

HESS SELECT



TREO WINEMAKER'S RED BLEND

CALIFORNIA
2013



HESS SELECT WINES

Hess Select wines originate from our California grower partners who share our sustainable farming philosophy. Affordable, approachable and crafted by Hess winemakers for immediate enjoyment, these wines represent outstanding examples of wines from California's premier growing regions.

HESS SELECT TREO

Treo honors the next generation of the Hess family guiding The Hess Collection. Founder Donald Hess, joined by son-in-laws Timothy Persson and Christoph Ehrbar, form a trio building on the values and vision of the past while leading the way to a bright and innovative future. From our historic home on Mount Veeder, the skill of our winemakers is seen each vintage in this artful blend of several classic red varieties.

WINEMAKER'S NOTES

"Each year we select flavorful lots for a winemaker's favorite past-time - blending. The art of blending is part of the winemaker's craft, an exercise that often proves the sum of the parts is a delicious outcome. We have a style in mind for our Treo blend, and this year Petite Sirah made up the backbone of the blend joined the mix of Syrah, Zinfandel, Merlot and a hint of Malbec resulting in a wine that is rich and full of flavor. The red fruits are ripe and bold, but not overly so. Tannins are purposefully softer and easy drinking - we craft this blend to ensure the wine is accessible when you decide to open the bottle. Maybe that's why it's become so popular. Enjoy!"

Dave Guffy, Winemaker

2013 VINTAGE

This growing season looked a lot like last year's growing season and for once, that's a very good thing. 'Early, Excellent and Evenly Ripening' were the watchwords of the season on the North Coast, where most of our Treo is sourced, and the Lake-Mendocino-Napa core of the North Coast was particularly in good form. Moderate temperatures were the norm through the winter and spring, with decidedly little moisture, bringing on an early bud break. Heat was constant through the summer, with one balmy blip, so grapes hung around on the vine, ripening slowly and fully, layering on complex layers of flavor. Quick rain (finally) in September was bookended by breezy, still warm and sunny weather, keeping harvest on a typical and really quite normal harvest. A very good year.

FOOD PAIRING

Grilled meats, such as flank steak, or a hamburger with blue cheese. Grilled salmon. Roasted or grilled mushrooms, onions and peppers. Cured meats and aged cheeses like a

BLEND: 33% Petite Sirah, 26% Syrah, 22% Zinfandel, 13% Merlot, 6% Malbec

AGING: Aged 12 months in once-used French oak (25%), balance neutral oak

TOTAL ACID: 0.56 gms/100ml

PH: 3.8

ALCOHOL: 13.8%

leading the way in sustainable
practices since 1978

