



HILL FAMILY
ESTATE

2010 ‘Tiara’ Sauvignon Blanc

Production: 272 cases

Composition: 88% Sauvignon Blanc and 12% Semillon

Vineyards: Baker, Windy Flats, Watson and Alsace

Appellation: Atlas Peak, Wooden Valley, American Canyon and Oakville

Elevation: 1500 ft. and valley floor

Cooperage: (1) new French oak barrel and the rest in neutral French oak

Alcohol: 14.8%, TA 0.57, pH 3.43

Release date: September 2011

Release price: \$35.00

The 2010 Hill Family Estate Tiara is a Sauvignon Blanc made from a blend of vineyards, with 12% Semillon. Tiara is created to make a rich, ripe and creamy style of Sauvignon Blanc. The Baker Vineyard, Harvested Oct 11, 25.3 Brix, from Atlas Peak has a “sauvage” character with unique white sage and passion fruit. Windy Flats Vineyard in the eastern foothills of Wooden Valley 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 so that the Sauvignon Blanc would have layers of complexity and interest. We harvested it on September 27th at 26 Brix. Watson Vineyard, in American Canyon is a cool, steep hillside vineyard with windy afternoons and great depth of flavor. It was harvested on Oct 9th at 25.2 Brix. 80% of the wine was barrel fermented and the rest cold fermented in tank. It was blended together in early January and spent until July in barrel.

Winemaker Alison Doran’s tasting notes:

Nose) The nose offers rich melon and white peach aromas with subtle honeysuckle and tangerine notes.

Palate) The wine offers honeydew and sweet peach flavors that lead to a dimensional mouth covering palate, ending with a clean, rich finish. This is a big wine and it can be served with scallops or abalone, prosciutto and melon or anything lending itself to the exotic.