



HILL FAMILY
E S T A T E



2016 Atlas Peak Sauvignon Blanc

Production: 200 cases

Composition: 90% Sauvignon Blanc and 10% Semillon

Vineyards: Baker and Windy Flats

Appellations: Atlas Peak and Wooden Valley

Elevation: 1200 ft.

Cooperage: Fermented and aged in 20% new Francois Frères French oak barrels, remainder in one year old Hungarian Trust barrels and Francois Freres

Alcohol: 14.8%, TA 0.61, pH 3.32

Bottling date: August 21, 2017

Release date: Spring 2018

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. Our Semillon comes from the Windy Flats Vineyard above Wooden Valley. Warm weather in the spring resulted in early and uneven budbreak, and in smaller clusters later on. The season was again 2 weeks early, but reoccurring rains made for difficult farming conditions. A few warm spells in July and August kept things on track and a fairly cool September evened up the ripening pattern. The light crop of 3 tons was brought in on September 7, at 23.8 Brix, with some ripeness variability. The Sauvignon Blanc was pressed and co-fermented with the 10% Semillon, and barrel fermented with Delta yeast. Barrel Fermentation creates a richer more complex palate and it stays on the original lees for 9 months. This is an unusual Sauvignon Blanc, from a mountain vineyard, and will reward cellaring for 3 to 5 years, and perhaps many more.

Winemaker Alison Doran's tasting notes:

The nose is a little shy coming out, but opens to wild flowers and Asian pear. Vanilla and crisp apple fill in the aromas. The palate is unique, with Asian pear and guava flavors filling an unusually rich velvety texture that finishes full and rich.