



HILL FAMILY
E S T A T E



2025 “Carly’s Cuvee” Chardonnay

Production: 728 cases

Composition: 100% Chardonnay

Vineyards: NGA and Dunlap

Elevation: Mostly rolling hills and hillside

Cooperage: Barrel fermented with 5 months of aging in stainless steel barrels, neutral French oak barrels and neutral Acacia barrels.

Alcohol: 14.2%, TA 6.3, pH 3.67

Bottling date: February 5, 2026

Release date: Fall 2027

Release price: \$40.00

The 2025 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:

This wine is made without malolactic influence and aged primarily in small stainless-steel barrels. The wine retains all the crisp and fruity characteristics you would expect from a cool climate Chardonnay. We also included a small amount of neutral oak and Acacia wood to add a bit of richness and texture in the core. This charming wine is a delight on its own but really shines when paired with a wide range of foods, including roasted vegetables, seafood, chicken and pork.