



HILL FAMILY
E S T A T E



2016 Napa Valley Sauvignon Blanc

Production: 525 cases

Composition: 97% Sauvignon Blanc & 3% Semillon

Vineyards: Windy Flats, Stewart Ranch & Watson

Elevation: Windy Flats and Watson are vineyards on hillside slopes

Cooperage: Fermented and aged 100% in stainless steel

Alcohol: 14.8%, TA 0.61, pH 3.28

Bottling date: 1/16/2017

Release date: Summer 2017

Release price: \$24.00

The 2016 Sauvignon Blanc is a blend of three vineyards plus a small amount of Semillon. Each offers an irresistible combination for Sauvignon Blanc. Windy Flats Vineyard in the western foothills of Wooden Valley makes up the largest piece of the blend. It is in a dramatic landscape of rock and cliff, with just enough soil between the marl out crops for a few acres of vines. Doug Hill chose 3 clones and carefully selected the rootstalks for this vineyard so that it offers highly aromatic aromas and layers of complexity and interest. Watson Vineyard, down in American Canyon is a cool, steep hillside vineyard with windy afternoons and the Musque clone has great depth of flavor when it ripens fully. 2016 was a fairly easy growing year, with more rain in winter, but still with its challenges. Early bud break, lots of wind and prolonged bloom, botrytis and mildew pressures, and fast growth in June kept the vineyard management team hopping. Cooler weather in August and September gave us a little breathing room, but still, we were harvesting Windy Flats Sauvignon Blanc by August 24. Watson was picked on September 17 in good shape and tasting great and we brought in Semillon from Windy Flats to co-ferment with it (first harvest for this Semillon block). Fermentation was kept at a warmer 56° and fermented with VL3 yeast, finishing fermentation in about three weeks with lovely aroma expression.

Winemaker Alison Doran's tasting notes:

Aromas of nectarine and lavender, with lychee and pineapple in the background.

The wine has a fruity palate, full textured center, and has nice acidity on finish. Flavors follow the nose, with nectarine, vanilla, and ripe pineapple.