



SPRING 2017

Greetings from Hill Family Estate,

2017 started with the largest rainstorm since 2005, where Napa Valley received its entire January (average) rainfall in 48 hours. Flooding occurred in many parts of the valley, but because the grapevines are dormant this time of year, it didn't cause damage. The most action that occurred involved Doug and Ryan spending an afternoon digging a trench used as an overflow system that was connected to a reservoir ready to flood the neighbor's winery!

While our 2016 wines are resting in barrels, we have started with double pruning in places, and full pruning in others. Double pruning requires two passes where the first cut is usually 12-18" above the spur, and can be done in early winter. This allows for delayed pruning of those vines in late winter. In vineyards that have frost protection full pruning is underway. When it is not raining we are pruning the Cordon-trained vine spurs down to two buds, and in our cane-pruned vineyards the number of buds left per cane depend on vine vigor and the previous year's shoot growth. Until the buds begin to push we will not deploy frost protection measures.

At this time we have also deployed measures for weed control such as flaming and herbicides. Weeds are excellent hosts for insects, vertebrates, nematodes and diseases. Weed control is beneficial to overall vineyard health in growth and performance. In order to complete these tasks we require dry weather to reduce the incidence of disease in vineyards. We will perform these two activities from now through early March. In mid-March we should begin to see bud break, and will begin frost protection measures.

Our friend, Victor Scargle, who is now the Culinary Director at Atelier in Yountville, prepared the recipes to pair with the wines in the February shipment. After years of working under great chefs and mentors across the country such as Brian Bird, Michael Mina and Douglas Rodriguez, Chef Scargle has been a household name at restaurants throughout the Napa Valley since 2003.

With our best regards,

The Hill Family

2015 ATLAS PEAK SAUVIGNON BLANC

COMPOSITION: 88% SAUVIGNON BLANC & 12% SEMILLON
PRODUCTION: 134 CASES

Baker Vineyard up 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 put in Sauvignon Blanc to see if we could push the limits on what Sauvignon Blanc could be. Alsace, where we grow our Semillon, is an elegant small vineyard in Oakville. Warm weather in the spring resulted in early and uneven budbreak, and in smaller crops later on. The Sauvignon Blanc was pressed and co-fermented with the 12% Semillon, and barrel fermented with Delta yeast. Barrel Fermentation creates a richer more complex palate especially if it can stay on the original lees for 9 months. The 2014 Sauvignon Blanc is still growing in depth and interest and with both focus and dimension, and the 2015 promises to follow this pattern also. This is an unusual Sauvignon Blanc, from a mountain vineyard, and will reward cellaring for 3 to 5 years, and perhaps more.

2014 CLARKE VINEYARD SYRAH

COMPOSITION: 99% SYRAH & 1% VIOGNIER
PRODUCTION: 912 CASES

The Clarke Vineyard in American Canyon has a cool breezy climate that brings out the depth and finesse of the Syrah grape. A small amount of Viognier was co-fermented with the Syrah to add its exotic appeal. Big fruit and a soft palate characterize the Syrah from Clarke and there is a show-stealing charm that it casts every time a bottle is opened. The nose opens with big raspberry and mocha with some boysenberry and marzipan. This Syrah has a balanced palate with more raspberry flavors and Francois Frères deep toasty barrel notes. The center is serious and intense, with the rousing finish of an enthusiastic young wine.

2014 NAPA VALLEY CABERNET SAUVIGNON

COMPOSITION: 83% CABERNET, 5% MALBEC, 7% MERLOT, 5% PETIT VERDOT

PRODUCTION: 3,045 CASES, +60 1.5L BTLS / +10 3L BTLS / +10 6L BTLS

The Napa Valley Cabernet Sauvignon is carefully blended to give the wine both power and balance. We particularly appreciate the opportunity to use high elevations with their intense tannins and color, then blend and civilize them with vineyards from the valley floor and cooler areas. The Malbec, Merlot, and Petit Verdot elevate the nose and display the fruit and oak spice. The wine opens with beautifully lifted spice and black fruit aromatics—clove, anise, black cherry and blackberry—layered with a hint of rich oak. A round, supple entry leads to a silky, smooth midpalate. Cassis, clove, and toasted oak complement the black and red fruit flavors. Fine-grained, age-worthy tannins provide structure to the dark, juicy finish.

2013 RED DOOR

COMPOSITION: 78% CABERNET SAUVIGNON, 10% MALBEC,

7% PETIT VERDOT, 3% PETITE SIRAH, 2% MERLOT

PRODUCTION: 495 CASES

A Red Door is a symbol of welcome, or for the Chinese, it is a center of positive energy, abundance, and opportunity. Red Door from Hill Family Estate is a wine blended to take advantage of our best small lots that work together in the most rich and flavorful way, regardless of variety or appellation. Inky bluish/purple with notes of blueberry liqueur, black raspberry, licorice and incense, this full-bodied opulent wine hits all the sweet spots on the palate, but is dry and full-bodied with voluptuous texture, terrific palate presence and complexity. Drink it over the next 10-12 years.

