

HILL FAMILY  
E S T A T E



**SUMMER**  
2019



## GREETINGS FROM HILL FAMILY ESTATE

*The sun is shining in Napa Valley, summer is near, and we're looking forward to long, warm evenings outside accompanied by our favorite wines. We hope to see you this summer for our Vineyard Tour, Garden Tour or annual Tomatoville event in August.*

Our Vineyard Tour explores the farming side of wine with an educational walk through The Estate Yountville's vineyard that we manage in downtown Yountville. The tour changes throughout the season; in early summer you will learn about canopy management and fruit set, and as we approach harvest in late summer and early fall, you will have the opportunity to taste grapes right off the vine. The experience is followed by a seated wine tasting on Hotel Villagio's patio with a delicious cheese and charcuterie board.

Our Secret Garden Tour picks back up in June; if you haven't had the opportunity to see the garden we encourage you to schedule a tour this summer. The tour begins with an hour-long exploration of Hill Family Farms, an idyllic 1.3 acre oasis hidden within the little town of Yountville, about 5 minutes from our tasting room. Smell and taste your way through the garden, brimming with fruit, vegetables, edible flowers and herbs, most of which go directly to The

French Laundry restaurant. The tour is followed by a seated tasting at the tasting room. It truly is a magical experience!

Our annual Tomatoville event is scheduled for August 23 and 24, 2019. Dine al fresco in the vineyard while enjoying a delightful evening filled with Hill Family Estate wines. The following afternoon will include a tomato tasting and build-your-own BLT bar featuring an abundance of local heirloom tomatoes, farm fresh lettuces and crispy bacon. 2019 marks our eleventh year hosting this annual event, and we can't wait for you to see how we spice up this year's event!

Macy included some delicious summer recipes in this newsletter. Please share your photos when you make them at home. We look forward to hearing what you think!

MIXED CLUB ONLY

## 2018 STEWART RANCH ALBARIÑO

*Carneros*

*Composition: 100% Albariño*

*Production: 285 cases*

Stewart Ranch is located in Carneros, the southern-most appellation in Napa Valley. Its proximity to the San Pablo Bay keeps the climate relatively cool and even, perfect for delicate white varieties like Albariño. In 2018 we had moderate rain during the winter, and a long, steady growing season with less of a rollercoaster effect than most years. Beautiful flowery characteristics developed early in the grapes, and acidity remained high, which allowed the fruit to mature longer. Albariño itself is an uncommon variety in California, but it is well known in Spain where it is grown in the wine region of Galicia. The wine's flowery, exotic aromas open into a lovely palate with bright refreshing acidity – a perfect match for seafood!

Date enjoyed: \_\_\_\_\_ Occasion: \_\_\_\_\_

Notes: \_\_\_\_\_

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## 2017 STEWART RANCH PINOT NOIR

*Carneros*

*Composition: 100% Pinot Noir*

*Production: 490 cases*

Stewart Ranch in Carneros is located on a peninsula in the estuary that joins the Napa River with the San Pablo Bay. Planted at just four feet above sea level, the cool, breezy climate brings out the depth and finesse of the delicate and sometimes finicky Pinot Noir grape. The growing season showed ample winter rain followed by spikes of heat in the summer, and we picked the fruit at peak ripeness on August 31, when the natural acidity reached perfect balance with its soft, delicate fruit notes. Spicy cherry and dark rose notes developed in the wine and these evolved beautifully in the 11 months it spent in barrel. This wine had no fining or filtration prior to bottling and will continue to develop and mature over the next 5 to 7 years.

Date enjoyed: \_\_\_\_\_ Occasion: \_\_\_\_\_

Notes: \_\_\_\_\_

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## 2015 WINDY FLATS ZINFANDEL

### *Napa Valley*

*Composition: 90% Zinfandel and 10% Petite Sirah*

*Production: 168 cases*

2015 marks the fourth year that we've bottled Zinfandel, and we have been learning a lot about this vineyard since we purchased it in 2012. The Windy Flats Vineyard is located in the hills of Wooden Valley in east Napa, carved into the cliffs on the western side of the mountains. The Zinfandel comes from a steep section at the highest point of the vineyard. Normally we would put this Zinfandel into our Barrel Blend to add bounce and crunchy red fruit, but in 2015 we saved some as a small bottling just for our club members, and for our own education, as we have a lot of faith in the future of this dramatic site. Zinfandel is seen as a uniquely Californian variety, and with Windy Flats Vineyard, we have a great opportunity to create a small amount of high-quality Zinfandel.

