



HILL FAMILY
E S T A T E



2022 “Saltonstall Vineyard” Pinot Noir

Production: 381 cases

Composition: 100% Pinot Noir

Vineyard: Saltonstall Vineyard

Appellation: Sonoma Coast

Elevation: Foothills

Cooperage: 45% new oak, all Francois Freres, VSG and TG M+3yr

Alcohol: 13.9%, TA 5.6, pH 3.59

Bottling date: August 16, 2023

Release date: Fall 2024

Release price: \$76

The Saltonstall Vineyard is planted in a cool breezy coastal valley 15 miles west of Petaluma. The 2022 was picked in 2 lots, both harvested on October 4. Clone 115 (rows 1 to 18, 3.2 tons) was 23.5 Brix, and the clones 667 and 777 were picked at 22.8 Brix. The fruit was destemmed not crushed, given 4 days cold soak with Egide yeast as a placeholder, in open top tanks, and then we added RB2 yeast. The tanks were punched down twice a day, and the wine went to barrel 2 days later for its 10-month maturation period. With lower sugars but a nice acidity, the 2022 Saltonstall is more delicate than the 2021, but it still has the Saltonstall character we love so much. Single vineyard wines are not blended for consistency, so they express the evolution of the site and the year, making for interesting vintage comparisons.

Winemaker Alison Doran’s tasting notes:

This is a classic wine expressive of the Sonoma Coast with savory aromas of wild cherry, sumac, toasted almond and tamarind. The palate has a soft texture and nice core of acidity, showing its youth and exuberance. The wine broadens with flavors of barberries, quince and rhubarb and will benefit greatly from decanting in the early years of enjoyment.