



THE HESS COLLECTION

MOUNT VEEDER / NAPA VALLEY

2015 | MOUNT VEEDER 19 BLOCK MOUNTAIN CUVÉE

THE HESS COLLECTION WINES FROM MOUNT VEEDER

Donald Hess was attracted to Mount Veeder's high elevation and challenging mountain climate, believing this rugged land would produce great grapes, leading to even greater wines. Mount Veeder is distinguished in Napa for having the highest elevation, coolest growing season and geographically diverse soils among its valleys and slopes. The Hess Collection Mount Veeder wines are known for complexity, structure and surprising elegance. Our estate vineyards on Mount Veeder are sustainably farmed, as directed by our founder's guiding philosophy: "Nurture the land, return what you take."

"19 BLOCK" MOUNTAIN CUVÉE

Winemaker selections from 19 favorite blocks in our Veeder Summit vineyard, at elevations ranging from 1,300 to 2,000 feet, form the backbone for our mountain cuvée. Steep slopes and volcanic soils laced with clay give vines a challenge, producing tiny, intensely flavored berries. Year after year, this is one of our favorite expressions of mountain winemaking at its finest.

TASTE WITH THE WINEMAKER

"This wine has become one of the great favorites among our employees and collectors – a beautiful and bold blend that highlights how Malbec can wrap itself seductively around Cabernet and create a luscious and complete wine. Malbec has become my go-to blending variety and when it grows on Mount Veeder it sings. This vintage is rich and ripe upon entry with juicy tannins supported by a nice core of acidity. Espresso notes co-mingle with cassis and candied violets on the nose, while flavors of wild blackberries and nutmeg entertain the palate. Plush and lingering in its finish, this wine has great structure that is enjoyable upon release and will only get better with age."

– Dave Guffy, Director of Winemaking

2015 VINTAGE NOTES

The real story behind the 2015 growing season was that it was one of the earliest harvests on record, featuring variability in crop size, with some grapes affected more than others. As the drought continued, an early bud-break in spring led to a protracted bloom and fruit set, followed by cool weather that extended deep into May. Heat was minimal through the summer, but fruit marched quickly to ripening, even as an early September sprinkle slowed the pace for just a moment. In the end, we saw a slightly less abundant harvest than the immediately previous years.

BLEND: 52% Malbec,
34% Cabernet Sauvignon,
6% Syrah, 6% Merlot
2% Petite Verdot

ALCOHOL: 14.9%

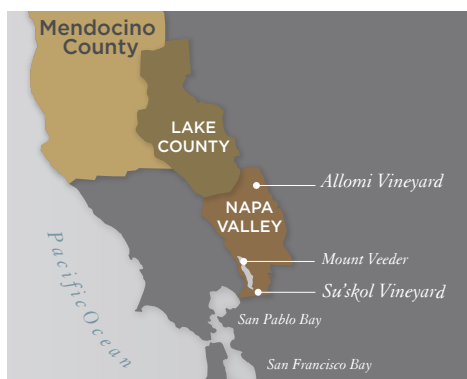
PH: 3.9

TA: 0.61gms/100ml

COOPERAGE: 18 months in French oak
(60% new)

HARVESTED: Sept 9 – Oct 12, 2015

RELEASED: Spring 2018



CASES PRODUCED: 809 (9L) cases | **SRP:** \$38