

HILL FAMILY
E S T A T E



SPRING

2019

GREETINGS FROM HILL FAMILY ESTATE

Ryan and Nicole recently added a new member to their family. Benny, a six-month-old labradoodle, has been keeping the kids busy around the house and is a new companion for Nicole when Ryan is on the road representing Hill Family Estate. Landon (7 years old) is off to a great start in second grade and loves to read and ride his ATV. Charlotte (5 years old) is enjoying kindergarten and borrowing Nicole's wardrobe while playing "house" in her bedroom with all her dolls and stuffed animals. Henry is now 19 months old, eats everything he can find and loves to cuddle and read with mom.

The town of Yountville has several exciting changes in store for 2019. Thomas Keller opened his fourth restaurant in town, La Calenda, featuring traditional Mexican food in a family-friendly, casual environment. We've heard rumors that Michael Chiarello will be rebranding Platform 8

with his popular Spanish restaurant in San Francisco, Coqueta. Town visitation in 2018 was quieter than previous years, and we encourage you to make Yountville part of your itinerary during your next trip.

We would be delighted to see you in the valley this winter. The crowds and chaos that come with the harvest season have subsided, and the dormant vineyard rows transform into brilliant fields of gold as the mustard flowers begin to bloom. Consider scheduling our Blind Tasting, where we invite you to put your palate to the test, tasting four wines concealed in black Riedel glasses. During this interactive tasting, you will learn the unique characteristics of grape varieties, vineyard appellations and vintages to help you guess what wine is in each glass.

Wishing you all the best in 2019!

MIXED CLUB ONLY

2017 ATLAS PEAK SAUVIGNON BLANC

Napa Valley

Composition: 90% Sauvignon Blanc, 10% Semillon

Production: 205 cases

Baker Vineyard on Atlas Peak is a stony vineyard pried out of volcanic soil, resulting in wines 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 can be. The Semillon comes from Windy Flats, a hillside vineyard in Wooden Valley, located in the southeastern hills of Napa Valley. Heavy rains in the winter pushed bud break into late March, bloom into mid-May, and veraison into early August. Once picked, the Sauvignon Blanc was pressed and co-fermented with Semillon in barrel and left to age for 9 months, creating a richer and more complex palate. This is a unique Sauvignon Blanc from a mountain vineyard and will benefit from cellaring for three to five years. *Pairs well with fresh Maine lobster or seafood pasta.*

Date enjoyed: _____ Occasion: _____

Notes: _____

2016 CLARKE VINEYARD SYRAH

Napa Valley

Composition: 97% Syrah, 3% Viognier

Production: 495 cases

Clarke Vineyard in American Canyon has a cool breezy climate that brings out the depth and finesse of the Syrah grape. There are two clones of Syrah planted: Clone 877, used for body and chocolatey raspberry notes, and Clone 383, used for extra color and smoky complexity. 2016 was an early year for harvest with lighter yields; bud break occurred in early March, followed by a foggy and humid spring, slowing growth early on. Warm weather in July limited crop size and pushed the season ahead. Once harvested, a small amount of Viognier was co-fermented with the Syrah to enhance color and aromatics. The wine was aged in barrel for 10 months before bottling. Big fruit and a structured palate characterize the Syrah from Clarke Vineyard, and it shows promise of great ageability for the next 5-7 years. *Try this wine with the included recipe!*

Date enjoyed: _____ Occasion: _____

Notes: _____

2015 NAPA VALLEY CABERNET SAUVIGNON

Napa Valley

*Composition: 82% Cabernet Sauvignon, 9% Merlot, 6% Malbec, 3% Petit Verdot
Production: 1,830 cases*

Our 2015 Napa Valley Cabernet Sauvignon is carefully blended to give power and balance. To assure continuity, we use the vineyards Doug Hill controls and manages. We appreciate the opportunity to use grapes from high elevations for their intense tannins and color, then blend them with vineyards from the valley floor and cooler areas. Malbec, Merlot, and Petit Verdot elevate the nose and display the fruit and oak spice. Wines from 2015 were big and intense because of continued low rainfall, small crops, and early bloom and veraison. Growers were lucky because reasonable temperatures and almost no rain in the fall allowed for nice hang time and maturity. This wine was bottled unfiltered, so natural sediment will appear on the cork and in the wine. Decanting is highly recommended. *Pairs well with grilled Portobello mushrooms.*

