



HILL FAMILY
E S T A T E



2018 Napa Valley Sauvignon Blanc

Production: 660 cases

Composition: 87% Sauvignon Blanc and 13% Semillon

Vineyards: 100% Windy Flats

Elevation: The Windy Flats vineyard is on hillside slopes

Cooperage: Barrel Fermented in French oak and Acacia barrels

Alcohol: 14.2%, TA 0.61, pH 3.28

Bottling date: January 25, 2019

Release date: Spring 2019

Release price: \$28.00

The 2018 Hill Family Estate Sauvignon Blanc is from the Windy Flats vineyard in the western foothills of Wooden Valley. It 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 three clones and carefully selected the rootstalks for this vineyard so that it offers highly aromatic aromas and layers of complexity and interest. 2018 was a moderate growing year, with average rain in the winter, and cooler weather in August and September. We brought in the Windy Flats Sauvignon Blanc Musque block on August 31, and the Italian clone and the Clone 1 on September 9. The lots were divided up into whole cluster press, skin maceration then pressing, with press lots fermented separately. The Sauvignon Blanc lots were split and barrel fermented, half with VL3 and half with Delta yeast, finishing fermentation in about three weeks with lovely aroma expression. Blending these lots carefully along with Semillon also from Windy Flats has given this wine layers of expression and complexity.

Winemaker Alison Doran's tasting notes:

The 2018 Napa Valley Sauvignon Blanc is loaded with aromas of orange blossom and elderflower. As it opens, pineapple and vanilla begin to unfold. A tangy melting texture on the palate with creamy tropical fruit and lemon pineapple flavors lead to a finish that is delicate and clean.