



HILL FAMILY
E S T A T E



2018 “Yountville” Dolcetto

Production: 109 cases

Composition: 96% Dolcetto and 4% Malbec

Vineyards: 96% Villagio Vineyard and 4% Beau Terroir Vineyard

Appellation: Yountville

Elevation: Valley Floor

Cooperage: 12 months in 2 year old French oak Treuil Terroir

Alcohol: 13.2% TA: 5.3 g/L pH: 3.58

Bottling date: January 22, 2020

Release date: April 2020

Release price: \$42.00

Dolcetto is known in Piedmont Italy for being a bright and clean red with lower alcohol and for having a food friendly palate. In most years, the Villagio Vineyard in Yountville has produced a heavier red, not typical of the variety, but in 2018, it had the lower alcohol and balanced acidity that Doug Hill has come to value as a good companion to vegetarian cooking. We thought our club members would enjoy learning about this varietal, and though we only produce a small amount, we hope to keep this brighter character and learn more about Dolcetto and its potential in the future.

Winemaker Alison Doran’s tasting notes:

Fragrant aromas of fraises des bois, red pie cherry, and a light lilac scent. The palate is round and refreshing, with some tart cherry, licorice, and milk chocolate. The finish has a youthful mouthwatering quality characteristic of Dolcetto. Decanting is strongly recommended for optimum enjoyment during the first 1-3 years.