



HILL FAMILY
E S T A T E

2005 “*Beau Terre*” Vineyard Merlot

Production: 490 cases

Composition: 85% Merlot (5% Raucedo Clone), 15% Cabernet Sauvignon

Vineyards: 95% Beau Terre Vineyard, 5% Rocca Vineyard

Appellation: Oak Knoll, Napa Valley

Elevation: Beau Terre (valley floor) and Rocca (foothills)

Cooperage: 15 months in oak barrels (32% new oak, all French, Seguin Moreau, Remond, Berger, Saury, and Radoux Blend barrels were used)

Harvest: 26.8 Brix, .43TA, 3.74 pH 10/25, 23 days on skins

Final Analysis:

Alc	pH	TA	VA	SO2	RS	Malic
14.68	3.67	0.59	0.058	32/83	1.33g/L	0.11

Winemaker’s Comments:

Skill and experience were necessary to pull the most out of the vineyard in 2005. Late rains, cool temperature with fog, and no late season heat combined to make this a most challenging year. After several passes thinning out the less ripe clusters, Beau Terre did ripen up nicely, with final Brix in the mid 26s. Color held well, and the lovely berry notes came out early and just needed to be preserved with gentle treatment and careful blending, backed up with judicious toasty oak. We added more Cabernet Sauvignon than usual, to stiffen up the spine.

Winemaker Alison Doran’s Tasting notes:

Nose: Classic toasty vanilla caramel wood and boysenberry fruit

Palate: Though young for its time in bottle (18 months) it is nicely drinkable, with rich raspberry and chocolate flavors linked closely to lively tannins. The finish is still pretty busy and interesting, with sweet cherry notes and small tannin explosions going off all the way to the end.