



HESS

CABERNET SAUVIGNON

2005

CALIFORNIA

APPELLATION SERIES

Hess California Cabernet Sauvignon is crafted using small lot techniques from grapes selected from premium regions in the North Coast, including Mendocino, Napa, and Lake Counties. Hess produces this wine with the same attention to detail as its Vineyard Designate and Mount Veeder series to provide high quality wines at prices for weeknight dinners.

VINTAGE

The 2005 vintage will be best remembered as the vintage for hang time. The vintage started out with a wet winter and spring which set the stage for plenty of water for the vines to start out the growing season. The Spring brought consistently warm 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 (till it hurts) is key to achieve every flavor nuance possible before the day of harvest.

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 12-13 months in 25 percent new French oak. All vineyards were picked by flavor - not grape sugar level - looking for fruit profile and tannin ripeness.

WINEMAKER'S NOTES

The 2005 displays dark color. Black cherry, chocolate and caramel aromas come first with subtle spice and barrel toast as secondary themes inviting your first sip. The palate reinforces cherry and currant and carries ample weight on the mid palate. The tannins are present but ripe and round and lead to a persistent finish.

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:	83% Cabernet Sauvignon 11% Syrah 6% Merlot
Release Date:	May 2007

Total Acid:	0.52g/100ml
Alcohol:	13.5%
pH:	3.94
Appellation:	California