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HESS COLLECTION CABERNET SAUVIGNON

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APPELLATION

Mount Veeder, Napa Valley.

True to the unique mountain terroir, Hess Collection Mount Veeder wines are known for their complexity, structure and elegance.

AROMAS

Wild mountain blackberry, currant and a hint of cedar.

FLAVOR

Full-bodied with flavors of wild mountain blackberry, black cherry and molasses, with a hint of vanilla and toast.

FOOD PAIRING

Bold flavors in the wine pair well with herb marinated grilled meats, meaty fish, roasted sweet peppers, mushrooms, roasted garlic, aged cheddar and blue cheese.

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