



F A L L 2 0 1 6

Greetings from Hill Family Estate,

Our first grapes of the season were harvested this morning (8/24/16) between midnight and 6am, which now translates to no rest over the next three months for Alison, Doug and our vineyard crews who rise before the sun, and work through the night. Our crews harvested 6 tons of Sauvignon Blanc from the Windy Flats Vineyard that will be used for our 2016 Napa Valley and Tiara Sauvignon Blanc programs. Our goal is to pick Sauvignon Blanc and Chardonnay early in the morning, and in temperatures below 60 degrees to eliminate the juice from sitting on the skins and stems, which can lead to bitterness in the wine.

Our 2014 Like a Hawk is making its debut in the September shipment. In the past, Alison has focused on Cabernet Sauvignon and Syrah as the linchpin varieties in this wine. However, in 2014 her final blend included 45% Syrah, 38% Cabernet Sauvignon, 8% Malbec, 4% Merlot and 3% Viognier. She found that the Malbec and Merlot added to the texture, while adding raspberry and plum nuances to the aromas. Our team feels that everyone will have an instant affinity for this wine, but decanting is imperative at this stage as it's still incredibly young.

This fall we are featuring the recipes of our good friend and chef, Matthew Accarrino. His San Francisco restaurant SPQR features Italian inspired food and wine, and is the proud recipient of a Michelin star. Chef Accarrino carefully selected traditional Italian recipes that he felt would best complement the wines we have chosen for this shipment. An avid cyclist, when Matthew is not in the kitchen he can be found riding his bike through the backroads of Napa Valley.

With our best regards,

The Hill Family

MIXED CLUB ONLY

2015 ROSÉ OF PINOT NOIR

CARNEROS

COMPOSITION: 98% PINOT NOIR & 2% SAUVIGNON BLANC

In 2015, with the year so early and crops so small, Aug. 21 was our harvest date with 22 Brix and nice acidity. Bottled under screw cap, aromas of watermelon, Asian pear, and light carnation come out fairly strongly. The dry and refreshing palate has watermelon and wild cherry flavors, with a bit of strawberry guava. The palate expands in the mouth with a balanced easy texture and nice body. Made in a dry style with a very faint blush of pink color, it could be served with shrimp tacos, ham, or a picnic with salamis, cheese and a fruit salad.

2014 LIKE A HAWK

NAPA VALLEY

COMPOSITION: 45% SYRAH, 38% CABERNET SAUVIGNON,
8% MALBEC, 4% MERLOT AND 3% VIOGNIER

For a few years now, Hill Family has been creating a unique blend of Cabernet Sauvignon and Syrah known for its punch and vigor. The Syrah and Cabernet Sauvignon lots are always a treat to blend, and eventually we find the place where this “Team of Rivals” fits together seamlessly, better than each could be separately. Cedary blueberry aromas mix with ripe plum jam, then some light flickering wild strawberry and vanilla notes come in over the top. This is a very big wine, and it is still quite vigorous. The tannins are piled in the center and covered in chocolate, and the raspberry plum flavors are outweighed at this point by the big generous textures. But it is still fun to drink, with all its wildness and untamed energy.

2012 “ATLAS PEAK” CABERNET SAUVIGNON

NAPA VALLEY

COMPOSITION: 88% CABERNET SAUVIGNON, 6% MALBEC
4% MERLOT & 2% PETIT VERDOT

Atlas Peak Cabernet Sauvignon is accumulating a well deserved reputation for intensity and finesse. At 1,500 ft. elevation, the Baker vineyard is a series of different volcanic soil types carved out of heavy chapparal in Foss Valley, with a southwestern exposure featuring several clones and rootstalks selected by Doug Hill for their suitability to this thin soil with its rocky out crops. In 2012, with good winter rainfall and a long growing season, Cabernet Sauvignon had big color and big tannins and showed off the potential of the site and to create elegance and complexity. After blending with Malbec and Merlot to soften the structure a bit, this wine is ready to age and evolve for a long time in the bottle. The 2012 Atlas Peak Cabernet Sauvignon offers aromas of blackberry, cassis, chocolatey-oak, and a whisper of white sage. The palate bursts with black cherry, dark cocoa, caramel, and is well backed up with integrated oak that lead to a lingering finish.

RED CLUB ONLY

2014 MALBEC

NAPA VALLEY

COMPOSITION: 98% MALBEC, 1% MERLOT AND 1% CABERNET SAUVIGNON

Malbec has become a quiet cult favorite, and we have made some wonderful ones that normally go into our Cabernet Sauvignon, but we wanted to let our mailing list members share some of the excitement. We made two Malbec lots in 2014; one from our mountain fruit, and one from our lower elevations so that we could control the tannins. Malbec has a deep fruity charm, and big color that has it becoming a cult success in some parts of the world. We only made a small quantity for the adventurous, and we hope it catches on.

ERBAZZONE TORTA

I learned to make a version of this torta in the Umbrian wine country of Italy. After foraging for local wild greens a local chef Salvatore taught me this recipe which is a great appetizer or accompaniment to meat or fish. It pairs with white or red wine and is an excellent accompaniment to Hill family 2015 Rosé of Pinot Noir.

