



HILL FAMILY
E S T A T E



2012 Napa Valley N.O.T.G. Late Harvest

Production: 158 cases (at 12/375)

Composition: 56% Sauvignon Blanc, 44% Albarino

Vineyards: Stewart Ranch

Appellation: Napa Carneros

Elevation: Valley floor (or below sea level)

Cooperage: one new Stavin French oak, 2 neutral oak barrels

Alcohol: 12.6%, TA 0.87, pH 3.37, 13.4% RS

The 2012 Hill Family Estate Late Harvest N.O.T.G. comes from the Stewart Ranch, a peninsula of vineyard in the Napa Marshes Wildlife Area in Carneros. Cool breezes and frequent fog make a late harvest possible here even when other areas of Napa become too warm. Persistent botrytis developed in the Sauvignon Blanc and as the season went on, the sugars continued to rise and concentrate. The clusters were so shriveled down that all grapes were foot-stomped in the harvest boxes when we brought them in on Nov 15. Some Albarino grapes had also been left out, and though they did not get botrytis, they slowly shriveled down and were put on top of the Sauvignon Blanc to get some juice started before pressing on Nov 16th. Brix levels reached 36.4% after pressing, and the juice was inoculated with Andante yeast and allowed to slowly ferment, until it slowed and stopped in mid December, when it was chilled and racked to 3 barrels. The result, even after 10 months in barrel, is pretty amazing, with its dramatic botrytis character and exotic, floating aromas. It should age gracefully for years, mellowing out a bit from its present exuberance.

Winemaker Alison Doran's Tasting notes: bottled 6/14/13

Zesty botrytis aromas leap out immediately with sweet candied orange and ginger, followed by clover honey, musky old-fashioned roses and mango.

Concentrated and rich, the zingy caramelized grapefruit flavors keep it interesting and focused, with almost a soufflé texture. Makes eating flan into an adventure!

