

Wine Club Selections

Message from the Proprietor

Range

Tasting Notes

Cruise from Lisbon to Rome

### SPRING 2016 SELECTIONS

#### Crossroads Mixed Bottle Club

2014 "Atlas Peak" Sauvignon Blanc

2010 "Hoot Owl Creek" Cabernet

2014 "Clarke Vineyard" Syrah

#### Crossroads Reds Club

2012 "Red Door" Cabernet

2010 "Hoot Owl" Creek Cabernet

2014 "Clarke Vineyard" Syrah

#### Crossroads Two White One Red Club

2014 "Atlas Peak" Sauvignon Blanc

2012 N.O.T.G.

2014 "Clarke Vineyard" Syrah

#### PROPRIETOR'S MESSAGE

Greetings from Hill Family Estate –

With budbreak fast approaching for the 2016 vintage, we've been fielding a lot of questions relative to the 2015 growing season, and whether it will equate to another high quality vintage like 2012, 2013 & 2014. Below is a summary of last year's growing season, narrated by vintner Doug Hill:

*"2015 had extremely warm weather in March and April. Vines grew very early and began bloom early. However, May was one of the coolest on record, and it stalled the bloom. High daytime temperatures in May rarely reached 65 degrees in mountain vineyards. As a result of cold temperatures, fruit did not set, and we had extremely low yields in mountain vineyards. Poor fruit set decreased yields in most valley vineyards. Fruit color development looked good early on. Harvest began very early, and yields are down, frequently 30% to 60% off of normal. In some vineyards, extended high temperatures caused quick sugar accumulation with lack of flavor and tannin maturity. Some fruit was lost to shrivel and raisining. We felt a need to be patient to give the fruit more time on the vines, and picked at higher sugars than normal. Wine quality varies from vineyard to vineyard depending on these many factors. Some of our wines taste great, while we are waiting to see how others perform."*

Exciting news! Beginning in February, Ryan & Nicole will be renting their private loft to wine club members. This is a modern studio apartment, with large windows located in a quiet neighborhood. It is a delightful respite after a day in the vineyards, and is located 5 minutes from the festivities of downtown Napa & near HWY 29. The space offers private guest quarters with stylish bath, full kitchen with granite counter top, and your very own separate entrance. The suite is located upstairs with a beautiful view, including early morning hot air balloons. Street parking is just a few steps to your front door. The member price is \$180/night. A welcome bottle of Hill Family Estate wine is included upon arrival. The loft can be booked by contacting Katherine Silva at the tasting room (707) 944-9580, or [Katherine@hillfamilyestate.com](mailto:Katherine@hillfamilyestate.com).

Regards,  
The Hill Family

HILL FAMILY ESTATE

Crossroads Club • Spring 2016

HILL FAMILY ESTATE WINE PAIRINGS  
RANGE NEW AMERICAN WEST

*Denver, Colorado*

*Executive Chef Paul Nagan*





### ATLAS PEAK SAUVIGNON BLANC

#### *Seared Atlantic Sea Scallops*

90% Sauvignon Blanc & 10% Semillon, this silken lined wine has the comforting aromas of coconut and oak spice. Each sip creates a fanciful vision of warm contentment with refreshing Rocky Mountain breezes. The creaminess of this Sauvignon Blanc combined with the beautiful texture of these Sea Scallops and Olathe corn puree sends your mind, body and soul into complete euphoria and bliss.

### SYRAH

#### *Colorado Lamb Sirloin*

A huge Syrah with impeccable balance, this wine has elegance with a hint of sass. This wine pairs exquisitely with the lamb sirloin's incomparable meat-to-fat ratio. The boldness of the Syrah extenuates the rich meat while the pepper and dryness cut through the fatty layer of this uniquely marbled and comprised dish.



### HOOT OWL CREEK CABERNET SAUVIGNON

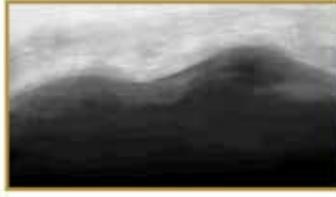
#### *Rabbit Stroganoff*

100% Cabernet, this fiery, yet sophisticated vintage, gives off soft hints of raspberry and smooth cherry while maintaining its true love of life. The peppery notes are welcomed and soon tamed by the creaminess of the stroganoff, alluring by the meaty and flavorsome rabbit, and then followed by a nice rhythm of savory and spice.

