



HILL FAMILY  
E S T A T E



## 2014 “Tiara” Sauvignon Blanc

**Production:** 389 cases

**Composition:** 91% Sauvignon Blanc & 9% Semillon

**Vineyards:** Windy Flats, Baker & Alsace

**Appellation:** Napa Valley

**Elevation:** Valley Floor – 1,000 ft.

**Cooperage:** 70% one year old French oak and Stavin French oak, 8% 2014 Remond A MTL+ and the rest in neutral French oak

**Alcohol:** 14.53%, TA 0.65, pH 3.36

**Bottling date:** May 15, 2015

**Release date:** July 2015

**Release price:** \$35.00

The season was again very early, and we harvested the vineyard on August 31st at 25.6 Brix. This is a little higher Brix than we would like, but for the Tiara, we waited about a week after we first went through and picked for the Napa Valley Sauvignon Blanc, to see if we could get more intensity from the vineyard. The grapes were whole cluster pressed along with 9% Semillon from the Alsace Vineyard, and all of the wine was barrel fermented with VL3 yeast. It stayed in barrel until early May (almost 9 months), to integrate and balance its very large and opulent proportions.

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

The wine has a lovely flowery nose with ripe tropical fruits like mango and pineapple, topped by a light gardenia and vanilla note with some tangerine spice. The palate has generous proportions – great flavors of honeydew melon and marzipan mix with vanilla bean and coconut pineapple.

