



2000 Hess Collection Cabernet Sauvignon

Blend

96% Cabernet Sauvignon
2% Petit Verdot
2% Malbec

Release Date

January 1, 2004

Appellation
**Mount Veeder,
Napa Valley**

Total Acid
0.62g/100ml

Alcohol
14%

pH
3.50



The Hess Collection Winery
and New World Wines
4411 Redwood Rd
PO Box 4140
Napa, CA 94558
www.hesscollection.com

HARVEST

The fruit was harvested in October and November with an average Brix of 24.8°

WINEMAKING

- The grapes were hand picked by flavor for optimum flavor and tannin development.
- The grapes were hand sorted before going into the tank to ensure the highest quality grapes in the fermentor.
- Fermentation time lasted between 21-31 days on the skins.
- Each lot was tasted for tannin expression (texture) to determine when to press.
- After twelve months in the barrel, the wine was blended and returned to oak. The blend aged for a total of twenty two months in 60% new French oak barrels.

WINEMAKER'S COMMENTS

The 2000 vintage started out with warm spring weather that allowed a good fruit set on the vines. The summer was warm yet moderate, allowing flavors to develop slowly and evenly. To get the best from the vintage, we allowed the grapes to hang on the vine longer than most years. Our reward was full maturity resulting in ripe flavors and mouth coating textures.

The aroma from this 2000 vintage bursts forward with ripe blackberry, cedar, and a sweet mocha toast from the oak aging. The aroma is rewarded by a palate that is full, rich, and lingering. Blueberry, maple, and spice lead into firm yet ripe tannin finish that suggests this is a wine that will cellar well over the next decade.

Director of Winemaking
Dave Guffy