



HILL FAMILY
E S T A T E



2016 Beau Terre Merlot

Production: 498 cases

Composition: 89% Merlot, 6% Malbec and 5% Cabernet Sauvignon

Vineyards: Beau Terre and Beau Terroir

Cooperage: 70% new oak: 10% Trust Hungarian, and 60% French oak (Treuil, Tonnellerie O, Orion, Nadalier)

Alcohol: 14.8%, TA 0.57, pH 3.8

Bottling date: March 22, 2018

Release date: Winter 2019

Release price: \$48.00

The Beau Terre vineyards are centerpieces for Doug Hill's accumulated viticultural knowledge. In 2016, light rains alternated with hot spells until mid June, when the rain stopped, but the hot spells kept coming. Bloom was over by May 15, and by July 21 most of the Merlot was at 50% veraison in Oak Knoll, and by July 30 in Carneros. By August 22, brix numbers were about 22 but color remained elusive. Beau Terre reached nice color saturation by September 12, but we let it concentrate until September 23, as the cool weather in September kicked in. Carneros had to wait until October 6 before there was enough color saturation. VQ51 yeast was used on Beau Terre and Red Fruit on the Beau Terroir lots and after a 3 day cold soak, fermentations got going hot and fast, pressing off in about 12 days. This wine was bottled unfinned and unfiltered.

Winemaker Alison Doran's tasting notes:

The 2016 Beau Terre Merlot presents lovely aromas of black cherry and boysenberry fruit, with warm vanilla and mocha. The palate is rich and tasty with notes of black licorice, boysenberry and plum that finish smoothly with velvety texture.