



HILL FAMILY
E S T A T E



2014 “Reserve” Chardonnay

Production: 419 cases

Composition: 100% Chardonnay

Vineyard: Watson (American Canyon)

Appellation: Napa Valley

Elevation: Foothills about 500 ft, and rolling hills

Cooperage: 90% new barrels (French oak Francois Freres 60% and Hungarian oak Trust barrels 30%)

Alcohol: 14.8%, TA 0.60, pH 3.59

Bottling date: August 10th, 2015

Release date: Fall 2015

Release price: \$65.00

The 2014 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 steep dramatic rocky site at Watson is in the very southern end of Napa Valley where breezy afternoons and foggy mornings are normal. 2014 was the third of our drought years, and the grapes were picked about 3 weeks earlier than in 2012, on Sept 17, at about 24.7 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 Trust Hungarian barrels added richness and warmth. The wine was barrel fermented with Montrachet yeast and then stayed in barrel 10 months, with battonage every 2 weeks to increase depth and texture.

Winemaker Alison Doran’s tasting notes:

The nose offers rich aromas of vanilla and butterscotch blended with preserved lemon and ripe pear. The palate is filled with butterscotch and vanilla, but pineapple and a little coconut make for an almost aggressively rich exotic wine with big body and texture.