Date enjoyed: _____ Occasion: _____

Notes: _____

RED CLUB ONLY

2014 HOOT OWL CREEK CABERNET SAUVIGNON

Alexander Valley

*Composition: 100% Cabernet Sauvignon
Production: 306 cases*

Hoot Owl Creek Cabernet Sauvignon is a special personal label produced by our winemaker Alison Doran that we occasionally have the opportunity to share with our members. Planted by Clay Green (Alison's brother), this Cabernet Sauvignon is grown on Hoot Owl Creek Ranch in the southern end of Alexander Valley. With an elevation of about 700 feet above the valley floor and a southwest facing slope, this vineyard site offers plenty of diurnal heat, with cooling fog streaming in from the Chalk Hill Valley, up the Russian River, and in from the Healdsburg gap. This cools the area in about a ten-day cycle in the summer, as the fog builds and ebbs. The soils are gravelly and well-drained, and the relatively new vines in the hills show great promise. *Alison's favorite pairings are steak with a pepper cream sauce or grilled tri-tip with roasted rosemary potatoes.*

Date enjoyed: _____ Occasion: _____

Notes: _____

RECIPE BY MACY USHER

CHICKEN AND VEGETABLE STIR FRY WITH PEANUT SAUCE

*Ingredients for 2 servings
(there will likely be leftovers!)*

Chicken Marinade

2 *tblsp* olive oil
1 *tblsp* sesame oil
 $\frac{1}{4}$ *cup* coconut aminos
(substitute: soy sauce)
1 *tblsp* rice vinegar
1 *tsp* salt
1 *tsp* pepper
1 $\frac{1}{2}$ *tsp* fresh ginger, minced
2 boneless, skinless chicken breasts

Vegetables

1 *tblsp* sesame oil
1 *tblsp* olive oil
1 small yellow onion, diced
2-3 cloves garlic, finely chopped
1 *tsp* fresh ginger, grated
4 carrots, peeled and diced
1 serrano pepper, finely chopped
2 heads of bok choy, coarsely
chopped
1 bunch of broccolini, sliced in half
1 portobello mushroom, sliced
1 *tblsp* rice vinegar

Peanut Sauce

1 *tblsp* coconut oil, melted
2 *tblsp* peanut butter
 $\frac{1}{2}$ *tsp* fish sauce
2 *tsp* sesame oil
1 *tsp* mirin (substitute: white wine
or rice vinegar + $\frac{1}{4}$ *tsp* sugar)
2 *tblsp* coconut aminos
(substitute: soy sauce)
1 *tsp* fresh ginger, grated
1 *tsp* sesame seeds
 $\frac{1}{2}$ *tsp* cayenne pepper
 $\frac{1}{2}$ *tsp* paprika

For Serving

2-3 *cups*, cooked brown rice

Directions:

Place all ingredients for the chicken marinade in a large Ziplock bag or bowl and mix well. Add the chicken and allow to marinate for a minimum of 20 minutes (at room temperature) or overnight (in the refrigerator).

While the chicken is marinating, make the peanut sauce: in a small saucepan over low heat, combine the coconut oil and peanut butter until just melted. Remove from heat and pour into a medium glass or ceramic bowl. Whisk in the remaining ingredients and set aside.

Heat a large skillet over medium heat. Once the skillet is hot, add the chicken breasts and cook about 5-7 minutes per side, or until cooked through. Remove from heat and let rest until cool; then slice the breasts into bite-sized pieces. In the same skillet over medium heat, add the sesame oil, olive oil and the onion. Cook for about 3-4 minutes until softened, then add the garlic and ginger. Cook for another 2 minutes, then add the carrots and serrano pepper. Cook the carrots for 4-5 minutes, then add the bok choy, broccolini, mushroom and rice vinegar. Cook for approximately 3-4 minutes or until the vegetables are cooked through. Add the chicken and toss until coated, then remove from heat.

Serve the stir fry over rice with a drizzle of peanut sauce. Enjoy!

Cooking notes: _____
