



HILL FAMILY
E S T A T E



2011 “Atlas Peak” Cabernet Sauvignon

Production: 700 cases

Composition: 85% Cabernet Sauvignon, 9.5% Merlot, 3.2% Petit Verdot, 2.3 %Malbec

Vineyards: Baker, Guck, Red Door, Beau Terre, Losey and Knubis.

Appellation: Atlas Peak

Cooperage: 50% new French oak (Remond, Taransaud, Tonellerie O, Demptos), 10% new Hungarian (Trust), and 40% in neutral barrels.

Alcohol: 14.8%, 3.82 pH, 0.55 TA

Bottling date: June 10, 2013

Release date: Fall 2013

Release price: \$68.00

Our Atlas Peak Cabernet Sauvignon is accumulating a well deserved reputation for intensity and finesse. At 1500 ft. elevation, the Baker vineyard is a series of different soil types carved out of heavy chapparal 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 out crops. Several different winemaking techniques were used during fermentation to learn more about the potential of the site and to create complexity. Atlas Peak stayed drier and warmer in this difficult season, giving us exciting wines with gentle tannins.

Winemaker Alison Doran’s tasting notes:

The 2011 definitely tastes like mountain fruit, with the deep cherry fruit you expect, nice milk chocolate notes, and a hint of fresh herb that keeps it interesting. There are plenty of tannins but they're well-managed.