



2008 Barrel Blend

Production: 695 cases

Composition: 40% Merlot, 31% Syrah, 17% Malbec and 12% Cabernet Sauvignon

Appellation: Napa Valley

Elevation: Hillsides (1200 ft.) and valley floor

Cooperage: 22 months in neutral French oak

Alcohol: 14.8%, TA 0.61, pH 3.75

Release date: Spring 2011

Release price: \$25.00

The 2008 Hill Family Estate Barrel Blend is a combination of mountain Malbec from Atlas Peak and valley floor Merlot, Syrah, and Cabernet from a few select vineyards. This wine has been put together with the help of Kyle Knox, a great surfer and a wine drinker, who loved the idea of “being in the barrel” as both a wine term, and a surfing term. This wine was blended under his direction, to appeal to surfers, and surfers in spirit, who are always looking for the next great wave, but might want to have a glass of wine in the mean time. The mountain grapes have intensity and finesse and the valley floor grapes have plushy, friendly palates, a great combination.

Winemaker Alison Doran’s tasting notes:

The nose is deeply fruited, with black cherry and black licorice dominant, and an interesting fig jam note. The powerful, but plushy black cherry and fig fruit flavors push on into the palate, followed up by spicy maple syrup and juicy cassis, with a rich smooth finish.