



THE HESS COLLECTION
MOUNT VEEDER / NAPA VALLEY



MARDIKIAN RESERVE PINOT NOIR 2012 THE HESS COLLECTION SMALL BLOCK SERIES

SRP \$75.00

TASTE WITH THE WINEMAKER

"We waited patiently for this vineyard to reveal all the promise we held for her. In this first release we find an old soul, with a vibrant heart. The burnt amber color gives way to aromas of dried herbs, Chinese five spice and a bit of earthiness. Flavors of dried cherries and strawberries accented by pomegranate arrive in the glass, where the wine is as mellow as a West County farmer. This is our fourth leaf and, I couldn't be happier with what we're discovering here where extreme winegrowing is accepted as the starting point, with no final destination in sight" -Dave Guffy, Director of Winemaking

VINEYARD + PRODUCTION

The artful blend Clones 114,115, Pommard, Martini, 2A, 66 and 777 in our Green Valley vineyards feature three barrels from Lakeview, one barrel from Sundawg Ridge and seven barrels featuring six different clones from the Mardikian vineyard in the area known as Sebastopol Hills. "Early and Excellent" were the watchwords for this nearly perfect growing season. A moderately warm spring without frost complications evolved through the summer season absent of any heat spikes, the grapes were harvested before the fall rains. The resulting wines are flavorful, complex and aromatic with wonderful balance.

1% FOR THE PLANET

Hess Collection proudly participates in 1% for the Planet, donating 1% of all Small Block Series wine sales to local organizations who share our view of sustainability. Learn more at [Sustainable Practices](#).

FOOD PAIRING

This wine is anything but delicate and has flavors to complement many cuisines; mushroom or beet risotto, CK lamb or Sonoma duck breast, roast tenderloin or salmon and pork loins sauced with fruits. On the cheese board, I would recommend Brie, Camembert, Gruyere, Goat and Sheep cheeses. -Chad Hendrickson, Executive Chef

VARIETAL: Pinot Noir

ALC / PH: 14.5%

