



HILL FAMILY  
ESTATE



## 2023 Reserve Chardonnay

**Production:** 306 cases

**Composition:** 100% Chardonnay

**Appellation:** Napa Valley

**Elevation:** Foothills about 500 ft, and rolling hills

**Cooperage:** 6 months in 100% new oak barrels

**Alcohol:** 14.4%, TA 5.8, pH 3.58

**Bottling date:** May 28, 2024

**Release date:** Winter 2025

**Release price:** \$65.00

A nice long growing season like 2023 was a great year for making our Reserve Chardonnay. Plenty of winter rains pushed the season a bit later in the year, and the grapes seemed in no rush to be harvested. In part due to the cool spring temperatures and generous crop levels, these classic Chardonnay flavors had plenty of time to develop with all the hang time. After a slow, cool fermentation in French oak barrels, we were tasked with choosing our favorite barrels to compose the Reserve Chardonnay blend. For this vintage, we chose 100% new barrels from our favorite French coopers. Then we inoculated those barrels for malolactic-fermentation.

### **Winemaker Kari Auringer's tasting notes:**

The 2023 Reserve Chardonnay is effusive with ripe tropical aromas, layered with buttery notes and a hint of sweet oak. Rich and smooth, this wine has complex flavors of crisp apple, stone fruits and some spice. We experimented with several different yeasts for primary fermentation which delivered the complex assortment of aromas and flavors we were hoping for. We love drinking it now, but this wine will benefit from a little time in the cellar.