



## THE HESS COLLECTION

MOUNT VEEDER / NAPA VALLEY



### 2015 | MOUNT VEEDER CABERNET SAUVIGNON, ESTATE GROWN

#### 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. Mount Veeder is distinguished in Napa for having the highest elevation, coolest growing season and geographically diverse soils among its valleys and slopes. The Hess Collection Mount Veeder wines are known for complexity, structure and surprising elegance. Our estate vineyards on Mount Veeder are sustainably farmed, as directed by our founder's guiding philosophy: "Nurture the land, return what you take."

#### MOUNT VEEDER CABERNET SAUVIGNON

Our signature Mount Veeder Cabernet Sauvignon comes from our estate Veeder Hills Vineyard. The elevation of this vineyard ranges from 600-1,120 feet, and its steep slopes and sedimentary clay and shale soils restrict root growth, resulting in Mount Veeder's hallmark small berries with intense fruit flavors. True to its appellation, this wine possesses dark concentrated fruit flavors and robust tannins.

#### TASTE WITH THE WINEMAKER

"The flagship of The Hess Collection, our estate-grown Cabernet is produced from the original vineyards first acquired by Donald Hess in the late 1970s. This wine is one of my favorites to grow and make, and the 2015 vintage proved to be beautiful once more with the complexity, elegance and structure we have come to expect from our mountain fruit. Aromas of rich red raspberry and juicy black cherry highlight the Cabernet Sauvignon at the heart of the wine. We integrate a touch of Malbec to provide mouth filling notes of cassis and boysenberry, and to develop a softness in the tannins, making this a wonderfully round wine. It has a perfectly balanced structure with well-integrated toasty oak that offers subtle notes of vanilla and creamy chocolate caramel on the lengthy, pleasing finish."

– Dave Guffy, Director of Winemaking

- BLEND:** 85% Cabernet Sauvignon, 10% Malbec, 5% Petite Verdot
- ALCOHOL:** 14.6%
- PH:** 3.76
- TA:** 0.65 gms/100ml
- COOPERAGE:** Aged in 80% New French oak barrels for 22 months
- HARVESTED:** September 18, 2015 – October 14, 2015
- RELEASED:** October 2018

#### 2015 VINTAGE NOTES

The real story behind the 2015 growing season was that 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 that 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.

**CASES PRODUCED:** 1,411 (9L) cases

