



HILL FAMILY
E S T A T E



2018 N.O.T.G. Late Harvest White Wine

Production: 118 cases

Composition: 91% Sauvignon Blanc and 9% Viognier

Vineyards: Watson and Windy Flats

Appellation: Napa Valley

Elevation: High hills about 800 ft

Cooperage: Francois Freres: One barrel 2017, one barrel 2016 and one barrel 2015

Alcohol: 13.8%, TA 0.80, pH 3.39, 17.2% RS

Bottling date: June 13, 2019

Release date: Spring 2020

Release price: \$48.00

The 2018 Late Harvest N.O.T.G. comes from the Watson Vineyard, high in the hills above American Canyon, the most southernly reach of the Napa Valley. Cool breezes and frequent fog make a late harvest possible here even when other areas of Napa become too warm. Persistent botrytis developed in the Sauvignon Blanc, and as the season went on, the sugars continued to rise and concentrate. The clusters were so shriveled down that all grapes were foot-stomped in the harvest boxes when we brought them in on November 7. Brix levels reached 36.4% after pressing the next morning, and the juice was inoculated with VL3 yeast and allowed to slowly ferment, until it slowed and stopped in late December, when it was chilled and filtered to 3 barrels. The result, after six months in barrel, is pretty amazing, with its dramatic botrytis character and “sauvage” exotic aromas. We added a small amount of Viognier to capture and hold the wine’s balance. It should age gracefully for years, mellowing out a bit from its present exuberance.

Winemaker Alison Doran’s tasting notes:

The N.O.T.G has a tangy nose with aromas of tangerine and nectarine from the concentrated botrytis. After time in the glass, orange honey and Meyer lemon peel begin to appear. The palate is loaded with honey, sour lemon drop, lovely white sage and white peach. The big rich tangy texture, balanced acidity, and a persistent finish make this wine a dessert in itself.