



HILL FAMILY
E S T A T E



2011 Tiara Sauvignon Blanc

Production: 190 cases

Composition: 92% Sauvignon Blanc and 8% Semillon

Vineyards: 64% Windy Flats, 26% Baker, 2% Briarstone and 8% Alsace

Appellations: Wooden Valley, Atlas Peak and Oakville

Elevation: Valley floor - 1000 ft.

Cooperage: (1) 2010 Francois Freres barrel, and the remainder in neutral French oak.

Alcohol: 14.3%, TA 0.63, pH 3.32

Bottled: May 18th, 2012

Release date: June 2012

Release price: \$35.00

The 2011 Tiara is a Sauvignon Blanc made from a blend of vineyards, with 8% Semillon. Tiara is created to make a rich, ripe and creamy style of Sauvignon Blanc. The Baker Vineyard, harvested Sept. 26th at 23.6 Brix, has a “sauvage” character with unique white sage and passion fruit aromatics. Windy Flats Vineyard, in the eastern foothills of Wooden Valley, 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 so that the Sauvignon Blanc would have layers of complexity and interest. We harvested the fruit from Windy Flats on September 13th at 23.3 Brix. 36% of the wine was barrel fermented, and the rest cold fermented in tank. It was blended together in early December, and spent until May in barrel.

Winemaker Alison Doran’s Tasting notes:

The 2011 Tiara is intense and aromatic, with nectarine, honeysuckle, ripe melon and pikake flavors. The Pikake flower is an exquisite example of grace and beauty with the blessing of a heavenly scent. Everything comes together on the palate with round, full bodied peach and nectarine flavors, followed by lingering jasmine on the incredibly long finish.