



HILL FAMILY
E S T A T E



2012 “Atlas Peak” Sauvignon Blanc

Production: 178 cases

Composition: 86% Sauvignon Blanc & 14% Semillon

Vineyards: Baker & Alsace

Appellations: Atlas Peak & Oakville

Elevation: Valley Floor - 1200 ft.

Cooperage: Fermented and aged 60% in new French oak Stavin 40% in neutral oak

Alcohol: 14.6%, TA 0.62, pH 3.40

Bottling date: 6/14/2013

Release date: Spring 2014

Release price: \$55.00

The Baker vineyard, in Atlas Peak is a stony vineyard pried out of the volcanic outcrops and surrounding chapparal, with low yields and high intensity. Though this is Cabernet country, Doug decided to put in Sauvignon Blanc to see if we could push the limits on what Sauvignon Blanc could be. Alsace, where we grow our Semillon is an elegant small vineyard in Oakville. Crops were small and the weather all season was very nice with spells of fog in the mornings and warm afternoons. Barrel Fermentation creates a richer more complex palate but can reduce fruit. In this case however, the fruit came roaring back and creates fireworks every time we try it. This is a unique and untamed wine with a big future in front of it.

Winemaker Alison Doran's tasting notes:

The Atlas Peak Sauvignon Blanc has had time to collect itself and to offer a more balanced and collected approach. The aromas are even a bit slow to wake up, taking about half a minute before the sweet peach, honeysuckle, lime leaf, and slight white sage begin to flow in. The palate is really lovely with rich tropical notes, melon, and a broad graceful reach. The long smooth finish echoes the peach in the nose and persists right to the end.