



HILL FAMILY
E S T A T E



2024 “Carly’s Cuvee” Chardonnay

Production: 2,000 cases

Composition: 100% Chardonnay

Vineyards: NGA and Dunlap

Elevation: Mostly rolling hills and hillside

Cooperage: Barrel fermented and 5 months of aging in 1-year, 2-year and neutral French oak

Alcohol: 14.2%, TA 6.3, pH 3.6

Bottling date: February 18, 2025

Release date: Spring 2026

Release price: \$40.00

The 2024 Carly’s Cuvee was made from a selection of Chardonnay vineyards that Doug Hill farms. With plentiful rain and nice crop levels, there was plenty of Chardonnay to choose from. Doug and Leslie’s vineyard team worked long hours to farm and harvest Chardonnay that was reflective of vineyard site and reflective of the love and care lavished on them. Harvest is determined by the development of flavors and textures with a commitment to keeping the alcohol lower and the acidity brighter.

Winemaker Kari Auringer’s tasting notes:

The 2024 Carly’s Cuvee Chardonnay has a beautiful floral nose showing the versatility of the Chardonnay grape. Aromas of lemon blossom, ripe golden apple, and caramel circle the glass. On the palate, the wine shows excellent intensity and balance, with flavors of apple, coconut and toasted almond flavors. The underlying creamy texture gives Carly’s luscious appeal, even though it has very little oak influence and no malolactic fermentation.