



## THE HESS COLLECTION

MOUNT VEEDER / NAPA VALLEY

### 2015 | LION TAMER, RED BLEND

#### THE HESS COLLECTION WINES FROM NAPA VALLEY

Though just 30 miles long and a few miles wide, Napa Valley is home to diverse microclimates and soils uniquely suited to wine grape growing. It is considered one of the premier wine regions in the world and for our Napa Valley wines we look to our estate vineyards and select growers throughout the valley to source the very best wine grapes. The Hess Collection wines are family owned, sustainably farmed and dedicated to reflecting a true sense of place. Our wines are recognizable for their elegance, rich, complex flavors and a tradition of excellence.

#### NAPA VALLEY LION TAMER RED BLEND

The Lion has been the emblem of the Hess Family for nine generations. It has come to symbolize the bold and persevering nature of founder Donald Hess and our winery home on Mount Veeder. The Hess Collection has long been known for its big, bold, mountain Cabernets and a little Malbec finds its way into many of our blends. The name *Lion Tamer* has become a nickname for Malbec because we use it as our tannin tamer. Much like a Lion Tamer who uses a deft hand to soothe powerful, instinctive animals, Winemaker Dave Guffy uses Malbec to soothe powerful tannins. This red blend brings all the roar of Napa Valley Cabernet Sauvignon and Petite Sirah, and when blended with Malbec, produces a big, lush wine that finishes with smooth and tamed round tannins.

#### TASTE WITH THE WINEMAKER

“We affectionately call this wine “Tamer” because blending Lion Tamer is both challenging and rewarding especially when you start with Malbec as the core. Malbec on its own brings heady floral aromas of violets and can be what I call the wild child. Big, bold and juicy upon entry, Malbec is virtually loaded with flavor. When you layer in Zinfandel, Petite Sirah and Cabernet Sauvignon, you get complex layers of blackberries, milk chocolate, black plums and exotic perfume that carry throughout a plush texture and a ripe juicy core of black fruits. The signature of Lion Tamer is a generous palate of black raspberry and surprisingly lush tannins. For the 2015 vintage we found a secret blender – Mourvedre! Just 2% of the blend but WOW what a great touch of bright red fruit it brings. This vintage explodes with brightness – it jumps right out of the glass. Concentrated in the mid-palate and graceful in its power, the wine has gorgeous notes of cassia, clove and candied licorice wrapped in bright cherry and vanilla.”

– Dave Guffy, Director of Winemaking

#### 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:** 50% Malbec, 23% Zinfandel, 11% Petite Sirah, 6% Cabernet Sauvignon, 4% Petit Verdot, 4% Merlot and 2% Mourvedre
- ALCOHOL:** 14.8%
- PH:** 3.76
- TA:** 0.61 gms/100ml
- COOPERAGE:** Aged in 40% new French oak barrels for 22 months
- HARVESTED:** Sept 16 - Oct 25, 2015
- RELEASED:** November 2017



**CASES PRODUCED:** 4,547 (9L) cases | **SRP:** \$45