



HILL FAMILY  
E S T A T E

## 2015 Sauvignon Blanc Napa Valley

Production: 1303 cases

Composition: 99% Sauvignon Blanc, 1% Semillon

Vineyards:

Windy Flats 47%, Wooden Valley, Napa Valley

Stewart Vineyard 29%, Napa Carneros

Watson 23%, Napa Valley

Alsace Vineyard (Semillon) 1% Rutherford

Elevation: Windy Flats and Watson are vineyards on hillside slopes off valley floor, Stewart is valley floor

Cooperage: Fermented and aged 100% in stainless steel

Alcohol: 14.6%, TA 0.57, pH 3.48

Release date:

Release price:

The 2015 Hill Family Estate Sauvignon Blanc is a blend of 3 vineyards plus a very tiny amount of Semillon. Each offered an irresistible combination for Sauvignon Blanc. Windy Flats Vineyard in the western foothills of Wooden Valley makes up the largest piece of the blend. 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 3 clones and carefully selected the rootstalks for this vineyard so that it offers highly aromatic aromas and layers of complexity and interest. Stewart Vineyard is a small vineyard cut out of the Napa Valley Estuary zone, always cool and breezy. Watson Vineyard, down in American Canyon is a cool, steep hillside vineyard with windy afternoons and great depth of flavor. 2015 was a challenging growing year, with less fog than normal, several tropical depressions adding humidity, persistent drought, and warm weather in September. Windy Flats came in on Aug. 21st and Watson on Sept 5<sup>th</sup> – the earliest ever, but in good shape and tasting great. Fermentation was kept at a warmer 56o and fermented with VL3 yeast, finishing fermentation in about 3 weeks in good shape.

Winemaker Alison Doran's Tasting notes: bottled 1/20/16, tasted 5/25/16

The 2015 Napa Valley Sauvignon Blanc has a big luscious nose with casaba melon, nectarine, vanilla, and lychee. Satiny palate with green gage plum and more casaba melon and vanilla wafer flavors.

Though the wine is dry, the finish has a silky texture and lingering Babcock peach flavors.