



HILL FAMILY
E S T A T E



2011 “Clarke Vineyard” Syrah

Production: 475 cases

Composition: 95% Syrah and 5% Viognier

Vineyards: The Syrah is from Clarke Vineyard in American Canyon and the Viognier is from Losey Vineyard in Oak Knoll.

Cooperage: 9 months in oak barrels: 40% new oak (16% in new American oak Radoux Appalachian, 24% new French oak, Francois Freres and Remond) and the remainder in neutral barrels.

Alcohol: 14.8% alc, 3.78 pH, 0.6 TA

Bottled: 8/21/2012

Release date: May 2013

Release price: \$40.00

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 raspberry/chocolate fruit, and a little Clone 383 for grace and complexity. A small amount of Viognier was co-fermented with the Syrah to add an exotic appeal. 2011 was again a cool year, with late rains and cool temperatures throughout the summer. Careful management and tight standards at picking on Nov 3rd, did give us over 25 Brix. We did not fool around and added the Syrah yeast the next day, starting at low temperatures and letting temperature get up in the low 80's during fermentation. All sorts of rich exotic aromas came out to let us know this was going to be another wonderful Syrah.

Winemaker Alison Doran's tasting notes:

The aromas are big and smoky, with mocha and hints of lychee & vanilla. The palate has wonderful texture, with plenty of ripe black cherry and fig jam that cascades into a long, velvety finish.