

# HESS

ALLOMI  
VINEYARD

CABERNET  
SAUVIGNON

2005

NAPA VALLEY  
ESTATE GROWN



## HESS SINGLE VINEYARD WINES

Hess Single Vineyard Wines come from our Napa Valley Estate Vineyards. These vineyard sites were chosen specifically for the qualities of their location including specific soil profiles, mesoclimates and topography. The Hess Allomi Cabernet Sauvignon expresses classic varietal characteristics and inherent complexity determined by the vineyard on which it is grown. The vineyard names reflect the heritage of the land on which they are located. Our founder's axiom and philosophy, "Nurture the land, return what you take", brings with it a dedication to delivering wines that speak of their natural origins.

## ALLOMI VINEYARD CABERNET SAUVIGNON

A consistent warm growing season ensures full ripening of the Cabernet Sauvignon grown in the Allomi Vineyard. This wine expresses a lush yet firm texture with good acidity, firm tannins and distinctive bing cherry and anise flavors.

## WINEMAKER COMMENTS

This vintage displays notes of toffee, vanilla bean and hickory on the nose, which lead into black cherry, pomegranate and black licorice on the palate. Seamless tannins flow through the mid palate and then dovetail into a dark chocolate finish. A complex and approachable wine that pairs with moist fish, grilled meats, caramelized onions and wild mushrooms. This wine will best be enjoyed from 2008-2012.

-Dave Guffy, Winemaker

<i>Blend</i>	86% Cabernet Sauvignon, 10% Petite Sirah, 4% Petit Verdot
<i>Release Date</i>	March 2008
<i>Appellation</i>	Napa Valley
<i>Alcohol</i>	14.5%
<i>TA</i>	.56 g/100mL
<i>pH</i>	3.83
<i>Cooperage</i>	18 months in 30% new American oak, 70% neutral French oak
<i>Altitude</i>	Grapes were harvested from our Napa Valley Allomi vineyard at an altitude of 770 - 950 feet
<i>Vineyards</i>	Farmed by environmentally sound practices in accordance with the Wine Institute's "Code of Sustainable Winegrowing Practices."
<i>Vintage</i>	The 2005 vintage will be best remembered as one of the latest and largest crop years in history. The spring rains and cool conditions held back budbreak and fruit set. The grapes slowly and evenly ripened over the summer months and into October. This resulted in nearly perfect clusters with no random dehydration, each grape intact and full of flavor.

