



HILL FAMILY
E S T A T E



2015 Atlas Peak Sauvignon Blanc

Production: 136 cases

Composition: 88% Sauvignon Blanc and 12% Semillon

Vineyards: Baker and Alsace

Appellations: Atlas Peak and Oakville

Elevation: Valley floor - 1200 ft.

Cooperage: Fermented and aged in 35% new Francois Frères French oak barrels, remainder in one year old Hungarian Trust bbls

Alcohol: 14.7%, TA 0.6, pH 3.39

Bottling date: August 18, 2016

Release date: February 2017

Release price: \$55.00

Baker Vineyard in Atlas Peak is a stony vineyard pried out of the volcanic outcrops and surrounding chaparral, with low yields and high intensity. Though this is Cabernet country, Doug decided to put in Sauvignon Blanc to see if we could push the limits on what Sauvignon Blanc could be. Alsace, where we grow our Semillon, is an elegant small vineyard in Oakville. Warm weather in the spring resulted in early and uneven budbreak, and in smaller crops later on. After some warm spells in late August, the very light crop of 2 tons was brought in on August 31st, at 23.8 Brix, with some ripeness variability. The Sauvignon Blanc was pressed and co-fermented with the 12% Semillon, and barrel fermented with Delta yeast. Barrel Fermentation creates a richer more complex palate especially if it can stay on the original lees for 9 months.

Winemaker Alison Doran's tasting notes:

The 2015 Atlas Peak Sauvignon Blanc is bright, vibrant and fresh, with intense aromas of nectarine, cantaloupe, white peach and grapefruit skin. In the mouth it has wonderful zesty energy paired with voluptuous texture, showing lychee and melon notes combined with the classic citrus flavors so characteristic of the grape. The barrel fermentation adds subtle tones of vanilla and white flowers.