



THE HESS COLLECTION

MOUNT VEEDER / NAPA VALLEY



2015 | NORTH COAST SHIRTAIL RANCHES CABERNET SAUVIGNON

HESS SHIRTAIL RANCHES

The Hess Collection Shirtail Ranches wines are carefully crafted for restaurants to complement a diversity of cuisines. These wines are a collaboration between Hess Winemaker Dave Guffy and the Winery's Executive Chef Chad Hendrickson with food and wine pairing in mind. Each wine is handcrafted with careful attention to highlight fruit expression and balanced acidity in order to deliver a wine that is great by the glass and pairs beautifully with food. For over 30 years, guests and sommeliers alike have felt confident choosing Hess wines for quality, consistency, and value. This is why we're consistently among the Top Restaurants Brands in the Wine & Spirits Restaurant Poll.

VINTAGE NOTES

The real story behind the 2015 growing season was this it was one of the earliest harvests on record, featuring variability in crop size, with some grapes affected more than others. As the drought continued, an early bud-break in spring led to a protracted bloom and fruit set, followed by cool weather than extended deep into May. Heat was minimal through the summer, but fruit marched quickly to ripening, even as an early September sprinkle slowed the pace for just a moment. In the end, we saw a slightly less abundant harvest than the immediately preceding years, but the exceptional quality ruled the day!

TASTE WITH THE WINEMAKER

"A blend of Cabernet grapes with a small amount of Malbec, Petite Sirah and Syrah are selected from some of the best vineyards across California's North Coast. This Cabernet Sauvignon is fruit forward with bright aromas and flavors. A black currant nose greets, while the rich, round palate of red and black fruits lead to an expansive mouthfeel that is supported by warm spicy oak"

-Dave Guffy, Director of Winemaking

FOOD PAIRINGS

"Cabernet Sauvignon is so versatile as it can be paired well with many types of foods. This wine complements all types of meats including a rack of lamb, pork tenderloin and nice cuts of beef. It stands up to the rich flavors of the heartiest pasta dishes and Italian sauces."

-Chad Hendrickson, Executive Chef



BLEND:	85% Cabernet Sauvignon, 8% Malbec, 4% Petite Sirah, 3% Syrah
ALCOHOL:	13.9%
PH:	3.9
TA:	0.59 gms/100ml
COOPERAGE:	18 months in French Oak, (60% new)
HARVESTED:	Sept 21 – Oct 3, 2015
RELEASED:	April 2017
CASES:	15,000 (9L) cases produced