



HILL FAMILY
E S T A T E



2009 “Clarke Vineyard” Syrah

Production: 580 cases

Composition: 96% Syrah and 4% Viognier

Vineyards: Clarke Vineyard (American Canyon) Hoot Owl (Alexander Valley)

Cooperage: 14 months in oak barrels, 36% new oak (20% in new American oak Radoux Appalachian, 8% in new Trust Hungarian Oak, 8% in new Francois Freres French oak, and remainder in older French barrels.

Alcohol: 14.5% alc, 3.81 pH, 0.59 TA

Release date: Summer 2011

Release price: \$35.00

Vineyard Notes:

The Clarke Vineyard in American Canyon has a cool breezy climate that brings out the depth and finesse of the Syrah grape. Clone 877 is used for body and chocolate fruit, while Clone 383 is utilized for grace and complexity. A small amount of Viognier was co-fermented with the Syrah to add exotic appeal. 2009 was a cool year with late rains and cool temperatures throughout the summer

Winemaker Alison Doran’s tasting notes:

Nose) Deep fruit followed by bursts of honeysuckle and mescal relax into a vanilla scented black raspberry aroma.

Palate) Vanilla raspberry cream soda flavors move into a ripe and charming palate balanced with a darker black cherry component on the finish.