. 6, 2017

PRODUCTION: 471 (9L) cases

