



HILL FAMILY
E S T A T E



2016 “Saltonstall Vineyard” Pinot Noir

Production: 254 cases

Composition: 100% Pinot Noir

Vineyard: Saltonstall Vineyard

Appellation: Sonoma Coast

Elevation: Valley Floor

Cooperage: 80% new oak (40% Francois Freres, 40% Stavin French oak)

Alcohol: 14.6%, TA 0.53, pH 3.74

Bottling date: 3/21/2018

Release date: Fall 2018

Release price: \$65.00

Saltonstall Vineyard is planted in a cool breezy coastal valley 15 miles west of Petaluma. The grapes were picked on September 1 at 24.6 Brix, destemmed not crushed, fermented with RB2 yeast in an open top tank and punched down after 4 days cold soak. 2016 was a dry year, but it had lots of fog along the coast with attendant fungal pressures and the vineyard had to be netted early, as there were lots of birds. We were rewarded by earthy cherry and dark rose notes that developed in the wine, and these evolved beautifully in the 20 months it spent in barrel.

Winemaker Alison Doran’s tasting notes:

The 2016 vintage has a distinctively cool and earthy “Saltonstall” nose, with a spicy bouquet of fresh coriander seed and redwood forest floor and deep black cherry. The palate has cigar box and cedar forest notes, with a supple elegant entrance, a full bodied center core, and a long savory finish.