

HILL FAMILY

2012 Origin

Production: 777 cases (no large formats)
Composition: 68% Cabernet Sauvignon, 13% Merlot, 11% Syrah, 5% Malbec & 3% Petit Verdot
Vineyards: Baker, Hansen, Bardessono, Holton, Clarke, Mogambo, Knubis, Appalas, Beau Terre
Appellations: Atlas Peak, Yountville, Calistoga, Oak Knoll, Carneros
Cooperage: 40% new oak barrels aged for 16 months (of the new barrels, 16% Treuil Expression, 8%
Trust Ingenieux, 20% Bossuet, 36% Trust Hungarian, 20% Stavin French oak)
Alcohol: 15.7% alc, 3.87 pH, 0.56 TA
Bottling date: April 14, 2014
Release date: Spring 2015
Release price: \$45.00

Origin is our chance to create a stylish and intriguing blend from all the possible lots we make, since there are no varietal or appellation strictures – except Napa Valley of course. In a year like 2012, when Doug Hill had vineyards to farm from Calistoga all the way down to American Canyon and up to Atlas Peak, there were 23 total lots to choose from. There is an interesting clone of Merlot at Beau Terre Vineyard in Oak Knoll called *Raucedo*, along with the classic 181 clone, and the Merlots down at Red Door and Beau Terroir in Carneros are charming, and rich, and add structure, and plushy fruit to the blend. Syrah is a bit trickier to add to a Bordeaux type blend, but we had some very exotic small lots that will be interesting to watch as they integrate. Malbec and Petit Verdot from Knubis and Apallas, though small vineyards, have also become a big part of the palate structure for the Origin. Tied together by the Cabernet Sauvignon structure from other small vineyards like Bardessono, Hansen, Holton, and of course Baker, this final blend shimmers and re-forms complex layers that will grow and improve for years to come.

Winemaker Alison Doran's tasting notes:

Aromas of ripe cassis, black fruit, graceful hazelnut, and maple fill the glass. The palate has a lovely dense texture that winds around with its dark berry fruit, and more cassis. Very embracing and generous with beautiful oak spice, the wine just keeps unfolding and getting bigger.