



W I N T E R 2 0 1 6

Greetings from Hill Family Estate,

After early rainfall in October and November, we've had stunning weather in the Napa Valley. The vineyards have made their annual color transformation from dark green to yellow and red, while the days once again becoming shorter and the nights are becoming longer. The chaos of harvest is in the rear view mirror, and now we're focusing energy into caring for the wines tucked away in barrel.

Big bottles always come to mind when thinking of the holiday dining scene, as they make family gatherings more special. We offer our Origin, and Cabernet Sauvignon in large formats.

Think of it this way:

- Magnum (1.5L) = Dinner for four
- Double Magnum (3L) = Dinner for eight
- Imperial (6L) = Dinner for sixteen

One of our greatest joys at Hill Family Estate is tasting through multiple vintages of the same wine, as it allows us to taste the difference between vintages, while also exploring stylistic similarities. We highly recommend a vertical of our 2011, 2012 and 2013 Red Door wines that come in a custom wooden box made of birch wood, which includes the highly rated 2013 vintage of Red Door, awarded 94 points from Robert Parker of The Wine Advocate.

We recently partnered with Patagonia and created custom Hill Family Estate vests, as we've always admired the Patagonia philosophy and stand behind the craftsmanship of their products. We have a limited supply to offer all of our Hill Family Estate ambassadors, and encourage you to move quickly if interested in securing a vest for yourself or a loved one this holiday season.

One final note: the enclosed recipes were contributed by our friends at Triple Creek Ranch, a luxury resort hidden away in Montana's Bitterroot Valley. You have the opportunity to join Ryan and Nicole in May 2017 as they host an unforgettable vintner weekend at the Ranch. Visit their website www.triplecreekranch.com for more details.

Thank you for your continued patronage and loyalty.

Sincerely,

The Hill Family

MIXED CLUB ONLY

2014 RESERVE CHARDONNAY

COMPOSITION: 100% CHARDONNAY • PRODUCTION: 419 CASES

The 2014 Hill Family Estate Chardonnay is a rich elegant wine showing both its cool climate pedigree and the advantage a great site has on Chardonnay. The steep dramatic rocky site at Watson Vineyard is in the very southern end of Napa Valley where breezy afternoons and foggy mornings are normal. 2014 was the third of our drought years, and the grapes were picked about 3 weeks earlier than in 2012, on Sept 17, at about 24.7 brix, when the lemon-apple flavors were just developing a hint of tropical fruit. Malolactic fermentation was used to increase the complexity and soften the acidity, and new Francois Freres and Trust Hungarian barrels added richness and warmth. The wine was barrel fermented with Montrachet yeast and then stayed in barrel 10 months, with battonage every 2 weeks to increase depth and texture. The nose offers rich aromas of vanilla and butterscotch blended with preserved lemon and ripe pear. The palate is filled with butterscotch and vanilla, but pineapple and a little coconut make for an almost aggressively rich exotic wine with big body and texture.

2014 *BEAU TERRE* VINEYARD MERLOT

COMPOSITION: 91% MERLOT, 8% MALBEC, 1% CABERNET SAUVIGNON
PRODUCTION: 1,276 CASES

Hill Family Estate takes Merlot seriously, and we believe the Merlot grape has a lot to offer that Cabernet Sauvignon cannot quite achieve. The Beau Terre vineyard is a centerpiece for Doug Hill's accumulated viticultural knowledge. From the row spacing to the trellising, the row direction and the clones selected, everything has been carefully thought-out to give Merlot its best expression. Bloom ended by May 20th, a long dry season loomed ahead, and by July 22nd most of the Merlot was at 50% veraison in Oak Knoll, and by August 1st in Carneros. By August 21st, brix numbers were 21 to 22, and color was already looking good. We harvested the grapes on September 24th & 30th. FX10 yeast was used and fermentations got going hot and fast. The blend was put together in June (2015), and it was bottled unfined and unfiltered in March 2016.

2014 ORIGIN

COMPOSITION: 83% MERLOT, 17% MALBEC
PRODUCTION: 2,508 CASES

Origin is our chance to create a stylish and intriguing blend from all the possible lots we make, since there are no varietal or appellation strictures – except Napa Valley of course. Doug Hill farms vineyards from Calistoga all the way down to American Canyon and up to Atlas Peak, so we had many lots to choose from. Merlot down at Beau Terroir in Carneros is charming and rich, and Beau Terre in Oak Knoll added structure and plushy fruit to the blend. Malbec from 2014 has become a big part of the palate structure for the Origin. We blended in our softer lots then found that our big Atlas Peak lot added structure and finesse, so we put that in as well. It balanced immediately and was bottled with no fining or filtration.

RED CLUB ONLY

SALTONSTALL VINEYARD PINOT NOIR

COMPOSITION: 100% PINOT NOIR
PRODUCTION: 267 CASES

Saltonstall Vineyard produces rich and complex Pinot Noir with subtle cherry, spice and vanilla. The 40 acre hillside is located in the Petaluma Gap, 30 miles north of the city of San Francisco. The vineyard location gently slopes from an elevation of 375 feet to the base of the Saltonstall Lake at 250 feet. Cool coastal air blankets the vineyards in the evenings and early mornings during the summer months, creating a desirable diurnal range of over 40 degrees. This contrast between warm days and cool nights affords great depth of flavor in the resulting wine. While Hill Family Estate does not lease or own this vineyard, it's managed by Doug Hill. Aromas of fresh strawberry and black raspberry compote, blended with cocoa and vanilla, gently arise from the glass. The dense, full entry, highlighted with blackberries and blueberries, is overlaid with accents of cocoa nibs, and is sustained by a long finish.

