



HILL FAMILY  
E S T A T E



## 2019 Atlas Peak Sauvignon Blanc

**Production:** 162 cases

**Composition:** 100% Sauvignon Blanc

**Vineyards:** 100% Baker

**Appellation:** Atlas Peak

**Elevation:** 1,200 ft.

**Cooperage:** Fermented and aged in 28% Billon Acacia barrels, remainder in 2-year old French oak

**Alcohol:** 14.6%, TA 6.9, pH 3.25

**Bottling date:** June 11, 2020

**Release date:** February 2021

**Release price:** \$55.00

The Baker Vineyard in Atlas Peak is a stony vineyard pried out of the volcanic outcrops and surrounding chaparral, with low yields and high intensity. Though this is Cabernet country, Doug decided to put in Clone 1 Sauvignon Blanc to see if we could push the limits on what Sauvignon Blanc could be. In 2019, we had a nice long rainy season, with bud break on April 12, and bloom on May 22. We had a long warm summer, with a mild finish to the season. The solid crop of 3.27 tons was brought in at 23.4 Brix, on September 18, and was given 6 hours of skin maceration before pressing. We did a bentonite fining, then racked and inoculated with Delta yeast for barrel fermentation. Barrel Fermentation creates a richer more complex palate and it stays on the original lees for 8 months.

### **Winemaker Alison Doran's tasting notes:**

The 2019 Atlas Peak Sauvignon Blanc has complex aromas of orange peel, lime leaf, vanilla cookies and honey. The palate offers ripe peach, honey flavors, balanced acidity and generous viscosity.