

HESS SELECT



**CABERNET
SAUVIGNON**

**NORTH COAST
2013**



HESS SELECT WINES

Hess Select wines originate from family-owned Hess estate vineyards in Napa Valley and from grower partners who share our sustainable farming philosophy in Lake, Napa and Mendocino Counties. Affordable, approachable and crafted by Hess winemakers for immediate enjoyment, they represent outstanding examples of wines from California's North Coast.

CALIFORNIA'S NORTH COAST

Rugged, often wild, with never-ending complexity, this unique growing region has long been home to advocates for family-focused sustainable viticulture. A relatively mild Mediterranean climate with predictable heating and cooling cycles is overlaid on a mélange of well-drained volcanic and gravelly soils perfect for concentrating vine energy. Rolling hillsides and benchlands offer prime vineyard sites producing flavorful fruit with layers of agreeable acids and balanced tannins.

WINEMAKER'S TASTING NOTES

"Each year we know what we're after: an easy drinking Cabernet that tastes, well, like a Cabernet Sauvignon. We work with great farming families on the North Coast, selecting lots from terrific growing regions like Lake and Mendocino counties. The result is a wine that is dark in color and deep in flavors of red fruits like raspberry and cherry, sitting comfortably alongside darker herb-tinged blackberry and black currant. Some vanilla, cedar and oak spice adds to the impression of a wine you can't wait to put in a glass. Medium-full in body, with nicely rounded fine-grained tannins and really, just a pleasure to drink. This, you can depend on each and every vintage. Backyard BBQ? Check. Date night out? Check. It makes us feel good that so many of you let us know how much you like this wine."

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, 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

Any dish incorporating sweet peppers, caramelized onions or roasted Portobello mushrooms, a hearty bacon burger with blue cheese, barbecued shrimp, mild blue cheeses and cheddar cheese.

BLEND: 78% Cab, 8% Malbec, 6% Petite Sirah, 4% Syrah, 4% Merlot

APPELLATION: North Coast of California

AGING: Aged in French and American oak for 15 months

TOTAL ACID: 0.58 gms/100ml

PH: 3.87 | **ALCOHOL:** 13.9% | **SRP:** \$17

LEADING THE WAY IN SUSTAINABLE
PRACTICES SINCE 1978

