



HILL FAMILY
E S T A T E



2014 Atlas Peak Cabernet Sauvignon

Production: 465 cases

Composition: 94% Cabernet Sauvignon and 6% Malbec

Vineyards: Baker and Windy Flats

Cooperage: 70% in new oak barrels for 16 months 41% were French: Remond, 24% Radoux Appalachian and 35% in Trust Hungarian

Appellation: Atlas Peak

Elevation: 1,500 ft.

Alcohol: 14.8% alc, 3.77 pH, 0.59 TA

Bottling date: 6/16/16

Release date: August 2018

Release price: \$76.00

Atlas Peak Cabernet Sauvignon is accumulating a well deserved reputation for intensity and finesse. At 1,500 ft. elevation, Baker vineyard is a series of different volcanic soil types carved out of heavy chaparral in Foss Valley with a southwestern exposure, featuring several clones and rootstocks selected by Doug Hill for their suitability to this thin soil. 2014 was another dry year with a long growing season. Bloom occurred in mid-May, and veraison in the last week of July, with harvest falling during the first week of October. Cabernet Sauvignon had big color and big tannins and showed off the potential of the site and to create elegance and complexity. After conducting early blending with the Malbec to soften and broaden the structure a bit, the wine is finally ready to age and develop in bottle for a long time.

Winemaker Alison Doran's tasting notes:

The 2014 Atlas Peak Cabernet Sauvignon opens with a graceful burst of blackberry, sage, vanilla, mocha and cocoa nibs. The palate is big and intense, with ripe mountain tannins centered over the black licorice and dark chocolate flavors. Decanting this wine is highly recommended prior to enjoyment for the next 5-7 years.