



HILL FAMILY
E S T A T E



2006 Late Harvest Chardonnay

Production: 75 cases

Composition: 100% Chardonnay

Vineyards: Buhman Vineyard

Appellation: Carneros

Elevation: Valley floor

Vine Age: 15 years

Cooperage: 7 in French oak (Francois Freres and Remond barrels)

Alcohol: 11.0%, TA 0.89, pH 3.73, 37 Brix

Vineyard and Growing Year

2006 was a perfect year to make a late harvest wine, especially one with botrytis. The generally cool foggy year had its one heat spell in July too early to affect botrytis formation, and probably helped fend it off until later in September. It is unusual to find much botrytis in Chardonnay, but the Buhman Vineyard in a canyon in the Carneros District has deep soil and little wind, trapping the air. The Chardonnay was harvested, leaving behind the botrytis affected clusters, and we waited another month until Nov. 6th to harvest the fruit.

Winemaker Alison Doran's Tasting notes:

Nose) Bright hay and honey nose with a deep lemon lime marmalade layer.

Palate) Wow – very distinctive lemon chiffon texture, rich but light at the same time, and again with the lemon lime marmalade but as flavor this time – very interesting.