

BLEND: 90% Cabernet Sauvignon

9% Malbec 1% Petit Verdot

ALCOHOL: 14.4% PH: 3.79

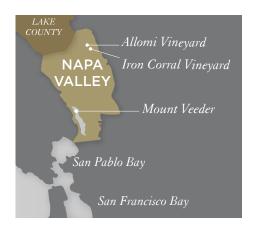
TA: 0.59 gms/100ml

COOPERAGE: Aged in 80% New French

oak for 22 months

HARVESTED: September 10, 2021 –

September 17, 2021



HESS COLLECTION

Mount Veeder

NAPA VALLEY | ESTATE GROWN

CABERNET SAUVIGNON

2021

THE HESS COLLECTION WINES FROM MOUNT VEEDER

The Hess Collection was established in the far reaches of the Napa Valley. 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. Our estate vineyards on Mount Veeder are sustainably farmed, as directed by our founder's guiding philosophy: "Nurture the land, return what you take."

MOUNT VEEDER CABERNET SAUVIGNON

Our signature Mount Veeder Cabernet Sauvignon comes from our Veeder Hills Vineyard, which ranges from 600-1,120 feet in elevation. Its steep slopes and sedimentary clay and shale soils restrict root growth, resulting in Mount Veeder's hallmark small berries with intense fruit flavors.

TASTE WITH THE WINEMAKER

"Our 2021 estate-grown Cabernet Sauvignon provides a beautiful complexity, elegance and structure we have come to expect from our mountain fruit. Aromas of dark black fruit and bramble highlight the Cabernet Sauvignon at the heart of the wine. We integrate a touch of Malbec to provide mouth filling notes of cassis and boysenberry, and to develop a softness in the tannins, making this a wonderfully round wine. It has a perfectly balanced structure with well-integrated toasted oak that offers subtle notes of cocoa on the lengthy, pleasing finish."

- Dave Guffy, Director of Winemaking

2021 VINTAGE NOTES

Vintage 2021 delivered superb results. Spring was marked by occasional rains, which brought welcome soil saturation, and cooler temperatures, allowing fruit to mature at a steady pace. Summer helped the grapevines ripen completely and conditions continued to be almost ideal throughout August and September. The warm days and cool nights of the fall season allowed gradual sugar accumulation and longer hang times, promising fruit of the highest quality with structural beauty. With a slightly later harvest and a smaller crop yield, fruit was picked at its peak, for a small yet mighty vintage promising exceptional flavor in bottle.