

HESS COLLECTION

MOUNT VEEDER ~ NAPA VALLEY
19 BLOCK CUVÉE

2005
ESTATE GROWN



HESS COLLECTION MOUNT VEEDER WINES

The wines of The Hess Collection on Mount Veeder reflect Donald Hess' vision of mountain wines where winemaking and grape growing work hand in hand to extract the best expressions of mountain fruit. These wines display balance and elegance with ample strength and structure to age. Mount Veeder is the coolest, southern most mountain district in Napa and has both a volcanic and geologically unique soil that only occurs in this mountain AVA. The unique attributes of the soils, exposures and altitude create wines that reveal the mountain's distinct personality. 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.

19 BLOCK CUVÉE IS BUILT BLOCK BY BLOCK

19 Block Cuvée is named for the vineyard blocks from our Veeder Summit Vineyard, with altitudes of 1,300 to 2,000 feet, that are the core of this wine. 30 years of farming grapes on Mount Veeder has revealed the specific sites that each of the red varietals planted here do best given the diverse soils, exposures and altitudes. As a result, a single vineyard block can contain up to three different varietals and a single vineyard row may be planted with up to two different varietals.

WINEMAKER COMMENTS

The aroma first expresses sage and black licorice combined with cherry and milk chocolate, followed by complex notes of cedar and pepper. The palate is concentrated and shows some of its mountain Cabernet backbone with generous tannins. Cherry flavors resonate through the mid palate leading to a firm finish.

Dave Guffy, Winemaker

Blend	74% Cabernet Sauvignon, 10% Syrah, 9% Malbec, 5% Merlot, 1% Cabernet Franc, 1% Petit Verdot
Appellation	Mount Veeder - Napa Valley
Alcohol	14.5%
TA	0.51 g/100mL
pH	4.0
Release Date	February 2008
Vineyard	Farmed by environmentally sound practices in accordance with the Wine Institute's "Code of Sustainable Winegrowing Practices."
Altitude	Grapes were harvested from our Veeder Summit vineyard at an altitude of 1,450 - 1,850 ft
Vintage	The 2005 vintage will best be remembered as the vintage for hang time. The vintage started out with a wet winter and spring. This set the stage for plenty of water for the vines to start out the growing season. The spring brought warm and consistent days and allowed nearly perfect bloom and fruit set. This was a major factor in the large crop size, nearly every berry set on the clusters. The summer and fall months were very even and we did not get the typical heat spikes that usually occur. Overall 2005 was slow to ripen because it was a cooler weather year and the above average crop size. As with most vintages, patience is key to achieve every flavor nuance possible before the day of harvest.

