



**THE HESS COLLECTION**  
MOUNT VEEDER / NAPA VALLEY



2013 | MOUNT VEEDER CABERNET SAUVIGNON

**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 surprising 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.”

**MOUNT VEEDER CABERNET SAUVIGNON**

Our signature Mount Veeder Cabernet Sauvignon comes from our estate Veeder Hills Vineyard. The elevation of this vineyard ranges from 600-1,120 feet, and its steep slopes and sedimentary clay and shale soils restrict root growth, resulting in Mount Veeder’s hallmark small berries with intense fruit flavors. True to its appellation, this wine possesses dark concentrated fruit flavors and robust tannins.

**TASTE WITH THE WINEMAKER**

“For the past several years we’ve been replanting some historic blocks here on Mount Veeder, and the figurative and literal fruits of our labors are beginning to elevate the quality of the wines from our mountain home. It’s honestly, simply, exciting. A touch more Malbec this vintage sets the stage for a classic mountain Cabernet led by aromas of wild mountain raspberry and Bing cherry. Malbec trends toward blue fruit, and nothing is quite so luscious as blueberries framed by hints of vanilla, cassis, creamy milk chocolate caramel and oak spice. We watch our Cabernet age in the old barrel chai visitors first see as they walk toward the winery, and the nearly two-year wait in barrel is proving once again to be well worth it.”

– Dave Guffy, Director of Winemaking

**VINTAGE NOTES**

“Early, even & excellent” is the best way to describe the 2013 growing season on Mount Veeder, beginning with a moderately warm spring with little moisture, leading to an early bud break. Just one heat spike occurred during the summer, allowing the grapes to lazily hang on the vine and ripen with determination. A touch of rain threw a scare in September but warmer days and breezy weather kept the fruit in good order, ultimately resulting in an abundant harvest with memorable quality.

- BLEND:** 82% Cabernet Sauvignon, 18% Malbec
- ALCOHOL:** 14.8%
- PH:** 3.65
- TA:** 0.62 gms/100ml
- COOPERAGE:** Aged in 80% new French oak barrels for 22 months
- HARVESTED:** Sept 27 - Oct 30, 2013
- RELEASED:** Nov 2016



**CASES PRODUCED:** 10,634 (9L) cases | **SRP:** \$65