

HILL FAMILY
E S T A T E



WINTER 2017 | WINE CLUB
H A P P Y H O L I D A Y S !

Greetings from Hill Family Estate –

As you know, in early October a large part of Northern California including Napa Valley experienced the worst wildfires in California history. Nearly all businesses throughout our valley were forced to close their doors for a full week due to heavy smoke and ash, while thousands of heroic first responders battled the fires. We were relieved to see strong fire containment after a little over a week, and within a few days and some light rainfall, the smoke had cleared and we welcomed back our beautiful blue skies.

There is no doubt that many still have a long road to recovery, as hundreds of homes and businesses were destroyed in Napa County alone. At Hill Family Estate we were all very fortunate; our family and team were safe, and while the fires raged around our Atlas Peak and Wooden Valley vineyards, all was spared except for some vineyard equipment that can easily be replaced.

Our beautiful valley looks much the same, and with winter on its way, we will see new growth on our hillsides in the coming weeks. We encourage you to keep your upcoming trips to the valley, and if you don't have a trip already planned, please consider visiting. We would be delighted to host you, as would our valley's wonderful hotels, restaurants and fellow wineries.

In this newsletter, we are highlighting one of our favorite local chefs in Yountville, Executive Chef/Owner Anita Cartagena of Protea restaurant. Anita crafts a daily-changing menu featuring Latin-inspired dishes with a fusion of influences from other international cuisines. The casual, lively setting features rooftop dining with beautiful views of the Mayacamas Mountains. With big flavors and a warm atmosphere, Protea is a team favorite at Hill Family Estate. Anita crafted three delicious recipes for this newsletter that will pair perfectly with the wines in this shipment. We encourage you to stop by Protea during your next visit to Yountville, and tell Anita we sent you!

Sending best wishes to you and yours this holiday season.

The Hill Family

MIXED CLUB ONLY

2015 *RESERVE* CHARDONNAY

NAPA VALLEY

COMPOSITION: 100% CHARDONNAY

PRODUCTION: 489 CASES

The 2015 Reserve Chardonnay is a rich, elegant wine showing both its cool climate pedigree and the advantage that great sites have on Chardonnay. 2015 was an early year with some warm weather at the end, and acids dropped off quickly. Because of this, we did not put the wine through malolactic fermentation, choosing to preserve the individual character of the vineyards instead. The wine was barrel fermented with Montrachet yeast and then stayed in barrel for ten months, with battonage every two weeks to increase depth and texture. The 2015 Reserve Chardonnay presents fresh aromatics of apples, pears and hints of caramel. This wine is beautifully balanced by lightly toasted oak. A silky entry develops into a smooth and rich midpalate. Deep flavors of toasted almond support the bursting flavor of golden delicious apple and light citrus accompanied by a long and mouth-filling finish.

2014 *BEAU TERRE* MERLOT

NAPA VALLEY

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 in the Oak Knoll District 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. The 2014 season was warm and dry, and by July 22 most of the Merlot was at 50% veraison in Oak Knoll. We harvested the grapes on September 24 and 30. The nose is lovely and sweet, with hints of mocha, milk chocolate, raspberry and boysenberry. The palate has nice concentration with a ripe savory center. Interesting acidity unifies the chocolaty tannins, developing more polish on the finish as it gets more bottle age.

2014 ORIGIN

NAPA VALLEY

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 restrictions – 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 from which to choose. Merlot 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 Origin. We blended in our softer lots, and then found that our Atlas Peak lot added structure and finesse, so we blended it in as well. It balanced immediately and was bottled with no fining or filtration. Caramel and berry on the nose improves with time to include mocha and currant. The palate is balanced and smooth, with bright cherry fruit, dark roses, and a silky plum finish.

RED CLUB ONLY

2015 SALTONSTALL PINOT NOIR

SONOMA COAST

COMPOSITION: 100% PINOT NOIR | PRODUCTION: 92 CASES

The Saltonstall Vineyard is planted in a cool, breezy coastal valley 15 miles west of Petaluma in Sonoma County. The 2015 vintage was picked on August 31 at 23.7 brix. It soaked up to near 24.8 brix because we had some shrivel on the berries. It was a dry year but it had lots of fog and the vineyard was netted, as there were lots of birds. We were rewarded by earthy cherry and dark rose notes that developed in the wine, which evolved beautifully in the 19 months it spent in barrel. We had more new oak in this Pinot Noir than most years, and the wine responded with grace and elegance. After a light filtration, it was bottled.

