

HESS PERSSON

E S T A T E S

Mount Veeder

NAPA VALLEY | ESTATE GROWN

19 BLOCK MOUNTAIN CUVÉE

2022



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 the 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 exceptional blocks within our Mount Veeder estate vineyards that consistently yield fruit reflecting the true art of mountain winemaking. As Napa Valley's coolest and wettest mountain appellation, Mount Veeder offers an extended growing season—allowing fruit to ripen slowly and develop layered complexity. The result is a wine that captures the essence of this rugged terroir. This "19 Block" Cuvée opens with warm, inviting aromas of red fruit, sweet tobacco leaf, and a subtle hint of olive brine. The palate is plush and expansive, with a silky mouthfeel and refined tannins. Ripe, red berries and dusty mountain earth emerge in perfect harmony, carrying through to a long, balanced finish. Elegant and expressive, this wine beautifully unites richness with finesse.

— Stephanie Pope, Senior Winemaker

BLEND: 66% Malbec
25% Cabernet Sauvignon
5% Syrah
4% Petit Verdot

ALCOHOL: 14.5%

PH: 3.84

TA: 0.58 gms/100ml

RS: 0.278 gms/100ml

COOPERAGE: Aged in 60% New French oak for 18 months

HARVESTED: Sept. 9 - Oct. 14, 2022

2022 VINTAGE NOTES

Vintage 2022 began with a warm spring and little rain. By the time fall was kicking off a heat wave came, through around Labor Day weekend, then shifted back to temperate conditions. This resulted in lower yields with small berries that were packed with intensely lush flavor. Early ripening, sunny summer heat, and a lack of water were balanced out by a very welcomed cool ending to the fall season. The extreme fall weather created interesting conditions for our fruit to steady and allowed us to harvest at the optimal moment to make a beautifully balanced wine. Vintage 2022 will continue to be celebrated for its dense fruit, bold structure, and unforgettable complexity.

The Hess Collection is certified California Sustainable Vineyard & Winery

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