### RED DOOR

#### *Buffalo Meatloaf*

This exceptional wine is comprised of 78% Cabernet Sauvignon, 13% Malbec, 6% Syrah, 2% Petit Verdot, 1% Merlot. This wine offers deep complexity with a hint of chocolate and mocha. This masterful blend equalizes the hearty meatloaf, welcomes the roasted flavor of the grilled fall vegetable medley, and compliments the red wine barbeque reduction that is served as a gratifying glaze.



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## Tasting Notes for Crossroads Mixed Bottle Club

### 2014 “Atlas Peak” Sauvignon Blanc

**Production:** 189 cases

**Composition:** 90% Sauvignon Blanc & 10% Semillon

**Vineyards:** Baker & Alsace

**Appellations:** Atlas Peak & Oakville

**Elevation:** Valley floor to 1200 ft.

**Cooperage:** Fermented and aged in 25% new Francois Frères French oak barrels, 50% from Francois Frères and Remond barrels 2013, and 25% Francois Frères 2012 barrels

**Alcohol:** 14.5%, TA 0.68, pH 3.34

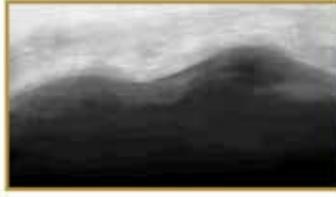
**Bottling date:** May 15, 2015

**Release date:** Spring 2016

**Release price:** \$55.00

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. Weather all season was very nice with spells of fog in the mornings and warm afternoons. The season was again 2 weeks earlier than even the early 2013, and the slightly larger crop had good sun exposure without getting singed or shriveled. The fruit was brought in on August 30th, at 24.5 Brix, with some ripeness variability. The Sauvignon Blanc was pressed and co-fermented with the 10% Semillon, then barrel fermented with Delta yeast. Due to insecurity left from the earthquake a week before, the doors to the cellar were kept open, resulting in warmer temperatures and faster barrel fermentation. Barrel Fermentation creates a richer more complex palate especially if it can stay on the original lees for 7 months. The 2013 Sauvignon Blanc is still growing in depth and interest and with both focus and dimension, and the 2014 promises to follow this pattern also.



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**Winemaker Alison Doran's Tasting Notes:**

Still gaining in dignity, the aromas of nectarine and cantaloupe are joined by toasted macaroon and a whiff of sage. The complex palate has flavors of lime leaf, peach and a hint of grapefruit. Firm acidity stands up to the voluptuous texture so that the wine spreads in a swirl out from its dense core. Plenty of years will go by as this wine comes into its own.

## 2010 Hoot Owl Creek Cabernet Sauvignon

Clone 337 on 110R

Planted in 2001 by Clay Green

Elevation about 700 ft. above the valley floor with a southwest facing slope.

Gravelly shale in red volcanic soil

**Harvest info:**

Oct 27th

Harvested 5.268 tons

23.5 brix

3.67 pH, 0.43 TA, 1.59 Malic

**Finished wine info:**

Bottled June 6, 2011

276 cases produced (plus 18 cases of 375s)

14% Alc.

3.82 pH, 0.6 TA

**Weather and growing season:**

2010 overall was a cool year, with bud break at 50% April 17th, and bloom ending June 22nd. Veraison was at 50% by August 15th, and we did a green drop to even things up a bit. Many leaves were pulled in order to expose the fruit and discourage infections of mildew and botrytis. At the end of August, we received a series of hot days, and then the weather became cool again with another small hot spell right at the end of September. Rain (0.2") started in the second week of October, and conditions continued foggy and humid with a few showers and another 2" October 23rd and 24th.



## HILL FAMILY E S T A T E



### **Winemaking:**

5 day soak at 60oF was followed by inoculation with Pasteur Red yeast and warming to 80oF. Fermentation took off, finally reaching 90oF. Pumpovers were gentle, mostly by sprinkler, two times a day for a week and then one time a day for another week. We put the wine through ML with VFO. 4 new Rem A MTL+ and 2 new Radoux Appalachian barrels were used so we were up to 43% new oak. Racked 2 times during the next year, then in May 2012, the wine went through a rough filter, then it was bottled 5/31/12 through Velcorin.

### **Tasting Notes:**

Deep plum, mocha, and black licorice notes roll into black cherry and toasty allspice in the aromas. The palate is ripe and gentle with immediate fresh black cherry and blueberry flavors. A graceful and persistent finish pushes the savory fruit and acidity all the way to the end. Alexander Valley should be happy with this one!

