



HILL FAMILY
E S T A T E



2012 Reserve Chardonnay

Production: 483 cases

Composition: 100% Chardonnay

Vineyards: 65% Clarke and 35% Watson (American Canyon)

Appellation: Napa Valley

Cooperage: 60% new French Oak (Francois Freres and Remond)

Alcohol: 14.9%, TA 0.53, pH 3.54

Bottling Date: 8/27/13

Release Date: Fall 2013

Release Price: \$65.00

The 2012 Hill Family Estate Chardonnay is a rich elegant wine showing both its cool climate pedigree and the advantage a great site has on Chardonnay. The gentle rolling slopes at Clarke and the steep dramatic rocky site at Watson are both in the very southern end of Napa Valley where breezy afternoons and foggy mornings are normal. 2012 was a long well modulated growing season, and harvest was fairly late, on Oct 14, at about 25 brix, when the lemon apple flavors were just developing a hint of tropical fruit. Malo-lactic fermentation was used to increase the complexity and soften the acidity, and new Francois Freres and Remond barrels to add richness and warmth. The wine was barrel fermented and then stayed in barrel 10 months, with battonage every 2 weeks to increase depth and texture.

Winemaker Alison Doran's tasting notes:

Developing a lovely nose already, it has everything falling into place with ripe apple fruit and Meyer lemon followed by notes of pineapple and buttered toast. The palate is shaping up as ripe and interesting, showing its cool climate American Canyon pedigree with some fresh acidity, but the mid palate concentration keeps it smooth and balanced. This is a Chardonnay that one hopes for but does not often achieve.

