



HILL FAMILY
E S T A T E



2013 “Atlas Peak” Sauvignon Blanc

Production: 192 cases

Composition: 95% Sauvignon Blanc & 5% Semillon

Vineyards: Baker & Alsace

Appellations: Atlas Peak & Oakville

Elevation: Valley floor - 1,200 ft.

Cooperage: Fermented and aged 62% in new French oak Stavin 20% in Francois Freres French oak barrels from 2012, and the remainder in neutral oak.

Alcohol: 15.2%, TA 0.64, pH 3.33

Bottling date: May 12, 2014

Release date: Summer 2014

Release price: \$55.00

Baker Vineyard in Atlas Peak is a stony vineyard pried out of the volcanic outcrops and surrounding chaparral, 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. Weather all season was very nice with spells of fog in the mornings and warm afternoons. The season was 2 weeks early, and the fruit had lots of sun exposure without getting singed or shriveled. The fruit was brought in on Sept 11, at 25 Brix, and this level of ripeness helped to even up the effects of an early and prolonged bud break. The Sauvignon Blanc was pressed and co-fermented with the 5% Semillon, and then barrel fermented. Barrel Fermentation creates a richer more complex palate especially if it can stay on the original lees for almost 9 months. The 2013 Sauvignon Blanc is still growing in depth and interest and with both focus and dimension, it will be stunning to watch for many years.