## **2014 “Clarke Vineyard” Syrah**

**Production:** 912 cases

**Composition:** 99% Syrah & 1% Viognier

**Vineyards:** Clarke, Baker & Losey

**Cooperage:** 10 months in oak barrels, 57% new oak (20% in Francois Freres, 20% Treuil barrels, 20% in Radoux Appalachian, 40% Stavin) rest in neutral barrels

**Alcohol:** 14.5% alc, 3.79 pH, 0.55 TA

**Bottling date:** August 13, 2015

**Release date:** Spring 2016

**Release price:** \$42.00

The Clarke Vineyard in American Canyon has a cool breezy climate that brings out the depth and finesse of the Syrah grape. Clone 877 is used for body and raspberry chocolate fruit, and a little Clone 383 for extra color and smoky complexity. A small amount of Viognier was co-fermented with the Syrah to add its exotic appeal. 2014 was a well behaved year in general, but everybody was very careful with water. The canopy began to give up in late August and there was a lot of wind during the summer, but the grapes began to concentrate nicely and the seeds were very ripe. By Oct 10th when we finally harvested, sugars were around 28, and we gave the tank two days of cold soak before adding the Syrah yeast, and another 2 days before we warmed it up and let it get going. It went to barrel in early December, and stayed in for 10 months. The wine clarified on its own, so no fining or filtration was necessary at bottling. 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.



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**Winemaker Alison Doran's Tasting Notes:**

Big raspberry jam and mocha nose 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.

## Tasting Notes for Crossroads Reds Club

### 2012 Red Door Cabernet Sauvignon

**Production:** 782 – 6 pack cases

**Composition:** 99% Malbec & 1% Petit Verdot

**Vineyards:** 48% Baker (Cab, Syrah, and Malbec) (Atlas Peak), 26% Windy Flats (Malbec and Cab Sauvignon), Napa Valley, 16% Beauterre Cabernet, 3% Clarke Syrah and small % Knubis, Apallas, Beauterrior

**Cooperage:** 40% in new French oak (Trust Ingenieux, Treiul, Bossuet), 20% in new Hungarian (Trust), 20% in Radoux Appalachian, and 20% in neutral bbls

**Alcohol:** 14.5% alcohol, 3.78 pH, 0.61 TA

**Bottling date:** April 7, 2014

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. In 2012, Cabernet Sauvignon was once again rich and elegant, with the new Windy Flats vineyard really pulling in the intense flavors and Baker providing the mountain structure. But Apallas, Beauterrior and Knubis have wonderful individuality that would be lost in a big blend, so the Red Door can give them a place to show off. From these outstanding lots we created a small quantity of an amazing wine. It is still evolving, but the fruit and oak work to build the Red Door into one of our best wines ever.

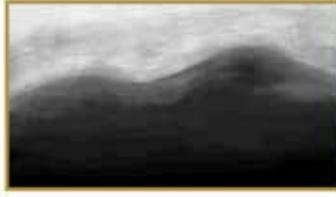
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Oct 27th

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23.5 brix

3.67 pH, 0.43 TA, 1.59 Malic

**Finished wine info:**

Bottled June 6, 2011

276 cases produced (plus 18 cases of 375s)

14% Alc.

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**Weather and growing season:**

2010 overall was a cool year, with bud break at 50% April 17th, and bloom ending June 22nd. Veraison was at 50% by August 15th, and we did a green drop to even things up a bit. Many leaves were pulled in order to expose the fruit and discourage infections of mildew and botrytis. At the end of August, we received a series of hot days, and then the weather became cool again with another small hot spell right at the end of September. Rain (0.2") started in the second week of October, and conditions continued foggy and humid with a few showers and another 2" October 23rd and 24th.

**Winemaking:**

5 day soak at 60oF was followed by inoculation with Pasteur Red yeast and warming to 80oF. Fermentation took off, finally reaching 90oF. Pumpovers were gentle, mostly by sprinkler, two times a day for a week and then one time a day for another week. We put the wine through ML with VFO. 4 new Rem A MTL+ and 2 new Radoux Appalachian barrels were used so we were up to 43% new oak. Racked 2 times during the next year, then in May 2012, the wine went through a rough filter, then it was bottled 5/31/12 through Velcorin.

