



HILL FAMILY
E S T A T E



2021 Reserve Chardonnay

Production: 703 6/pks

Composition: 94% Chardonnay, 5% Sauvignon Blanc and 1% Semillion

Vineyards: Napa Golf Associates, Svien, Stewart Ranch, Windy Flats and Watson

Appellation: Napa Valley

Elevation: Foothills about 500 ft, and rolling hills

Cooperage: 70% new barrels (40% Francois Freres, 60% Bilon Acacia)

Alcohol: 14.8%, TA 6.0, pH 3.59

Bottling date: July 6, 2022

Release date: Winter 2023

Release price: \$65.00

The 2021 Reserve Chardonnay shows both its cool climate pedigree and the advantage that great sites have on Chardonnay character. The growing season was a bit weak due to the second year of drought, so budbreak was uneven and so was bloom. The weather itself was reasonable, with some fog and windy afternoons. As the temperatures and the winds picked up in August, flavors began to ripen and the acids began to fall, but sugars stalled out. Watson came in on September 25 (25 Brix), NGA on October 4 (23.7 Brix) and Svien/Stewart Ranch on October 2 (23.7 Brix). The Watson and NGA lots were barrel fermented with Montrachet and Svien/Stewart Ranch fermented with CY3079 yeast and then stayed in French oak barrels 9 months. The Chardonnay was inoculated for malolactic fermentation with MCW in mid-December and the barrels were stirred every 2 weeks for 3 months to increase depth and texture. The wine was racked to a stainless-steel tank for 4 weeks for a reductive rest before bottling. Though we used a lot of new oak barrels on this lot, 60% of them were Bilon Acacia light toast, and we have found they add depth and texture without the overt oaky notes of toasty French oak.

Winemaker Alison Doran's tasting notes:

The 2021 Reserve Chardonnay has lovely aromas of honeyed fruit with pears, melon, and ripe golden delicious apples. The palate is ripe and tangy, with rich citrusy flaky pastry flavors, and a long mouth covering stride.