ALASKAN HALIBUT CEVICHE

INGREDIENTS

16oz	Alaskan halibut, cut into small dice
3	oranges, juiced
3	limes, juiced
3	lemons, juiced
3	whole shallots, small diced
1	Habanero pepper, seeds removed and small diced
3	Fresno chilies, seeds removed and small diced
1	orange bell pepper, seeds removed and small diced
2	cucumbers, seeds removed and small diced
¼	bunch cilantro, stems removed, rough chopped
	Salt, to taste
	Tapatio, to taste

DIRECTIONS

Place diced halibut in bowl and add juice from oranges, limes and lemons. Cover with plastic wrap and press down until halibut is submerged in liquid, then place in refrigerator for 15 minutes. After 15 minutes, add all remaining ingredients and stir with spoon until mixed. Season with salt and Tapatio to taste (should be spicy but not overwhelming). Serve with chips or crostini.

LIBERTY DUCK BREAST

WITH FORBIDDEN RICE, BABY RED KALE
& TOMATO ROMESCO

INGREDIENTS

FOR THE FORBIDDEN RICE:

- 2 Tbsp grapeseed oil
- 2 cups forbidden rice
- 1 yellow onion, small dice
- 7 cups vegetable stock
- 1 Keifer lime leaf *(optional)*
- 1 cup dry white wine

FOR THE DUCK + PLATING:

- 1-2 Tbsp grapeseed oil
- 4 duck breasts *(our favorite is Liberty Farms)*
- ¼ lb butter, unsalted
- 2 qts baby red Russian kale

ROMESCO *(pepper sauce)*

- 6oz Piquillo peppers
- 10 Roma tomatoes, halved and charred
- 5oz almonds, roasted and salted; *seasoned with lemon zest, thyme and rosemary if available*
- ¼ cup sherry vinegar
- 1 tsp ground Aleppo pepper *(ancho chili powder, paprika or cayenne pepper can be substituted)*
- kosher salt & black pepper, to taste

DIRECTIONS

FOR THE FORBIDDEN RICE:

Heat 2 tablespoons of grapeseed oil in a large pot or Dutch oven. Add onion and sweat until translucent, seasoning with a little salt to help draw out the moisture. Add rice and toast for 5 minutes, then add lime leaf and wine. Cook the wine out, then add vegetable stock and simmer on low heat, covered. Cook until tender and reserve.

FOR THE ROMESCO:

Place Piquillo peppers, Roma tomatoes, almonds, sherry vinegar, Aleppo pepper, salt and black pepper in blender or food processor and puree until smooth. Adjust seasoning and consistency to desired taste.

FOR THE DUCK:

Season the breasts with salt on both sides and black pepper on the non-skin side. Place skin side down in a sauté pan with a little grapeseed oil on medium heat and render the skin until crispy, approximately 15 minutes. Then turn over for 2 minutes, remove from the pan and place on a paper towel.

TO PLATE:

Warm the forbidden rice, adjust consistency with stock and finish with butter so it is creamy. Place in the center of a 12" plate. Sauté the kale quickly with oil in a large pan until wilted, then place on top of the rice. Slice the duck breast on a bias 6 times, giving you 7 nice thin pieces and fan over rice. Pour the Romesco around the rice and serve.

SEARED PORK LOIN

WITH CRANBERRY BEANS, BROCCOLI DI CICCO,
CAMELIZED APPLE & BRANDY APPLE JUS

INGREDIENTS

- 6 6oz medallions pork loin
- 1lb cooked cranberry beans*
- ½lb Broccoli Di Cicco, cut into small florets *(broccoli or broccolini can substitute)*
- 1 Tbsp butter, unsalted
- zest from 1 Meyer lemon
- Brandy apple jus *(see recipe below)*
- 2 oz clarified butter
- 2 ea Granny Smith apples, cut into 8 wedges
- 1 Tbsp sugar

DIRECTIONS

Sear pork medallions on each side until browned, then place in oven at 450 degrees for 4 minutes on each side. Remove from oven and let rest (internal temperature should be 160 degrees).

Heat cranberry beans and add broccoli, cook until tender. Season with salt and pepper as needed, then add butter and lemon zest.

FOR THE BRANDY APPLE JUS:

Heat clarified butter in a sauté pan. Coat apple wedges with sugar, add to heated clarified butter and caramelize (to coat apples evenly, add a little to the pan off the heat; be careful as it will splatter). Once golden brown, remove the apples and place on a paper towel to remove excess butter.

Place cranberry beans in large pasta bowl. Slice pork and fan over beans. Pour the apple jus around pork and garnish with caramelized apples.

**You can purchase canned Cranberry beans or prepare them fresh using dried beans. Sauté carrots, onion and celery (mirepoix) until soft. Add a quartered lemon, fresh thyme, dried Cranberry beans and vegetable stock; cook until tender (1-1.5 hours). Season with salt once tender.*

OPEN DAILY 10AM-6PM



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