



HILL FAMILY
E S T A T E



2007 Atlas Peak Cabernet Sauvignon

Production: 114 cases

Composition: 100% Cabernet Sauvignon

Vineyards: 92% Baker and 8% Bianchini

Cooperage: 80% in new French oak (Remond, Bossuet, Seguin Moreau), 20% in new American oak (Radoux Appalachian)

Alcohol: 15.5% alc, 3.75 pH, 0.57 TA

Release price: \$69.00

Release date: September 2010

As the Hill Family wines progress, we keep an eye out for lots that can tell us something about site and vintage. In 2007, that wine is this small Atlas Peak Cabernet lot, a blend of two vineyards. Bianchini is a steep site facing east on the top of Atlas Peak (2000 ft elevation). Baker is a series of different soil types in Foss Valley with a southwestern exposure, featuring several clones and rootstocks selected by Doug Hill for their suitability to this thin soil with its rocky outcrops. Because of the long season in 2007, interrupted both by rain and by heat spells, these vineyards had small crops with small berries. This allowed the grapes to have great color, ripe seeds, and some shrivel towards the end, for extra concentration.

Tasting notes:

Nose) Lovely notes of blackberries and plums float out over delicate layers of white sage and deeper toasty spice.

Palate) Berry fruited elegance balanced by velvety covered tannins, this wine has turned into a real mouthful of round rich Cabernet, reflecting what Atlas Peak can do in a great year.