



THE HESS COLLECTION
 SMALL BLOCK SERIES
HOLIDAY CUVÉE
 2016



VARIETAL: 86% Cabernet Sauvignon, 9% Malbec, 4% Petite Sirah, 1% Petite Verdot
 APPELLATION: Mount Veeder, Napa Valley
 HARVEST DATES: October 5 - 30, 2016
 ALCOHOL: 14.9%
 pH: 3.69
 TA: .67gms/100mL
 AGING: 22 months in 40% New French Oak

647 Cases Produced

CELEBRATE THE HOLIDAYS WITH OUR COLLECTIBLE CUVÉE

Each holiday season Hess Collection winemaker Dave Guffy crafts a limited release cuvée meant for sharing with friends and family and dressed in a collectible edition bottle.

TASTE ALONG WITH WINEMAKER DAVE GUFFY

“Our Holiday Cuvée gives me a chance to reflect on what I might like to grace my own holiday table, a way to say thanks for all our blessings, and for blessings to come. For this vintage, I’ve selected lots of our finest Cabernet Sauvignon and Malbec, which certainly fits the bill as a memorable wine. This wine presents cheerful aromas of red fruit, which are also evident on the palate in bright notes of red plum and Bing cherry. Moderate and well-integrated tannins develop alongside layered elements of cassis and a subtle oak spice. I know that some have been collecting our unique bottlings each vintage and for that, I think there’s only one suggestion: get one for the cellar, and one for the celebration. This is something you may not want to wait too long for. From our Hess family, our sincere best wishes and thanks for sharing our wines.” – Dave Guffy, Director of Winemaking

2016 VINTAGE

Vintage 2016 had near perfect weather and continues the streak of great California vintages. Winter gave us our average amount of rainfall followed by a warm spring that allowed most varieties to set a nice crop. August cooled things off and allowed some increase in hang time and we didn’t see any major heat spikes during September and October. Yields were above average for most. Overall, the harvest was another welcomed season, and we find the wines of the vintage to be of excellent quality.

HOLIDAY FOOD PAIRING SUGGESTIONS

The season lends itself to simply prepared meals that allow for all to share in the feast at hand, often with sauces that add contrasting or complementary flavors. The layers of flavors in this cuvée show off your best dishes, particularly braised or grilled meats like lamb, pork roasts or duck, as well as savory hams. Sweet onions, earthy mushrooms, eggplant and fennel all are wonderful accents. Harder cheeses as appetizers, with hearty Malden Sea Salt flakes steal the show. – Chad Hendrickson, Executive Chef

LAND TRUST OF NAPA COUNTY

The Hess Collection is proud to support the Land Trust of Napa County, a community-based nonprofit dedicated to preserving the character of Napa by permanently protecting land.



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