



HESS SELECT

Hess Select Cabernet Sauvignon is crafted using small lot techniques from grapes selected from premium regions in the North Coast, including Napa and Lake Counties. Hess produces **Select** wines with the same attention to detail as its Estate and Collection series to provide high quality wines at prices for weeknight dinners.

2003 Cabernet Sauvignon



Vintage

The grapes were slow to start ripening in 2003, with veraison occurring well into August. This allowed for great flavor development. September brought the warm temperatures that California is known for, and then the grapes quickly ripened and were ready for harvest at the end of September.

Vineyards

A blend of 21% Napa Valley, 25% Paso Robles, 20% Sierra Foothills, 20% Lake County, and 14% Mendocino County. This diversity allows us to offer a complex wine that is a very good value.

Winemaking

We use traditional artisan techniques, such as using open- and closed-top fermenters and a combination of punch down and sprinkling over for gentle extraction of color, flavor and tannins, without developing harsh phenolics. The wine was allowed to cold soak for 48 hours and spent an average of 14 to 21 days on the grape skins to develop deep flavors and color. The finished blend was barrel aged 12 months in a combination of 25 percent new French oak and seasoned oak to enhance and add complexity to the deep fruit character of the wine.

Winemaker's Notes

Fruit forward aromas of black cherry and ripe boysenberry follow into the palate with cedar, currant, and pepper, supple and rich texture round out the classic Hess Select Cabernet profile.

Food pairings

The tannins are smooth and soft, making it perfect to have with dinner tonight with full-flavored meats such as slow roasted pork. Grilling meats such as steaks, chops, and lamb loin complement our Cabernet's toasty component.

-Dave Guffy, Winemaker

Technical Data

Blend: 82% Cabernet Sauvignon
12% Syrah
3% Merlot
3% Petite Sirah

Release Date: August 2005
Appellation: California
Total Acid: 0.58g/100ml
Alcohol: 13.8%
pH: 3.77