



THE HESS COLLECTION  
MOUNT VEEDER / NAPA VALLEY



2018 | 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 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**

“There are certain special blocks within our Mount Veeder estate vineyards that produce fruit which showcase the art of winemaking at elevation. Mount Veeder is Napa’s coolest and wettest mountain growing region, resulting in extended harvest dates, allowing fruit to ripen in an almost leisurely journey to your glass. This wine has become one of the great favorites among our employees and collectors – this blend is led by Malbec and Cabernet Sauvignon, both easily recognizable for juicy black fruit flavors and aromas of black currant and wild mountain blueberries. 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. Careful aging in new French oak presents vanilla, oak spice and hints of clove and cinnamon layered through a plush, lingering finish.”

– Dave Guffy, Director of Winemaking

- BLEND:** 51% Malbec,  
25% Syrah,  
24% Cabernet Sauvignon
- ALCOHOL:** 14.6%
- PH:** 3.77
- TA:** 0.61 gms/100ml
- COOPERAGE:** 18 months in 60%  
New French Oak
- HARVESTED:** Oct. 10 - Nov. 5, 2018

**VINTAGE NOTES**

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. As the moderate, even temperatures continued into the fall, harvest started slightly later than normal, and in some areas, extended long into the first week 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.

