



HILL FAMILY
E S T A T E



2014 “Atlas Peak” Sauvignon Blanc

Production: 189 cases

Composition: 90% Sauvignon Blanc & 10% Semillon

Vineyards: Baker & Alsace

Appellations: Atlas Peak & Oakville

Elevation: Valley floor to 1200 ft.

Cooperage: Fermented and aged in 25% new Francois Frères French oak barrels, 50% from Francois Frères and Remond barrels 2013, and 25% Francois Frères 2012 barrels

Alcohol: 14.5%, TA 0.68, pH 3.34

Bottling date: May 15, 2015

Release date: Spring 2016

Release price: \$55.00

Baker Vineyard up 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 again 2 weeks earlier than even the early 2013, and the slightly larger crop had good sun exposure without getting singed or shriveled. The fruit was brought in on August 30th, at 24.5 Brix, with some ripeness variability. The Sauvignon Blanc was pressed and co-fermented with the 10% Semillon, then barrel fermented with Delta yeast. Due to insecurity left from the earthquake a week before, the doors to the cellar were kept open, resulting in warmer temperatures and faster barrel fermentation. Barrel Fermentation creates a richer more complex palate especially if it can stay on the original lees for 7 months. The 2013 Sauvignon Blanc is still growing in depth and interest and with both focus and dimension, and the 2014 promises to follow this pattern also.

Winemaker Alison Doran's tasting notes:

Still gaining in dignity, the aromas of nectarine and cantaloupe are joined by toasted macaroon and a whiff of sage. The complex palate has flavors of lime leaf, peach and a hint of grapefruit. Firm acidity stands up to the voluptuous texture so that the wine spreads in a swirl out from its dense core. Plenty of years will go by as this wine comes into its own.