

HESS COLLECTION

MOUNT VEEDER ~ NAPA VALLEY 19 BLOCK MOUNTAIN CUVÉE 2010



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Donald Hess was attracted to Mount Veeder for its elevation and unique mountain climate, which he believed would yield the best grapes to produce great wines. Mount Veeder is distinguished among Napa's mountain districts for having the highest elevation, coolest growing season and geologically diverse soils. True to the unique mountain terroir, Hess Collection Mount Veeder wines are known for their complexity, structure and elegance. Our mountain estate's 310 acres of vineyards are sustainably farmed in accordance with Donald's philosophy: "Nurture the land, return what you take."

19 BLOCK CUVÉE

A core of 19 blocks from our highest altitude estate vineyard comprises this proprietary Cabernet blend. The Veeder Summit Vineyard, with altitudes ranging from 1,300 to 2,000 feet is distinguished for its steep slopes and volcanic soils and produces intensely flavored, complex wines. Each varietal in the blend has been matched to a specific vineyard block resulting in a wine that exemplifies the best expression of the vineyard each vintage.

2010 VINTAGE

This vintage will be remembered for its long, cool growing season and the absence of heat spikes, which allowed for ripe flavors to develop on the vine without excessive sugar accumulation. The resulting wines show an elegant balance of fruit and acidity with lower alcohol. Particular care was taken to carefully manage the vineyard canopy, allowing gentle breezes to freely circulate while still offering protection from late season sun. The vintage was unusual, but the growing season allowed vineyard managers and winemakers to show their skills at working in tandem with nature.

WINEMAKER COMMENTS

"Each year, when we gather to select our favorite lots for this wonderful blend, we hope to construct a mountain cuvée that truly represents a unique expression of Mount Veeder in this singular vintage. Red fruits dominate the welcoming aromas, with noticeable black currant, cloves and cinnamon balanced with hints of vanilla toast. In the glass, a soft entry leads to red berries and a round mid-palate. It finishes with soft, approachable tannins and mountain-picked raspberries. A bit of pleasant vanilla from the oak sits in the background. A wine to enjoy upon release, or with a bit of aging as it gains complexity."

—Dave Guffy, Director of Winemaking

FOOD PAIRING

"The layers of flavor in this wine pair well with complex foods, including braised or grilled meats like lamb, pork or duck; spring or sweet onions; earthy flavors such as mushrooms, eggplant and fennel; harder cheeses with salt crystals such as Bravo Farms Silver Mountain or Beecher's Flagship Reserve."

—Chad Hendrickson, Executive Chef

BLEND:	68% Cabernet Sauvignon, 14% Malbec, 11% Syrah, 6% Merlot, 1% Petit Verdot
ALCOHOL:	14.4%
PH:	3.86
TA:	0.60g/100ml
COOPERAGE:	19 months in French Oak (58% new)

