

# HESS PERSSON

E S T A T E S



## 2021 | SMALL BLOCK SERIES MALBEC MOUNT VEEDER

<b>BLEND:</b>	100% Malbec
<b>APPELLATION:</b>	Mount Veeder, Napa Valley
<b>ALCOHOL:</b>	14.4%
<b>PH:</b>	3.85
<b>TA:</b>	0.57 gms/100ml
<b>COOPERAGE:</b>	Aged 20 months in 35% New French Oak
<b>HARVESTED:</b>	September 20 - October 14, 2021
<b>CASES:</b>	440 cases

### 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 Coast grapes in the bottle.

### RESILIENCE IN THE VINEYARD

Vintage 2021 began with a warm spring and little rain. By the time midsummer was approaching it was clear that we were experiencing severe drought conditions, leading to fewer grape clusters on the vine. This resulted in lower yields with small berries that were packed with intense, lush flavor. Early ripening, sunny summer heat, and a lack of water were balanced out by a very welcomed cool fall season. The more temperate fall weather created the perfect conditions for our fruit to continue ripening steadily and allowed us to harvest at the optimal moment. Vintage 2021 will continue to be celebrated for its dense fruit, bold structure, and unforgettable complexity.

### FROM THE CELLAR

"We are one of Napa's largest Malbec growers, and this Mount Veeder-grown Malbec is one of our most sought after Small Block Series wines. The 2021 Malbec has an inky, dark color that lends itself to aromas of warm blackberry pie, followed by vanilla and licorice. The soft, supple entry complements the vibrant flavors of forest fruits with a cocoa backbone. An elegant tannin structure rounds out the brooding finish."

—Stephanie Pope, Winemaker

### CURATED CULINARY PAIRING

"Pair with duck, squab, pork, sweet onions, leafy greens, such as rainbow chard, Bloomsdale spinach, heirloom tomatoes and grain mustard. A young Gouda cheese pairs nicely with this wine."

— 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.