



HILL FAMILY
E S T A T E



2022 Atlas Peak Sauvignon Blanc

Production: 227 cases

Composition: 91% Sauvignon Blanc and 9% Semillon

Vineyards: Baker and Windy Flats

Appellation: Atlas Peak

Elevation: 1,200 ft.

Cooperage: Fermented and aged in 40% new Billon Acacia barrels and 60% 2021 Francois Freres TG M+ 3yr barrels.

Alcohol: 14.1%, TA 6.8, pH 3.34

Bottling date: May 30, 2023

Release date: February 2024

Release price: \$55.00

In 2022 the rainy season was very short, with rain only really in December. Bud break occurred on April 13, and bloom on May 25. This section of Baker missed the frosts that haunted late spring 2022. Summer was moderate until August, when it warmed up and winds picked up through the mountains that concentrated the fruit just before harvest. The Sauvignon Blanc hit 50% veraison by July 27, though it took quite a while to really finish veraison. By August 3,1 when we brought in the Sauvignon Blanc, it was at 23 Brix and was starting to lose leaves, and more hot weather was predicted. The western Semillon section at Windy Flats was ready to go, so we estimated 9% and brought it in so they could co-ferment together. The solid crop of 3.9 tons Sauvignon Blanc and 0.39 tons of Semillon was hand harvested at night, crushed into bins for 2 hours, then dumped in the press. The juice was racked and inoculated with Delta yeast for barrel fermentation. Barrel Fermentation creates a richer more complex palate with breadth and interest. With battonage every 2 weeks for the first 4 months, the wine developed a creamy palate in spite of its nice acidity. This Sauvignon Blanc has a distinct sense of site on Atlas Peak, and will reward cellaring for 3 to 5 years, and perhaps many more.

Winemaker Alison Doran's tasting notes:

The 2022 Atlas Peak Sauvignon Blanc has aromas of creamy orange blossom, flaky pastry, nectarine and kiwi. The palate is elegant and integrated, with lime, coconut, and golden delicious apple flavors. Satiny viscosity defines the texture, but balanced acidity keeps the freshness and the long finish.