



THE HESS COLLECTION

MOUNT VEEDER / NAPA VALLEY



2016 | 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 Restaurant Brands in the Wine & Spirits Restaurant Poll.

VINTAGE NOTES

Vintage 2016 had near perfect weather and continues the streak of great California vintages. Winter gave us our average amount of rainfall followed by a warm spring that allowed most varieties to set a nice crop. August cooled things off and allowed some increase in hang time and we didn't see any major heat spikes during September and October.

TASTE WITH THE WINEMAKER

"Crafted with Cabernet grapes that are selected from some of the finest vineyards across California's North Coast, I choose to complement the Cabernet with a touch of Petite Sirah and Syrah. This wine offers pleasing aromas of plum, black cherry and savory herbs. Rich and ripe upon entry, layers of black fruit and espresso are surrounded by perfectly toasted oak, which are marked by mouth-coating tannins."

-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:	86% Cabernet Sauvignon, 11% Petite Sirah, 3% Syrah
ALCOHOL:	13.9%
PH:	3.9
TA:	0.54 gms/100ml
COOPERAGE:	12 months in French Oak, (27% new)
HARVESTED:	Sept 12 – Oct 21, 2016
RELEASED:	April 2018
CASES:	27,000 (9L) cases produced