

HESS PERSSON

E S T A T E S

NOVEMBER 2023 COLLECTORS CLUB NEWSLETTER

UPDATE FROM THE ESTATE

This year our harvest on Mount Veeder looked very different from the past few years. With a much cooler season from start to finish, harvest started off much later and a bit calmer than usual. To say we were all chomping at the bit to get things rolling is an understatement.

With slower ripening this season, we were able to sample the grapes in the field many time before harvesting, ensuring we had just the right amount of ripeness before sending them into the winery. This process entails going block by block, sampling full clusters and bringing them to the lab for analysis. We look at several different factors in the grape chemistry before deciding to go out and taste in the field, then schedule harvest dates from there.

Overall, I am rather pleased with the 2023 vintage. Having plentiful rainfall to get fruitful clusters for this season and the next, I anticipate a great 2023 vintage which will also help set us up for a good vintage next year (clusters for next year are already established in the vine buds from this year!).

All the best,



Kassidee Kemp

VITICULTURALIST
HESS PERSSON ESTATES



UPCOMING EVENTS



Holiday Open House December 8th, 2023, 1-4PM

Celebrate the holidays with Hess Persson Estates. Bring a donation for Feed It Forward Napa Valley and taste a selection of classic wines paired with holiday delights made by our estate chefs.

Advance reservations required.



The Winemaker Collection Dinner February 10th, 2024, 6-10PM

Save the date for our first Winemaker Collection dinner.

Join Winemaker Stephanie Pope and Curator Rob Ceballos for a culinary experience created by Executive Chef Chad Hendrickson, inspired by and set in the iconic Hess Art Collection.

Advance reservations required.

Visit hessperssonestates.com/visit/events or call 707.320.9221 to make your reservations.

APPLE CAKE

by Hess Persson Estates Pastry Chef Jason Collins

Yields 24 muffins or 1 bundt cake

PREP TIME: 15 MINS, COOK TIME: 10-55 MINS TOTAL TIME: APPROX 30-70 MINS

Wine pairing suggestion in Small Block Mount Veeder Chardonnay



INGREDIENTS

3 C shredded apples
2 C sugar
2 ea eggs whole
1 tsp vanilla extract
1/2 C sour cream
3/4 C vegetable oil
2 1/4 C all purpose flour
1 tsp baking soda
1 1/2 tsp cinnamon
1 1/2 tsp salt
1 C chopped pecan or walnuts

METHOD

1. Preheat oven to 350° F.
2. Cream the sugar, eggs and vanilla extract.
3. Add the sour cream and mix.
4. Slowly add the vegetable oil, once full incorporated add the flour and spices. Mix well.
5. Add the shredded apples and chopped nuts. Mix until combined.
6. Bake at 350 F for 10-12 minutes or until a toothpick comes out clean.
7. For the cake bake at 350° F for 55 minutes or until toothpick comes out cleanly.
8. Let cool, once cooled down drizzle with your favorite caramel sauce.

HAVE YOU HEARD?

We now offer allocation customization. A selection of additional wines are offered with each club order and you have the ability to change your order through your online account. If you need any assistance with customization or accessing your account, please reach out to us.

Scan here for
November Club
Allocation
details.

