



HILL FAMILY
E S T A T E



2008 “*Carly’s Cuvee*” Chardonnay

Production: 1,418 cases

Composition: 100% Chardonnay

Appellation: Napa Valley

Elevation: Valley floor

Harvest Dates: September 4th - October 6th 2008

Fermentation: 100% barrel; No ML

Cooperage: 10 months sur lie in French oak (68% new, 32% once-used)

Alcohol: 14.4%, TA 0.64, pH 3.41

Release date: February 2010

Release Price: \$27.00

The 2008 season started out with low winter rainfall, followed by a very dry and cold spring. Napa Valley saw the worst frost in 30 years, and as a result, crop yields were down 20 percent. The summer months brought several heat spikes, but some low cloud cover allowed for moderate ripening. A heat wave in late August kick started Chardonnay harvest into gear. September cooled off, making it possible for us to pick each vineyard and block at its peak of ripeness.

Winemaker Alison Doran’s Tasting notes:

The 2008 “*Carly’s Cuvee*” Chardonnay greets with aromas of ripe melon, lemon and loquat fruit. The palate is full and crisp up front, which leads to a rich midpalate of peach and lemon, followed by a spicy clean finish. The wine offers beautiful acidity and is more Burgundian in style when compared to most California Chardonnay’s that resemble a cube of butter and a baseball bat!