



HILL FAMILY
E S T A T E



2015 Tiara Sauvignon Blanc

Production: 197 cases

Composition: 97% Sauvignon Blanc & 3% Semillon

Vineyards: Windy Flats, Stewart Ranch & Alsace

Elevation: Windy Flats is hillside, Alsace is Valley floor, Stewart is below sea level

Cooperage: Two months in 50 % new Francois Freres and Stavin, then racked with light lees and put back into barrel for nine months using two year old Francois and Remond barrels.

Alcohol: 14.5%, TA 0.67, pH 3.34

Bottling date: August 8, 2016

Release date: Fall 2017

Release price: \$35.00

The Tiara is more fragrant, more luscious, and more powerful than our Napa Valley Sauvignon Blanc. Most of the fruit comes from the Windy Flats Vineyard in the eastern foothills of Wooden Valley. Doug Hill chose 3 clones and carefully selected the rootstalks so that the Sauvignon Blanc would have layers of complexity and interest. The 2015 season was again very early, and we harvested the Musque clone on August 21 at 23.4 Brix and the grapes were whole cluster pressed along with 5% Semillon from the Alsace Vineyard. This blend was barrel fermented with VL3 yeast. It spent two months in 50 % new Francois Frères and Stavin, but the oak seemed too much for it, so then it was racked with light lees and put back into barrel for nine months using two year old Francois and Remond barrels to integrate and balance its very large and opulent proportions.

Winemaker Alison Doran's tasting notes:

Aromas of peach and toasted almond are followed by light jasmine and toasted marshmallow. This wine has a rich and velvety texture that balance the flavors of citrus and nectarine.