

HILL FAMILY  
E S T A T E



SPRING 2018  
WINE CLUB

Greetings from Hill Family Estate –

In this newsletter, we are featuring a special recipe shared by our Wine Club Coordinator, Macy Usher. Macy has a passion for cooking and created this special recipe for mini meatballs and balsamic tomato sauce to pair with the Syrah and Cabernet Sauvignon featured in this shipment. It's the perfect comfort food for a cold night this winter!

Wishing you a happy, healthy and prosperous New Year.

The Hill Family

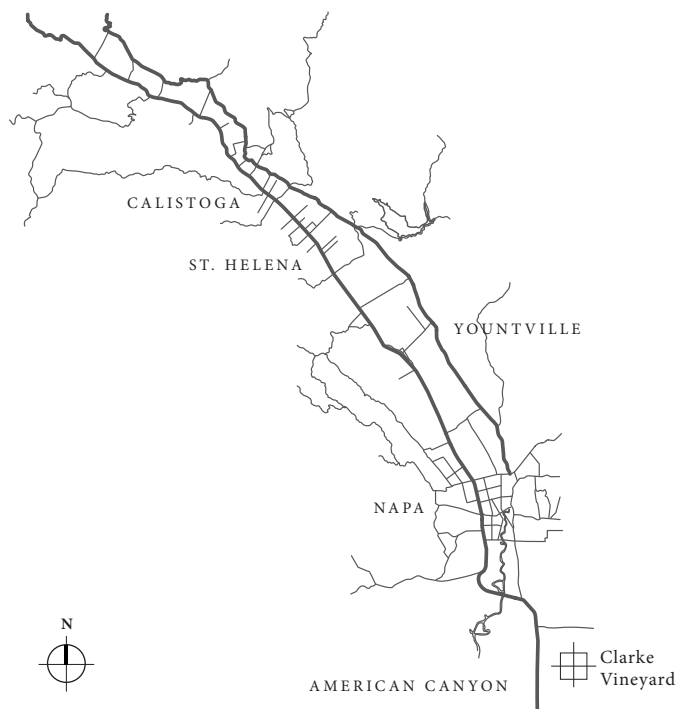
**Share your Hill Family experiences!** We encourage you to share your personal Hill Family stories and photos, as we will be featuring member stories in upcoming newsletters and social media posts. Photos can be shared via email at [info@hillfamilyestate.com](mailto:info@hillfamilyestate.com) or shared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

**Instagram:** @hillfamilyestate | **Facebook:** Hill Family Estate | **Twitter:** @HF EWines

FEATURED VINEYARD

# CLARKE VINEYARD

*AMERICAN CANYON*



**Clarke Vineyard** was planted by Doug in the late 1990s, and is the source of our Syrah grapes. The vineyard is located on a hillside in American Canyon, a few miles south of the town of Napa. Winemaker Alison Doran notes that the most striking aspect of Clarke Vineyard is the grapes' ability to shrivel (lose moisture) with elegance, resulting in a wine with a lower yield but more structure and body. The weather is cool with steady winds, and the grapes consistently lose about half their volume of moisture, giving the juice an intensity and concentration not possible in most areas, while keeping their fruit and bounce. Syrah can often be metallic or meaty, and it takes a great site to overcome these propensities and produce the chocolate and raspberry characteristics that charm everyone.

MIXED CLUB ONLY

# 2016 ATLAS PEAK SAUVIGNON BLANC

NAPA VALLEY

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COMPOSITION: 89.5% SAUVIGNON BLANC, 10.5% SEMILLON  
PRODUCTION: 201 CASES

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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 Hill decided to plant Sauvignon Blanc to see if we could push the limits on what this grape variety could be. This Sauvignon Blanc was pressed and co-fermented with 10.5% Semillon, and barrel fermented to create a richer, more complex palate. This is an unique Sauvignon Blanc from a mountain vineyard, and will reward cellar well for 3 to 5 years, and perhaps many more. *Try with: crab, lobster and creamy sauce pastas.*

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

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

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# 2014 CLARKE VINEYARD SYRAH

NAPA VALLEY

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

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The Clarke Vineyard in American Canyon has a cool, breezy climate that brings out the depth and finesse of the Syrah grape. Interesting acidity unifies the chocolaty tannins, developing more polish on the finish as it gets more bottle age. A small amount of Viognier was co-fermented with the Syrah to add its exotic appeal. This wine stayed in barrel for 10 months and clarified on its own, so no fining or filtration was necessary at bottling.

