

# HESS COLLECTION

MOUNT VEEDER ~ NAPA VALLEY

19 BLOCK CUVÉE

2007



## HESS COLLECTION MOUNT VEEDER

Thirty years ago, Donald Hess pioneered mountain winemaking in the Napa Valley, attracted to Mount Veeder for its elevation and unique mountain climate, which set it apart from the valley floor. Mount Veeder is distinguished among Napa's mountain districts for having the highest altitude, coolest growing season, and geologically unique soils. True to the unique mountain terroir, wines from Hess' Mount Veeder estate are known for their complexity, structure and elegance. Our mountain estate has 310 acres of vineyards and is sustainably farmed in accordance with our founder's philosophy: "Nurture the land, return what you take."

## 19 BLOCK CUVÉE

A core of 19 blocks from our highest altitude estate vineyard comprises this proprietary Cabernet blend. The Veeder Summit Vineyard, with altitudes ranging from 1,300 to 2,000 feet is distinguished for its steep slopes and volcanic soils and produces intensely flavored, complex wines. Each varietal in the blend has been matched to a specific vineyard block resulting in a wine that exemplifies the best expression of the vineyard each vintage.

## WINEMAKER COMMENTS

The 2007 19 Block Cuvée is Cabernet Sauvignon-based layered with Malbec, Merlot and Syrah to produce a wine with pronounced fruit characteristics. It has aromas of plum and black currant intermingled with caramel and molasses. The silky entry melts into an ultra-rich core of dark fruit. A supple finish is testament to this wine's immediate approachability.

## VINTAGE

2007 began with a dry winter and spring, with about half of the usual rainfall. The drier climate created ideal growing conditions with manageable yields in the vineyards. Moderate temperatures, without the typical heat spikes in September and October leading into harvest, allowed the fruit to ripen evenly, without dehydration.

BLEND: 74% Cabernet Sauvignon, 17% Malbec, 4% Syrah,  
4% Merlot, 1% Petit Verdot

ALCOHOL: 14.6%

PH: 3.81

TA: 0.58g/100ml

COOPERAGE: 16 months in French Oak (50% new)

