



HILL FAMILY
E S T A T E



2016 Tiara Sauvignon Blanc

Production: 394 cases

Composition: 97% Sauvignon Blanc and 3% Semillon

Vineyards: 67% Windy Flats, 30% Watson and 3% Alsace

Appellations: Napa and Oakville

Elevation: Windy Flats is located on a hillside, Watson is on a very steep hillside in American Canyon, and Alsace is on the valley floor.

Cooperage: 70% barrels were one year old Trust and Remond

Alcohol: 14.5%, TA 0.63, pH 3.24

Bottling date: 8/21/17

Release date: September 2018

Release price: \$35.00

Most of the fruit for Tiara comes from our Windy Flats vineyard in the eastern foothills of Wooden Valley, a dramatic landscape of rock and cliff, with just enough soil between the marl out crops for a few acres of vines. The 2016 season was again very early, and we harvested the Musque clone on August 24 at 24 Brix and the grapes were whole cluster pressed along with 3% Semillon from our new planting of Semillon at the Windy Flats vineyard. The fruit from Watson vineyard was harvested on September 17. We barrel fermented part of each lot and used some barrel fermented and some tank fermented Sauvignon Blanc to make the final blend (60% barrel fermented). The French have a term for a wine like this that keeps trying to break out of the normal expectations – they call it “sauvage,” and it perfectly describes the way the Tiara claws its way out of the normal fig, peach, grapefruit, and passion fruit to surprise and amaze.

Winemaker Alison Doran’s tasting notes:

The 2016 Tiara offers a luscious nose of passionfruit and kiwi, casaba melon and lime leaf. The texture is ultra-voluptuous, with flavors of ripe apricot, melon, tangerine, and toasty marzipan. While the wine finishes rich and dense, it has a balanced and refreshing finish.