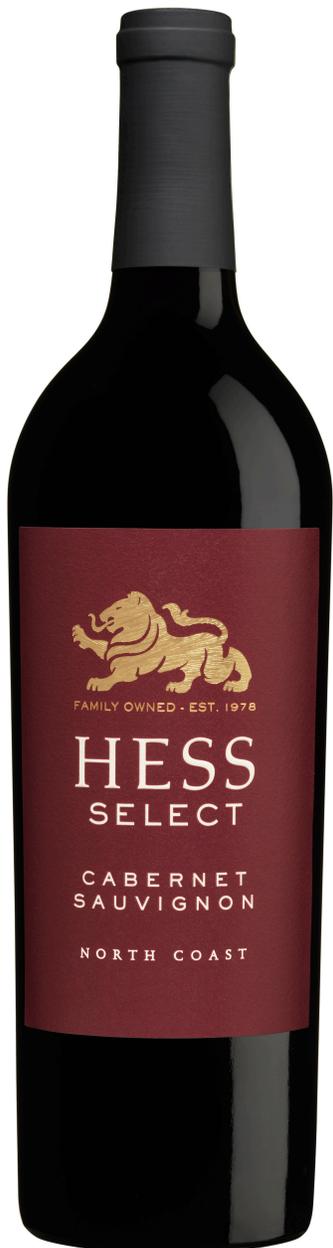


HESS SELECT



**CABERNET
SAUVIGNON**

**NORTH COAST
2018**



HESS SELECT WINES

Crafted by our winemakers best known for artistry with mountain vineyards in the Napa Valley, Hess Select wines are sourced from grower families throughout California who share the guiding principle that our founder Donald Hess instilled in our family business “nurture the land and return what you take.” We strive to make the very best wines that elevate the everyday and honor our family legacy.

CALIFORNIA'S NORTH COAST

Rugged, often wild, with never-ending complexity, this unique growing region has long been home to advocates for family-focused sustainable viticulture. A relatively mild Mediterranean climate with predictable heating and cooling cycles is overlaid on a mélange of well-drained volcanic and gravelly soils perfect for concentrating vine energy. Rolling hillsides and benchlands offer prime vineyard sites producing flavorful fruit with layers of agreeable acids and balanced tannins.

TASTE WITH THE WINEMAKER

“Our Hess Select Cabernet Sauvignon truly finds itself at home on any occasion. This wine is so versatile, I drink it year round—among friends at a summer backyard barbeque or with family in front of a crackling fireplace. On the nose, this Cabernet Sauvignon presents vivid aromas of red cherry and blackberry accented by notes of warm cedar. I love the big, rich entry on this wine, as mouthfilling tannins deliver complex layers of black fruit, notably blackberry and black plum, with hints of roasted vanilla and mocha on the soft, round finish.”


Dave Guffy, Winemaker

2018 VINTAGE

Vintage 2018 could not have been more ideal for our winemakers. Budbreak began on schedule at the end of February, and spring brought moderate temperatures that progressed into a warm summer without any disruptive heat spikes. Steady, consistent growing conditions provided the perfect environment for the fruit to mature and develop. Our grapes promised elegant flavors of the highest quality with structural beauty from balanced tannin, sugar and acid levels. Harvest began in mid-September for the white varieties, and we continued picking our red varieties long into the first weeks of November. With such lengthy hang time, the fruit matured consistently and was picked when it was at its peak, promising exceptional flavor in bottle.

APPELLATION: North Coast

AGING: Aged in 27% new French and American oak for 18 months

ALCOHOL: 13.5%

LEADING THE WAY IN SUSTAINABLE
PRACTICES SINCE 1978

