

HESS COLLECTION

MOUNT VEEDER ~ NAPA VALLEY

19 BLOCK CUVÉE

2008



HESS COLLECTION MOUNT VEEDER

Donald Hess was attracted to Mount Veeder for its elevation and unique mountain climate, which he believed would yield the best grapes to produce great wines. Mount Veeder is distinguished among Napa's mountain districts for having the highest elevation, coolest growing season and geologically diverse soils. True to the unique mountain terroir, Hess Collection Mount Veeder wines are known for their complexity, structure and elegance. Our mountain estate's 310 acres of vineyards are sustainably farmed in accordance with Donald'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 2008 19 Block Cuvée is Cabernet Sauvignon-based, layered with Malbec, Merlot and Syrah to produce a wine with pronounced fruit characteristics. Aromas of black cherry compote and ripe plum are accentuated with hints of vanilla and cardamom. A silky mouthfeel of cassis and milk chocolate leads into an immensely satisfying and lengthy finish.

FOOD PAIRING

The layers of flavor in this wine pair well with complex foods, including braised or grilled meats like lamb, pork or duck; spring or sweet onions; earthy flavors such as mushrooms, eggplant and fennel; harder cheeses with salt crystals such as Bravo Farms Silver Mountain or Beecher's Flagship Reserve.

VINTAGE

The 2008 vintage started out with warm March weather, leading to an early bud break. In mid-April a cold snap brought a frost that resulted in some crop reduction. With smaller yields and lower vine growth overall, the remaining clusters saw nearly perfect ripening conditions, resulting in a high quality vintage.

BLEND:	69% Cabernet Sauvignon, 13% Malbec, 8% Merlot, 8% Syrah, 1% Cabernet Franc, 1% PetitVerdot
ALCOHOL:	14.6%
PH:	3.87
TA:	0.59g/100ml
COOPERAGE:	16 months in French Oak (54% new)