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**Release price:** \$42.00

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## Tasting Notes for 2 White 1 Red Club

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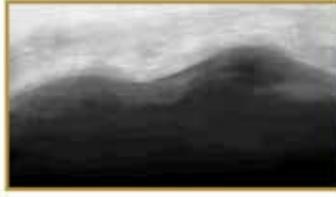
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## 2012 Napa Valley N.O.T.G. Late Harvest

**Production:** 158 cases (at 12/375)

**Composition:** 56% Sauvignon Blanc, 44% Albarino

**Vineyards:** Stewart Ranch

**Appellation:** Napa Carneros

**Elevation:** Valley floor (or below sea level)

**Cooperage:** one new Stavin French oak, 2 neutral oak barrels

**Alcohol:** 12.6%, TA 0.87, pH 3.37, 13.4% RS

**Bottling date:** bottled June 14, 2013

The 2012 Hill Family Estate Late Harvest N.O.T.G. comes from the Stewart Ranch, a peninsula of vineyard in the Napa Marshes Wildlife Area in Carneros. Cool breezes and frequent fog make a late harvest possible here even when other areas of Napa become too warm. Persistent botrytis developed in the Sauvignon Blanc and as the season went on, the sugars continued to rise and concentrate. The clusters were so shriveled down that all grapes were foot-stomped in the harvest boxes when we brought them in on Nov 15. Some Albarino grapes had also been left out, and though they did not get botrytis, they slowly shriveled down and were put on top of the Sauvignon Blanc to get some juice started before pressing on Nov 16th. Brix levels reached 36.4% after pressing, and the juice was inoculated with Andante yeast and allowed to slowly ferment, until it slowed and stopped in mid December, when it was chilled and racked to 3 barrels. The result, even after 10 months in barrel, is pretty amazing, with its dramatic botrytis character and exotic, floating aromas. It should age gracefully for years, mellowing out a bit from its present exuberance.

### **Winemaker Alison Doran's Tasting Notes:**

Zesty botrytis aromas leap out immediately with sweet candied orange and ginger, followed by clover honey, musky old-fashioned roses and mango.

Concentrated and rich, the zingy caramelized grapefruit flavors keep it interesting and focused, with almost a soufflé type texture. Makes eating flan into an adventure!

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## HILL FAMILY E S T A T E

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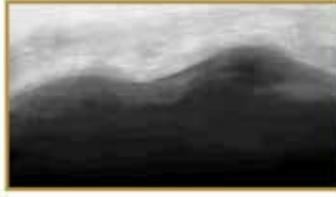
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# Cruise from Lisbon to Rome

## July 10-20, 2016



Mark your calendars, as you've been cordially invited to join us on a 10-day cruise to visit Spain, Italy, France and Monaco in 2016!

The adventure will start on July 10<sup>th</sup> and ends July 20<sup>th</sup>. Along the way, we will be featuring our wines at private parties, multi-course dinner and will conduct a retrospective tasting of wines going back to the early days, when we first launched our brands. We're also planning to smuggle in a few limited edition large formats, that aren't normally available for tasting – unless you happen to be on our ship next July.

As long time friends & farmers in the Napa Valley, we're collaborating on our first-ever cruise, and would like to explore the best of what Europe has to offer while spending time with our closest friends and ambassadors. We hope that you'll join us for what is destined to be the trip of a lifetime.

*Ryan Hill & Rebecca Laird*



Ryan & Nicole Hill  
Hill Family Estate



Rebecca Laird  
Laird Family Estate

### Ports of Call

Jul 10	Lisbon, Portugal
Jul 11	Cruising the Strait of Gibraltar
Jul 12	Malaga, Spain
Jul 13	Cartagena, Spain
Jul 14	Ibiza, Spain
Jul 15	Barcelona, Spain
Jul 16	Provence (Marseille), France
Jul 17	Monte Carlo, Monaco
Jul 18	Portofino, Italy
Jul 19	Florence/Pisa/Tuscany (Livorno), Italy
Jul 20	Rome (Civitavecchia), Italy

Call to book your state room at 800-367-5348

or visit

[www.foodandwinetrails.com/hillandlaird2016](http://www.foodandwinetrails.com/hillandlaird2016)

Per person price starts at:

Inside Stateroom \$4,674\*

Deluxe Ocean View \$5,675\*

Veranda Stateroom \$6,374\*

Penthouse Suite \$8,074\*

*\*Air Included*