SAUTÉED LOBSTER TAIL WITH SAFFRON MARJORAM YOGURT, CORN FRITTER, SHRIMP BUTTER, DIVINE CAVIAR

Recipe courtesy of Triple Creek Ranch

INGREDIENTS

2 lobster tails
¼ cup white soya
1 Tbsp. olive oil
½ cup plain yogurt
1 Tbsp. fresh marjoram, *chopped*
fresh squeeze of lemon juice
pinch of saffron threads
salt and pepper, *to taste*
divine caviar from British Columbia
(*optional*)

CORN FRITTER

1¼ cup corn meal
1¼ cup all-purpose flour
¼ cup sugar
2 eggs, *beaten*
¼ stick of butter, *melted*
2 ears of corn, *kernels removed*
vegetable oil, *for pan frying*

SHRIMP BUTTER

½ pound of shrimp shells
½ pound of butter, *softened*

DIRECTIONS

Split lobster tails and de-vein. Toss soya and olive oil with the lobster and set aside for 30 minutes. Combine yogurt, marjoram, lemon juice and salt and pepper to taste. Set aside for at least an hour to allow flavors to meld.

In a medium bowl, combine the corn meal, flour and sugar. In a separate bowl, combine eggs and melted butter. Add the egg mixture and the corn kernels to the dry ingredients, stir to combine. Place some oil in a sauté pan and put on medium heat. Once the pan is hot, take a small spoon of corn mixture and place it in the pan. Cook the fritter dough just like you would a pancake.

Meanwhile, place shrimp shells and butter into a food processor and run on high for a couple of minutes. The shells and butter should be well incorporated. Put this

mixture into a small colander and press butter through. You should have the shells left behind and the flavored shrimp butter as your end result.

To bring this all together, sauté the lobster in a pan and high heat. When all sides are browned remove to a metal plate, place a pad of the shrimp butter onto the tail and finish lobster in the oven at 350 degrees. This should only take a couple of minutes.

Place finished lobster tail on a plate, garnish with fritter, a nice dollop of yogurt, and put some caviar on top of the yogurt. Enjoy!

DUCK CONFIT WITH SWEET POTATO AND BLACK TRUFFLE GNOCCHI, SAGE BROWN BUTTER SAUCE

Recipe courtesy of Triple Creek Ranch

INGREDIENTS

2 legs and thighs of shredded duck confit
(available at specialty grocery stores or at www.dartagnan.com)

FOR THE GNOCCHI:

1 cup cooked sweet potato, mashed
¼ cup all-purpose flour
1½ eggs, whipped
1 Tbsp. white truffle oil,
plus fresh truffle *if available*
2 tsp. fresh sage, *chopped*
plus 1 additional tbsp. *for finishing*
¼ cup butter
Freshly grated Parmesan
Salt and pepper, *to taste*

DIRECTIONS

Combine all gnocchi ingredients together until well incorporated (except for duck confit). Do not overmix or gnocchi dough will get too tough. You will have a ball of dough. Wrap with plastic and let rest at least an hour in the fridge. Take out of the fridge and cut dough into equal quarters. Roll each quarter of dough into a snake shape, about an inch thick. Cut the dough into small one-inch sections with a pastry scraper. Bring salted water to a boil and gently drop in gnocchi. Let them cook for about 5 minutes or until they start to float to the top. Place the gnocchi on a plate and put in the fridge to cool.

Place large sauté pan on high heat. Melt about a quarter cup of butter in the pan and let the butter reach a light brown color. Add the gnocchi and cook them until they turn golden brown on both sides. Add the shredded duck confit, more fresh sage, a bit more truffle oil and some salt and pepper to taste. Heat everything through. Place in a large serving bowl. Garnish with fresh grated Parmesan and sliced truffle. Serve immediately. Enjoy!

KOREAN PORK SHORT RIB WITH HAWAIIAN SWEET BUN, SAVOY CABBAGE AND CARROT SLAW

Recipe courtesy of Triple Creek Ranch

INGREDIENTS

1 rack baby back pork ribs
1 cup red Korean chili paste
¼ cup rice wine vinegar
2 Tbsp. chopped garlic
3 Tbsp. sesame oil
2 Tbsp. fish sauce
1 small can cranberry juice, *use about half*
Half red onion, *thinly sliced*

½ Savoy cabbage, *thinly shredded*
¼ cup carrots, *shredded*
¼ cup apple cider vinegar
2 tsp. whole mustard seeds
1 tbsp. honey
Salt and pepper, *to taste*
King's Hawaiian sweet buns

DIRECTIONS

Combine the Korean chili paste, rice wine vinegar, garlic and sesame oil. Liberally coat the rack of ribs on both sides. Let marinate overnight. Lay the ribs on a large sheet of aluminum foil along with the onions and cranberry juice, tilting the edges up so the juice doesn't spill. Wrap ribs up in the foil to make sure nothing can leak out of the package. Put on a sheet tray and cook in a 300 degree oven for about 2–2 ½ hours. The meat should be falling off the bones. Take the onions and juices from inside of the foil and pour into a large sauce pan. Take all the meat off the bones and add it to the sauce pan; start to simmer the mixture. You want a saucy consistency with the meat.

FOR THE SLAW:

While the pork is cooking, place the carrots and cabbage in a medium bowl. Bring the cider vinegar, honey and mustard seeds to a boil. Turn off the heat and pour over cabbage and carrots, toss to combine. Put in the fridge for at least 2 hours.

When ready to serve, toast the Hawaiian sweet buns. Assemble the sandwich with some of the pork and cabbage slaw on the sweet roll. Enjoy!

OPEN DAILY 10AM-6PM



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