



BLEND: 100% Syrah
APPELLATION: Napa Valley
HARVEST DATE: October 21, 2008
ALCOHOL: 14.6%
pH: 3.97
TA: 0.48 g/100mL
COOPERAGE: 19 months in French Oak (18% new Sylvain barrels)
306 Cases Produced

2008
SYRAH

The Hess Collection is best known for Mount Veeder Cabernet Sauvignon, yet our experiences growing vines on our mountain estate, with its high elevation, steep slopes and rocky soils have taught us that other varietals also thrive here. Our cooler mountain terroir is ideal for Syrah, yielding rich, elegant wines. This Syrah comes from Veeder Crest, Blocks 12 and 19. In accordance with our founder Donald Hess' philosophy: "Nurture the land, return what you take," we adhere to the philosophy of sustainable farming.

WINEMAKER NOTES:

Aromas of molasses and brown sugar jump out of the glass with inviting notes of ripe plum and lavender close behind. Flavors of crème de cassis, Medjool dates and chocolate-covered espresso beans melt into a soft, luxurious finish.

2008 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.

FOOD PAIRING:

Herb and ground coffee bean crusted lamb chops, duck confit, chicken mole, wild mushrooms, dried figs and dates with blue cheese and balsamic syrup.