-Matthew Accarrino

INGREDIENTS

OLIVE OIL DOUGH

250g	Scant 2 cups	00 Flour
160g	1 cups	Durum or semolina flour
2g	tsp	Kosher salt
108g	1 cup	White wine
108g	1 cup	Hot water
108g	1 cup	Extra virgin olive oil

In a stand mixer with the paddle attachment, mix together the flours and salt on low speed. In a bowl, whisk together the wine, water, and oil. With the mixer on medium speed, drizzle in the liquid. Mix for 1-2 minutes or until a coarse dough forms. Wrap in plastic wrap and leave on the counter for 10 or up to 30 minutes.

FILLING

100g	2 eggs	
25g	2 Tbsp	Extra virgin olive oil
25g	2 Tbsp	Unsalted butter
75 g		Yellow onion, chopped finely
600g	12 cups	Mixed braising greens, such as kale, mustard, chard, dandelion, and lambs quarters, stemmed
2g	½ tsp	Kosher salt
5 turns		Black pepper from a peppermill
200g	1 cup	Drained ricotta
50g	¾ cup	Grated ricotta salata
1		Nutmeg for grating
a pinch		Sea salt

DIRECTIONS

Preheat the oven to 325°F.

Heat the olive oil in a large, wide pot. Add the butter and onion and sweat until softened, about 2 minutes. Stir in the greens, season with salt and pepper, and cover. Cook until the greens are very soft, about 8 minutes. Pour the vegetables into a colander and let them drain. When cool enough to handle, chop the greens and place in a mixing bowl. Stir in the ricotta, ricotta salata, and season with a few gratings of nutmeg and pinches salt and pepper. In a small bowl, whisk together the remaining 2 eggs and fold into the greens.

Clear a large workspace for rolling out the dough. Unwrap the dough and cut off a piece about two-thirds of the total. With a rolling pin, roll the larger piece of dough on a lightly floured surface until it is about as thick as pie crust.

Line the bottom two-thirds of the prepared dough with a thin layer of the filling. With your fingertips or a pastry brush, brush water along the top edge of the crust.

Brush the top with olive oil and sprinkle lightly with sea salt. Using a paring knife, poke holes in the top of the torta so steam can escape.

Place the torta on a baking sheet and transfer to the oven. Bake for 65-70 minutes or until golden-brown. Cool for at least 15 minutes before slicing and serving.

Serve as an appetizer or canapé, alongside a green salad as a first course or as an accompaniment to meat or fish entrees.

MUSHROOM RISOTTO

Risotto is best when made and then immediately served. Cooking risotto from start to finish takes a while. I rarely serve it in restaurants because it's hard to get the timing right. Yet the place where I ate risotto the most happened to be in a restaurant. When I worked for chef Antonello Colonna in Labico, we ate risotto for our staff meal—sometimes more than a few times a week. When made with just enough broth, risotto should spread on the plate *all'onda*, like a wave crashing on the shore and gently spreading. As long as you monitor the consistency of the rice as it cooks, it is not difficult to achieve *all'onda*. There are a few varieties of risotto rice to choose from; I prefer Vialone Nano, a short-grain variety that yields a creamy risotto. The broth for the risotto is made from the mushroom trimmings (mainly stems) remaining from the mushrooms in the risotto. The addition of fermented black garlic at the end reinforces earthiness of the mushrooms. Truffles and mushrooms are a natural match. Their aroma is best released into risotto by grating them and folding in at the last minute. This allows the gentle heat permeate the truffle and release their flavor. Grating the truffle over top of the finished risotto at the table is also an option and makes a more dramatic presentation.

INGREDIENTS: SERVES 4 TO 6

300g (11 oz)	Mixed foraged and cultivated mushrooms, such as chanterelle, black trumpet, oyster, and yellowfoot	250g (1 cup)	Kosher salt
400g (1½)	Yellow onions	50g (Scant ¼ cup)	Vialone Nano rice
100g (1)	Small carrot, diced	100g (Scant ½ cup)	Marsala
30g (½)	Celery stalk, diced	15g (1 head)	White wine
50g (1¾)	Ounces (1½ cups) dried porcini	1	Fermented black garlic, cloves peeled and minced
3	Sprigs thyme, 1 whole, and leaves picked from remaining 2	15–30g (1–2 Tbsp)	Block grana padano for grating black pepper
8 cups	Water		Unsalted butter
	Extra virgin olive oil		Fresh truffles as needed

Clean, trim, and slice the mushrooms into even-sized pieces, saving stems and trimmings for the broth. Chop $\frac{3}{4}$ onion coarsely for the stock and finely chop the remaining $\frac{3}{4}$ onion for the risotto.

To make the broth: in a dry pot over medium heat, sweat the coarsely chopped onion, carrot, and celery until slightly softened, about 3 minutes. Add the mushroom trimmings and continue to cook until the mushrooms begin to release water. Pour in the dried porcini, then add a sprig of thyme and the water. Bring to a simmer and cook for 50 minutes, then turn off the heat and keep warm.

