

HESS SELECT



CABERNET
SAUVIGNON

NORTH COAST
2016



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.

TASTE WITH THE WINEMAKER

"This wine is so versatile, I drink it year round. It's one of my 'go-tos' with friends and family at a summer backyard barbeque, and it works just as well as in front of a fireplace. This Cabernet Sauvignon presents vivid aromas of black plum accented by notes of forest floor and hints of savory dried herbs. I love the big, rich entry on this wine, as mouthfilling tannins deliver complex layers of black fruit and brown spices, with a delicious dust of cocoa on the finish."


Dave Guffy, Winemaker

2016 VINTAGE

Vintage 2016 had near perfect weather and continued 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. We would definitely take a repeat performance of this growing season!

BLEND: 80% Cabernet Sauvignon, 10% Petite Sirah, 4% Malbec, 2% Syrah, 2% Merlot
2% Zinfandel

APPELLATION: North Coast

HARVEST DATES: September 28 - October 21, 2016

AGING: Aged in 35% new French oak for 18 months

TOTAL ACID: 0.58 gms/100ml

NUTRITION: 24 calories/oz (120 calories/standard 5 oz. pour)

PH: 3.9 | **ALCOHOL:** 14.2% | **SRP:** \$19 | **CASES (9L):** 175,000

LEADING THE WAY IN SUSTAINABLE
PRACTICES SINCE 1978

