



2001 Hess Collection Cabernet Sauvignon

APPELLATION

Mount Veeder,
Napa Valley

BLEND

90% Cabernet
Sauvignon
4% Petit Verdot
2% Malbec
2% Cabernet Franc
2% Merlot

TOTAL ACID

0.61g/100ml

ALCOHOL

14%

PH

3.69

HARVEST

The fruit was harvested from mid to late October with an average of 25° Brix.

WINEMAKING

- The grapes were hand sorted three separate times before fermentation, including after destemming, to ensure fruit quality and keep bits of stems, which can add bitter tannins, out of the fermenters.
- Fermentation in open and closed top fermenters lasted between 21-31 days on the skins with each lot tasted for tannin and texture to determine when to press.
- After the various lots spent 12 months in barrel, the blend was assembled and returned to oak. The final blend aged for an additional 10 months in 65% new French oak.

WINEMAKER'S COMMENTS

The 2001 vintage is a year for collectors. The growing season was nearly perfect, beginning with warm spring weather encouraging the vines to open up with good growth. Summer was warm, but rarely hot, allowing smooth and steady ripening all the way to harvest when cooler temperatures allowed us to wait until just the right time to pick each separate block on Mount Veeder, where we have dozens of different aspects and elevations. Because of the early start and excellent growing season, we finished picking by October 30th- a full two weeks earlier than some years.

The concentrated aroma starts out with ripe cassis and black cherry followed by classically varietal cedar and spice bringing complexity with a touch of mushroom or earth. The palate adds blackberry and dark chocolate richly framed with ripe mountain tannins plus spice and vanilla from the French oak barrels. The structure of the 2001 Collection Mount Veeder Cabernet suggests improvement over the next 10 to 15 years. For shorter term enjoyment, try decanting it an hour or so before serving with wood grilled duck breast, pan roast salmon, rack of California lamb or grilled portabellas with Gruyere, shallots and fresh thyme.

Director of Winemaking
Dave Guffy