Date enjoyed: \_\_\_\_\_ Occasion: \_\_\_\_\_

Notes: \_\_\_\_\_

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RED CLUB ONLY

## 2015 RED DOOR

### *Napa Valley*

*Composition: 75% Cabernet Sauvignon, 9% Malbec,  
8% Merlot, 8% Petit Verdot / Production: 493 cases*

A Red Door is a symbol of welcome, or 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 2015, Cabernet Sauvignon was rich and elegant, with hillside fruit showcasing intense flavors balanced by valley floor fruit providing color and structure. We had small lots of Petit Verdot and Malbec that worked together building depth and they had wonderful individuality that would be lost in a big blend, so the Red Door can give them a place to show off. Red Door is still evolving, but the fruit and 100% new oak work to build the Red Door into one of our most treasured wines.

Date enjoyed: \_\_\_\_\_ Occasion: \_\_\_\_\_

Notes: \_\_\_\_\_

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RECIPE BY MACY USHER

## SPICE-RUBBED SALMON WITH AVOCADO JALAPEÑO SALSA

*Ingredients for 4 servings*

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### ***Salmon***

2 lbs. wild-caught whole salmon  
filet, 1-inch thick (ask butcher to  
remove skin and bones)  
1 ½ tsp salt  
1 ½ tsp pepper  
1 tsp chili powder  
½ tsp cumin  
1 tsp paprika  
¾ tsp garlic powder  
1 tsp brown sugar  
2 tbsp olive oil

### ***Avocado Jalapeño Salsa***

3 avocados, removed from skin  
and diced  
½ small red onion, finely chopped  
Juice of 1-2 limes  
½ large jalapeño, deseeded and  
finely chopped  
1 tbsp cilantro, finely chopped  
1 tsp salt  
1 tsp pepper

### ***Directions:***

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Preheat oven to 350 degrees. Place the salmon on a cutting board or in a large shallow dish. In a small bowl, mix together the salt, pepper, chili powder, cumin, paprika, garlic powder and brown sugar, adjusting as needed to your preference and size of the salmon. Pour 1 tbsp olive oil on the salmon and rub in half of the spice mixture, spreading it evenly across the entire filet. Flip the salmon over and repeat, adding more olive oil as needed. Set a cooling rack into a sheet pan and lay the salmon filet across the rack to ensure the salmon cooks on all sides. Set aside while you prepare the avocado salsa.

In a large bowl, combine the diced avocados, red onion, lime juice, jalapeno, cilantro, salt and pepper. The avocado will naturally mash somewhat as the ingredients are mixed together. Set aside.

Cook the salmon for 9-10 minutes. Remove from the oven and let rest for at least 5-10 minutes prior to serving (it will continue to cook out of the oven). The fish should be cooked to medium doneness; avoid overcooking as it will become dry. Serve the salmon with a spoonful of avocado salsa piled on top.

RECIPE BY MACY USHER

## SEARED LEMON ASPARAGUS

*Ingredients for 4 servings*

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<i>2 bunches of asparagus (thicker spears if available)</i>	<i>1 tsp salt</i>
<i>Juice of 2 lemons</i>	<i>1 tsp pepper</i>
<i>2-3 tbsp olive oil</i>	

*Directions:*

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Wash and trim off the bottom inch of the asparagus spears. Line a sheet pan with tin foil and spread out the asparagus. Drizzle the olive oil and lemon juice over the asparagus and season with salt and pepper, tossing until the spears are evenly coated.

Heat a large skillet over high heat. Cook the asparagus in small batches (do not exceed one layer at a time). Cook each batch for about 3-5 minutes until tender with a nice crunch. Serve immediately.

## WHITE WINE SANGRIA

Okay, we admit it: despite our constant loyalty to wine, we find ourselves occasionally seeking to change up our beverage routine. With longer days and warm nights ahead, we're getting creative with our white wine. We fashioned a special cocktail using our newly released 2018 Albariño to add a refreshing twist to your summer.

Craft an easy white wine sangria using one full bottle of a dry white wine, a splash or two of Brandy, and your choice of sliced fresh fruit: citrus, strawberries, apples, mangos – any combination you'd like. Combine all the ingredients into a large pitcher and let the fruit get boozy (a couple hours will do the trick). To serve, fill each glass with ice, add the sangria and spoon in a few of the boozy fruits. Top it off with a splash of ginger ale or lemon-lime soda for sweetness.

SHARE YOUR HILL FAMILY  
EXPERIENCES!



*We encourage you to share your personal Hill Family stories and photos, as we will be featuring member stories in upcoming newsletters and social media posts. Photos can be shared via email at [info@hillfamilyestate.com](mailto:info@hillfamilyestate.com) or shared through our social media platforms, listed below.*

**Instagram:** @hillfamilyestate | **Facebook:** Hill Family Estate  
**Twitter:** @HFEWines



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