



HILL FAMILY
E S T A T E



2017 “Atlas Peak” Sauvignon Blanc

Production: 200 cases

Composition: 90% Sauvignon Blanc and 10% Semillon

Vineyards: Baker and Windy Flats

Appellations: Atlas Peak and Wooden Valley

Elevation: 1200 ft.

Cooperage: Fermented and aged in 25% new Francois Frères French oak barrels (remainder in one year old Nadalier and Remond barrels).

Alcohol: 14.2%, TA 0.57, pH 3.58

Bottling date: June 22, 2018

Release date: Spring 2019

Release price: \$55.00

Baker Vineyard in Atlas Peak is a stony vineyard pried out of the volcanic outcrops and surrounding chaparral, with low yields and high intensity. Though this is Cabernet country, Doug decided to plant Sauvignon Blanc to see if we could push the limits on what Sauvignon Blanc could be. Our Semillon comes from the Windy Flats Vineyard above Wooden Valley. The growing season in 2017 started fairly normal after a very wet winter, and carried on nicely until about Labor Day when temperatures became extremely hot. By September 7, the Sauvignon Blanc had had enough, and we brought it in as the acid was dropping quickly. The light crop of three tons was brought in at 24.5 Brix, with some ripeness variability. The Sauvignon Blanc was pressed and co-fermented with the 10% Semillon, and barrel fermented with VL3 yeast. Barrel fermentation creates a richer more complex palate and it stays on the original lees for eight months. This is an unusual Sauvignon Blanc, from a mountain vineyard, and will reward cellaring for 3 to 5 years, and perhaps many more.

Winemaker Alison Doran’s tasting notes:

The 2017 Atlas Peak Sauvignon Blanc has aromas of white peach, tangerine, anise, marzipan and lightly toasted almond biscotti. The palate is richly textured with flavors of white peach and toasted almond – even a slight apricot flavor. The wine finishes clean and balanced with a hint of lime leaf.