

HESS PERSSON

E S T A T E S

Mount Veeder

NAPA VALLEY | ESTATE GROWN

19 BLOCK MOUNTAIN CUVÉE

2021



THE HESS COLLECTION WINES FROM MOUNT VEEDER

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."

"19 BLOCK" MOUNTAIN CUVÉE

Winemaker selections from 19 favorite blocks in our Veeder Summit vineyard, at elevations ranging from 1,300 to 2,000 feet, form the backbone for our mountain cuvée. Steep slopes and volcanic soils laced with clay give vines a challenge, producing tiny, intensely flavored berries. Year after year, this is one of our favorite expressions of mountain winemaking at its finest.

TASTE WITH THE WINEMAKER

"There are certain special blocks within our Mount Veeder estate vineyards that produce fruit which showcase the art of winemaking at elevation. Mount Veeder is Napa's coolest and wettest mountain growing region, resulting in extended harvest dates, allowing fruit to ripen in an almost leisurely journey to your glass. This blend is led by Malbec and then Cabernet Sauvignon, both recognizable for juicy dark fruit flavors and aromas. The wine has a deep red hue due to the high Malbec content. This vintage is rich and opens with plush, round tannins and vibrant flavors of plum and Bing cherry. Careful aging in new French oak presents a long vanilla finish with delicate notes of baking spices."

- Dave Guffy, Chief Winemaker

BLEND:	66% Malbec 23% Cabernet Sauvignon 8% Syrah 3% Petit Verdot
ALCOHOL:	14.4%
PH:	3.7
TA:	0.59 gms/100ml
COOPERAGE:	Aged in 60% New French oak for 18 months
HARVESTED:	Sept. 10 - Oct. 19, 2021

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.

The Hess Collection is certified California Sustainable Vineyard & Winery