Heat a thin film of olive oil in a large, heavy-bottomed pot over medium heat. Stir in the finely chopped onion and sweat until softened, about 3 minutes. Stir in the sliced mushrooms and a pinch of salt and cook until the mushrooms start to soften, about 2 minutes. Add the rice and toast, stirring, until the grains start to look translucent around the edges, about 1 minute. Pour in the Marsala and white wine and simmer, stirring often, until the pot is nearly dry, about 5 minutes.

Ladle the broth through a strainer into the pot in three increments, cooking the risotto until nearly dry between each addition. Once the rice has a firm texture but no crunch, adjust the quantity of broth until the risotto self-levels—spreads on its own if spooned on a plate. Stir in the black garlic, grate about $\frac{1}{4}$ cup of grana padano over the pot, and finish with pepper, a drizzle of olive oil, and a pat or two of butter. Taste, seasoning with more salt and pepper if needed. Divide the risotto among 6 shallow bowls. Shave more grana padano over each portion and sprinkle with thyme leaves.

SEMOLINA GNOCCHI WITH PORK RAGU

INGREDIENTS: PORK RAGU

500g	Pork shoulder, 1lb 2 oz; cubed 1 inch	2 Tbsp	Tomato paste
1	Onion, <i>diced</i>	1 cup	White wine
1	Carrot, peeled, diced	4 cups	Water
1-2	Celery, <i>diced</i>	½	Onion, <i>minced</i>
4	Garlic cloves, <i>crushed</i>	1 Pinch	Chili flake
1	Spice sachet: peppercorn, fennel seed, coriander, star anise, bay leaf, rosemary	½ cup	White wine
		1 cup	Crushed tomatoes, <i>preferably cherry</i>

INGREDIENTS: SEMOLINA GNOCCHI

205g	¾ cup + 2 Tbsp	Water	200g	4 Eggs
115g	8 Tbsp	Butter	30g	Pecorino cheese, <i>grated</i>
5g	1 tsp	Salt	2 Tbsp	Chopped parsley
100g	½ cup + 1 Tbsp	Semolina flour	1 tsp	Chopped rosemary
57g	½ cup	Flour		<i>As needed: Pecorino cheese for grating</i>

TO MAKE THE RAGU: Preheat the oven to 300°F. Heat a film of olive oil in a Dutch oven or large braising pan over high heat. Season the pork with salt and pepper. In batches, brown the pork on all sides. Set aside and tip out any excess fat from the pan, then add the large diced onion, carrot, celery, and sachet to the pan and cook for 2 to 3 minutes to soften the vegetables. Pour in the wine to deglaze the bottom of the pan. Nestle the pork into the pan and pour in the water. Bring to a simmer, cover, transfer the pan to the oven. Braise for 1½ to 2 hours, until the meat is tender but not completely falling apart.

Let the meat cool in its braising liquid for 1 hour. Discard the sachet and strain the meat and vegetables from the liquid, save both, separately.

Reduce the liquid to about 1½ cups.

TO FINISH THE RAGU: Heat a film of olive oil in a large Dutch oven or heavy-bottomed pot over medium-high heat. Sweat the finely diced onion until soft, about 3 minutes, and season with chili flakes. Pour in the wine and simmer until reduced by half. Pour in the reserved braising liquid and reduce by 1/3.

Add the tomatoes and cook until thickened, about 10-15 minutes.

Add the cooked reserved pork last. Season as needed with salt and pepper.

TO MAKE THE GNOCCHI: in a pot bring the water and butter to a boil. Add the salt and whisk in the flours, continuing to whisk until the batter starts to thicken, about 4 minutes. Cook over medium heat, continuously stirring with a spoon, until the dough turns shiny and tightens up, about 2 minutes. Transfer the dough to a stand mixer fitted with the paddle attachment and mix on low speed for 1 minute so the dough cools slightly.

Turn the mixer to medium speed and add the eggs one at a time, mixing well between each addition. On low speed, mix in the pecorino just until incorporated. Transfer the batter to a pastry bag fitted with a medium round tip.

Bring a large pot of water to a boil and season it with salt. Oil a baking sheet. Position the pastry bag over the water and, with one hand, in small batches to avoid crowding the pot, pipe out the batter. Holding an offset spatula or paring knife in your other hand, cut the batter into 1-inch pieces. Poach the gnocchi until 2 to 3 minutes after they bob to the surface. Using a spider skimmer, lift the gnocchi out of the water and spread in a single layer on the baking sheet to cool. Repeat in batches until all the gnocchi batter is cooked.

Heat a thin film of olive oil in a large sauté pan over medium-high heat. Brown the gnocchi on all sides, swirling the pan occasionally, about 4 minutes, and season lightly with salt. Lower the heat to medium and add spoonfuls of ragù until it lightly coats the gnocchi. Sprinkle with parsley and rosemary and toss to coat. Taste, seasoning with salt and pepper if needed. Serve the gnocchi in warmed bowls. Grate pecorino over the top and finish with a drizzle of olive oil.

OPEN DAILY 10AM-6PM



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