



HILL FAMILY  
E S T A T E



## 2012 “Tiara” Sauvignon Blanc

Production: 386 cases

Composition: 98% Sauvignon Blanc & 2% Semillon

Vineyards: Baker, Windy Flats, Watson, H and H & Alsace

Appellation: Napa Valley

Elevation: 1000 Ft. - Valley floor

Cooperage: 1 - 2011 Francois Freres barrel, 2 new Stavin French oak, one Stainless Steel Barrel, and the rest neutral French oak

Alcohol: 14.6%, TA 0.65, pH 3.28

Bottling Date: June 14, 2013

Release Date: August 2013

Release Price = \$35.00

The 2012 Tiara is a Sauvignon Blanc made from a blend of vineyards, with 2% Semillon. Tiara is created to make a rich complex style of Sauvignon Blanc. The Baker vineyard (picked Sept. 22, 25 Brix) from Atlas Peak has a “sauvage” character with unique white sage and passion fruit. Windy Flats vineyard, in the eastern foothills of Wooden Valley is in a dramatic landscape of rock and cliff, with just enough soil between the marl out crops for a few acres of vines. Doug Hill chose 3 clones and carefully selected the rootstalks so that the Sauvignon Blanc would have layers of complexity and interest. We harvested it on September 12th at 24 Brix. Watson showed amazing character in 2012, so we included it also (harvest Oct 6, 24 brix), and we had a chance to include part of the H and H vineyard as well. All of the wine was barrel fermented, and stayed on the lees in barrel until mid-June.

### **Winemaker Alison Doran’s tasting notes:**

Nose: Spicy lychee and gooseberry mingle with lime zest and Babcock peach.

Palate: Ripe and balanced, with white peach and nectarine flavors followed by passion-fruit and again lime zest. A big wine, it is assembling its pieces and will grow and fill out a lot in the next year.