



HILL FAMILY
E S T A T E



2017 “Stewart Ranch” Pinot Noir

Production: 490 cases

Composition: 100% Pinot Noir

Vineyards: 96% Stewart Ranch and 4% Saltonstall Vineyard

Appellation: Carneros, Napa Valley

Elevation: Sea level

Cooperage: 55% new oak (80% Francois Freres, 20% Remond)

Alcohol: 14.7%, TA 0.52, pH 3.75

Bottling date: August 20, 2018

Release date: Fall 2019

Release price: \$54.00

The Stewart Ranch in Carneros has a cool breezy climate that brings out the depth and finesse of the Pinot Noir grape. Planted with the 115 clone on 101-14, and a 5 x 8 spacing, Stewart Ranch is actually on a peninsula in the Estuary, and keeps its leaves in a stoic manner most years, so that the fruit can stay shaded in the middle of the day. We had record breaking winter rains, fairly late bud breaks, heat spikes and hail – all by mid-June! Then things leveled out a bit until the brutal two week heat spell that started in late August. After a few days of heat, we brought in fruit to preserve the delicacy so important to this variety. The Pinot Noir was picked on August 31, at 24.5 Brix. After a four day cold soak, it was inoculated with Rubino Extra yeast. We punched down twice a day until 6 Brix, then once a day until pressing at dryness and going to barrel the next day. Spicy cherry and dark rose notes again developed in the wine, and these evolved beautifully in the 11 months that it spent in barrel. This wine had no fining or filtration.

Winemaker Alison Doran’s tasting notes:

The aroma rushes out of the glass with cherry crème soda and ripe plum. The palate is generous and mouth filling, showing ripeness and intensity in its core of black cherry. The wine finishes rich with flavors of clove and spice.