



HESS COLLECTION

Iron Corral

NAPA VALLEY | ESTATE GROWN
CABERNET SAUVIGNON
2019

THE HESS COLLECTION WINES

The Hess Collection was established in the far reaches of the Napa Valley. Donald Hess was attracted to challenging mountain climates and rugged northeastern Napa vineyards, believing these intrepid lands would produce great grapes, leading to even greater wines. Our estate vineyards in Napa Valley and on Mount Veeder are sustainably farmed, upholding our founder's guiding philosophy: "Nurture the land, return what you take."

IRON CORRAL CABERNET SAUVIGNON

Iron Corral Cabernet Sauvignon is named for our Iron Corral Vineyard and is our first new estate wine in 20 years. A beautiful balance of Mountain and Valley Floor Estates, this wine delivers beautiful, full fruit retention, enhanced by the complexity we have come to expect by integrating structured fruit from our mountain vineyards. Iron Corral Cabernet is complex yet accessible, designed for immediate enjoyment with the capability to age gracefully and be enjoyed for years to come.

BLEND: 91% Cabernet Sauvignon
7% Malbec
2% Petit Verdot

ALCOHOL: 14.8%

PH: 3.8

TA: .66 gms/100ml

COOPERAGE: Aged in 40% New French oak for 18 months

HARVESTED: October 2, 2019 –
November 7, 2019

TASTE WITH THE WINEMAKER

"This is a classic Napa Cabernet led by bold black fruit flavors, primarily black cherry and black currant, with elements of espresso and dark chocolate intertwining between the layered dark fruit notes. A wine of quality and depth, refined elements of oak showcase a composition built for aging, yet balanced, well-integrated tannins allow this wine to show beautifully for those unwilling to wait."

– *Dave Guffy, Director of Winemaking*

2019 VINTAGE NOTES

Vintage 2019 began slightly later than normal in some areas, but nonetheless delivered superb results. Spring was marked by occasional rains, which brought welcome soil saturation, and cooler temperatures, which allowed fruit to mature at a steady pace. Summer helped the grapevines to ripen and catch up from their late start. The warm days and cool nights of the fall allowed gradual sugar accumulation and longer hang times, promising fruit of the highest quality with structural beauty from balanced tannin, sugar and acid levels. Harvest began slightly later than normal in some areas with fruit picked at its peak, promising exceptional flavor in bottle.