*Try it with the included recipe: Macy's Mini Meatballs with Balsamic Tomato Sauce.*

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

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

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# 2014 NAPA VALLEY CABERNET SAUVIGNON

NAPA VALLEY

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COMPOSITION: 83% CABERNET SAUVIGNON, 5% MALBEC  
7% MERLOT, 5% PETIT VERDOT | PRODUCTION: 3,045 CASES

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The 2014 Napa Valley Cabernet Sauvignon combines the plush dark fruit of our Beau Terre Vineyard in Oak Knoll District with the finesse and tannic structure of Baker Vineyard on Atlas Peak (1,200 feet elevation). The Malbec, Merlot, and Petit Verdot elevate the nose and display the fruit and oak spice.

*Try it with the included recipe: Macy's Mini Meatballs with Balsamic Tomato Sauce.*

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

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

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RED CLUB ONLY

# 2015 CABERNET FRANC

NAPA VALLEY

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COMPOSITION: 75% CABERNET FRANC, 15% MERLOT, 8% MALBEC,  
2% PETIT VERDOT | PRODUCTION: 176 CASES

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In 2015, Doug Hill's new planting of Cabernet Franc at our Beau Terroir vineyard in Carneros came into maturity, and the temptation to make a stand alone Cabernet Franc was too great! We blended Merlot from the same vineyard to add more fruit and balance on the palate and Malbec and Petit Verdot to add vigor and tructure on the finish.

*Try it with the included recipe: Macy's Mini Meatballs with Balsamic Tomato Sauce.*

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

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

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RECIPE BY MACY USHER

# MACY'S MINI MEATBALLS WITH BALSAMIC TOMATO SAUCE

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RECOMMENDED PAIRING: 2014 CLARKE VINEYARD SYRAH,  
2014 NAPA VALLEY CABERNET SAUVIGNON

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## BALSAMIC TOMATO SAUCE

### Ingredients:

3 tbsp olive oil, divided  
1 medium yellow onion, diced  
4-5 cloves garlic, minced or pressed  
2 (32-oz) cans crushed tomatoes  
2 tsp dried oregano  
2 tsp red pepper flakes  
2 tbsp balsamic vinegar  
Salt and pepper, to taste

## MINI MEATBALLS

### Ingredients:

1 lb. ground pork  
1 lb. ground beef  
3-4 pickled jalapeños, diced  
½ medium yellow onion, diced  
¾ cup breadcrumbs, plus ¼ cup more if needed  
2 eggs, beaten  
1 tsp dried oregano  
1 tsp garlic salt  
1 tsp red pepper flakes  
1 tsp salt  
1 tsp pepper

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## DIRECTIONS

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**BALSAMIC TOMATO SAUCE:** Heat a large sauce pan or Dutch oven over medium heat. Once the pan is hot, add 1 tbsp. of olive oil and the diced onion. Cook until soft and translucent, about 5 minutes; add a pinch of salt. Add the cans of crushed tomatoes and garlic (if you prefer a stronger garlic flavor, add the garlic after you've cooked the sauce for a while). Set temperature to low and let simmer for 25 minutes. After simmering for 25 minutes add the remaining 2 tbsp of olive oil, balsamic vinegar, oregano and red pepper flakes. Season with salt and pepper and continue to cook while preparing the meatballs (it can continue to simmer for an hour). If the sauce starts to get too thick, add a little water to thin it out. The sauce can be made up to one week in advance and reheated.

**MEATBALLS:** While the sauce is simmering, make the meatballs. Mix pork, beef, pickled jalapeños, onion, breadcrumbs, eggs, oregano, garlic salt, red pepper flakes, salt and pepper together into a large bowl. Start with  $\frac{3}{4}$  cup breadcrumbs; if it still feels too wet add more breadcrumbs until the meat mixture comes together nicely.

Scoop approximately 1.5 tablespoons of the mixture and roll between your palms to shape into a ball (you can use a medium cookie scoop to keep the measurements uniform). Continue to scoop and roll the remaining mixture; it should yield approximately 36 small meatballs (about 1.5 inches in diameter).

Place a large pan or skillet over medium heat and drizzle with olive oil to coat the bottom of the pan. Cook the meatballs in small batches, rotating each meatball three times to cook all four sides until fully cooked, approximately 3-4 minutes per side. Place cooked meatballs on a sheet pan in the oven on the lowest temperature (200 degrees) to keep them warm as you cook the rest.

**TO SERVE:** Pour the sauce over cooked pasta and top with the mini meatballs. Garnish with fresh parsley or basil, and crack open the Cabernet Sauvignon or Syrah. Cheers!

OPEN DAILY 10AM-6PM



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