



THE HESS COLLECTION
SMALL BLOCK SERIES
MALBEC
2015



VARIETAL: 100% Malbec, Estate Grown
APPELLATION: Mount Veeder
HARVEST DATES: October 1, 2015
ALCOHOL: 15.4%
pH: 3.91
TA: 0.66 gms/100mL
AGING: 20 months in 35% New French Oak Barrels

300 Cases Produced

HESS SMALL BLOCK SERIES MALBEC

Small Block wines honor the winemaker's art, exploring new vineyards, unusual varieties and artisan techniques. Hess Mount Veeder vineyards reflect Donald Hess' vision of winemaking and grape growing working hand-in-hand to extract the best expressions of mountain fruit. In our Mount Veeder vineyards the unique attributes of the soils, exposures and altitude create wines that reveal the mountain's distinct personality.

2015 VINTAGE

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 preceding years, but the exceptional quality ruled the day!

WINEMAKER NOTES

"The Hess Collection is one of Napa's largest Malbec growers, and this Mount Veeder-grown Malbec is one of our most sought after Small Block Series wines. This wine is round and complex, with a structure and flavors that set it apart. On the nose, aromas of black licorice and boysenberry are accented by hints of smoke and cedar spice. Supple and inviting on the palate, flavors of black plum and dusted cocoa build to bold meaty notes that are complemented by plush, chewy tannins."

—Dave Guffy, Director of Winemaking

FOOD PAIRING

Duck, squab and pork, sweet onions, leafy greens, rainbow chard, Bloomsdale spinach, heirloom tomatoes and grain mustard. Young Gouda cheese.

- Chad Hendrickson, Executive Chef

