



HILL FAMILY E S T A T E



2007 Napa Valley
Cabernet Sauvignon

Production: 1005 cases

Composition: 87% Cab Sauv, 11% Merlot, 2% Syrah

Vineyards: 53% Beauterre, 20% Baker, 10% Lazar, 9% Bianchini, 8% Hansen

Appellation: Napa Valley

Elevations: Baker and Bianchini, Atlas Peak at 1200 ft: Lazar is foothills in Wooden Valley, Beauterre is valley floor, Oak Knoll: and Hansen is Napa Valley valley floor

Cooperage: 32% new French Oak(Remond, Saury, Berger, Seguin Moreau) 8% new American oak(Radoux Appalachian oak), 60% neutral French, Hungarian, and America oak

Alcohol: 15.2%, TA 0.59, pH 3.67

2007 had the kind of weather that one hopes for in Napa. The mountain vineyards had plenty of time to ripen their tougher tannins, seeds progressed to brown and chewable, and it was possible to leave fermenting wines on the skins for 21 days and more to develop finesse and elegance. The valley floor vineyards had all the big fruit flavors that one would want, and the late rains turned out to be light, and actually seemed to enhance the fruit once it dried out again. Most grapes came in during the last 2 weeks in October, and it was a real pleasure to go from tank to tank, looking at the beautiful color and flavor in the Cabernet.

Winemaker Alison Doran's Tasting notes:

Dark deep fruit nose, with black licorice and cassis. A classic Cabernet Sauvignon palate from Napa, very long fruit flavors of blackberry, cherry and even a little cranberry, let you know that the wine is still young. Surprisingly drinkable, the tannins are there to support, not overwhelm, the palate, and the finish is friendly.