



HILL FAMILY
E S T A T E



2016 Sparkling Brut Rosé

Production: 350 cases

Composition: 70% Pinot Noir and 30% Chardonnay

Vineyards: 70% Knittle Vineyard and 30% Chardonnay

Appellations: Carneros and Oakville

Elevation: Rolling hills

Cooperage: Fermented in stainless steel tank

Alcohol: 12.0%, TA 0.92, pH 3.3

Bottling date: February 24, 2017

Disgorging date: April 12, 2018

Release date: Summer 2018

Release price: \$52.00

Knittle is a small Pinot Noir vineyard in Carneros with gently sloping gravelly soils that makes up 70% of the blend. The remaining 30% is Chardonnay that came off the Money Ranch Road vineyard in Oakville. We harvested both vineyards on August 13 while they still had the crisp bright flavors that are so important to sparkling wines. The grapes were whole cluster pressed and the juice came out at 20.2 Brix, 3.22 pH, and 0.79 TA. After settling and racking, it was inoculated with Prise de Mousse yeast and was allowed to ferment dry. On February 7, we added 43 gallons of Pinot Noir to the blend to add a bit of depth and a slight blush of Rose color to the cuvee before it was bottled on 2/24/17 with its carefully added sugar and yeast amounts, to spend the next year gaining creamy yeasty flavors. It was disgorged and packaged on 4/12/18 after more than a year on the yeast.

Winemaker Alison Doran's tasting notes:

The 2016 Sparkling Brut Rose is rose gold in color with fine delicate bubbles that lead to aromas of nectarine and strawberry. Lovely kiwi, strawberry, and guava flavors fill the palate with a hint of toasted brioche followed by a creamy lingering finish.