



HILL FAMILY
E S T A T E



2006 Atlas Peak Cabernet Sauvignon

Production: 114 cases

Composition: 100% Cabernet Sauvignon

Vineyards: 8% Bianchini Vineyard and 92% Baker Vineyard

Cooperage: 80% in new French oak (Remond, Bossuet, Seguin Moreau), 20% in new American oak (Radoux Appalachian)

Alcohol: 15.5% alc, 3.75 pH, 0.57 TA

Release date: September 2009

Release price: \$65.00/bottle

As the Hill Family wines progress, we keep an eye out for lots that can tell us something about site and vintage. In 2007, that wine is this small Atlas Peak Cabernet lot, a blend of two different vineyards. Bianchini is a steep site facing east on the top of Atlas Peak (2000 ft elevation). Baker is a red dirt site in Foss Valley with a southwestern exposure, featuring several clones and rootstalks selected by Doug Hill for their suitability to this thin soil with its rocky outcrops. Because of the long season in 2007, interrupted both by rain and by heat spells, these vineyards had small crops with small berries. This allowed the grapes to have great color, ripe seeds, and some shrivel towards the end, for extra concentration.

Tasting notes:

Though young, the nose seems to carry the notes of wild sage and blackberry that surround the vineyard, along with a black licorice and almost minty black cherry. The palate is young and clean and strong, a bit pushy with the up front blackberry and cherry fruit, and powering along to a rousing finish. This will soften and take on more curves with time, but at this point, the wine is muscular and coiled – give it a few minutes in the glass.