



# HESS COLLECTION

*Distinguished Winemaking. Quality Worth Collecting.*

The Wines of The Hess Collection embody the finest expression and dedication of the winemaker's art and the mystique of tradition. Handmade from estate vineyard to bottle, Hess Collection Cabernet Sauvignon reflects the unique character of the powerful mountain grapes grown on the volcanic slopes of our Mount Veeder vineyards two thousand feet above the Napa Valley floor.

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## 2002 Cabernet Sauvignon

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### Vintage

The 2002 vintage started with a cool spring that gave the vines a late start, but the mild summer weather produced ideal growing conditions with warm days and cool nights. Heat spikes in September accelerated ripening, giving us a fast harvest while at the same time decreasing tonnage by producing smaller berries. This reduction in berry size led to a concentration of flavors. Thanks to the absence of rain during harvest, the grapes had extra hangtime, and we picked at optimal ripeness over a short period of time.

### Vineyard

Our estate vineyards are on the steep, volcanic slopes of Mount Veeder in Napa Valley, located in the southern portion of the Mayacamas Mountains that divide Napa and Sonoma counties. Reaching in altitude to 2,000 feet, these vineyards consist of rocky volcanic and sedimentary soil, which restricts vine growth and produces small berries with intense color and flavors.

### Winemaking

We handpicked the grapes for optimum flavor and tannin development then hand sorted the grapes twice at the winery to ensure only the highest quality grapes went into the fermentor. Fermentation time lasted between 21 to 31 days on the skins. Each lot was tasted for tannin texture to determine when to press. After twelve months in oak barrels, the wine was blended and returned to barrel. The wine aged for a total of twenty two months in 65% new French oak barrels.

### Winemaker's comments

The aroma is concentrated and starts out with ripe fruit expressions of cassis and black cherry. Classic varietal characters of earth, cedar, and spice bring complexity. In the mouth, the wine reveals additional flavors of blackberry and dark chocolate richly framed with ripe mountain tannins. The structure of this wine suggests improvement over the next ten+ years.

### Food Pairings

The ripe fruit expressions of this wine make it a perfect complement to wood grilled duck breast, grilled salmon, a rack of California lamb or grilled portabellas with Gruyere, shallots and fresh thyme.

*-Dave Guffy, Winemaker*

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### Technical Data

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**Blend:** 91% Cabernet Sauvignon  
3% Petit Verdot  
3% Malbec  
3% Merlot

**Release Date:** October 2005  
**Appellation:** Mount Veeder  
**Alcohol:** 14.5%