BUTTERNUT SQUASH SOUP

INGREDIENTS (SERVES 4)

1 four-pound butternut squash, peeled, seeded & cut into 1-inch cubes (yields 8 cups)

2 tbsp olive oil

Coarse kosher salt and pepper, to taste

1½ cups crème fraîche or sour cream

1 tbsp dried rubbed sage

¼ cup (½ stick) unsalted butter

1 ½ cups thinly sliced shallots (about 6 large shallots)

7 cups low-sodium chicken broth

½ cup toasted pepitas (pumpkin seeds)

½ fresh sage leaves, roughly chopped (for garnish)

DIRECTIONS

Arrange racks in top third and bottom third of oven; preheat to 400°F. Divide squash between 2 large rimmed baking sheets and drizzle with olive oil. Sprinkle with salt and pepper; toss to coat. Spread out squash in a single layer and roast for 15 minutes. Turn squash; reverse pans. Roast until tender and slightly brown in spots, about 10 minutes longer.

Meanwhile, heat the crème fraîche and dried sage in a small saucepan over medium heat just until small bubbles begin to form around edges of the pan. Remove from heat and let steep for 15 minutes; then strain to remove sage. Set aside.

Melt butter in heavy large pot over medium heat. Add shallots and sauté until translucent and beginning to soften, stirring frequently, 3 to 4 minutes. Add roasted squash, then chicken broth. Increase the heat and bring to a boil; reduce heat to medium, cover, and simmer until vegetables are very tender, stirring occasionally, about 10 minutes. Cool slightly, then blend in batches with a blender (or immersion blender). Reheat through after blending if necessary. Serve in bowls with a spoonful of the crème fraîche and garnish with pepitas and fresh sage leaves.

Pairs well with our 2015 Reserve Chardonnay.

ANITA'S SHRIMP TACOS

INGREDIENTS (SERVES 4)

1 lb jumbo shrimp (size 21/25)	24 (4-inch) corn tortillas*
Olive oil	½ head small red cabbage, thinly sliced
10 Roma tomatoes	2 fresh Fresno chilies, thinly sliced (substitute: jalapeño)
½ yellow onion	Salt and pepper, to taste
1 whole fresh jalapeño (you can use more if you like it spicy)	Fresh lime and cilantro (for garnish)
Up to 1 cup water (if needed)	

*Makes enough for 3 tacos per person (two tortillas per taco). If your tortillas are thick use one tortilla per taco.

DIRECTIONS

Shell, devein and wash the shrimp; pat dry and set aside.

Make the salsa roja: cut tomatoes, onion and jalapeño in half, place in a hot pan with olive oil, salt and pepper and cook at medium heat until translucent and broken down. Add a little water if needed to help soften the vegetables, then remove from heat and let cool. Place in a blender and pulse until combined but still has texture. Add more salt and pepper if needed; set aside.

In a sauté pan on medium-high heat, coat the pan with olive oil and sear the shrimp, cooking for about 1.5-2 minutes per side. Remove from heat and season with salt.

Assemble the tacos: warm the tortillas in the oven or on the stovetop. On a plate, stack two tortillas and fill with two shrimp. Garnish with red cabbage, Fresno chilies, salsa roja, fresh lime and cilantro. Serve immediately.

Pairs well with our 2015 Saltonstall Pinot Noir or 2014 Beau Terre Merlot.

BRAISED SHORT RIBS

IN A RED WINE SAUCE

INGREDIENTS (SERVES 4)

1lb bone-in short rib
Salt and pepper to taste
1 tbsp ground coriander
1 tbsp dried oregano
1 small onion
2 medium carrots
2 celery stalks
1 leek

Olive oil
1 (6 oz) can tomato paste
Juice of 1/2 small orange, no pulp
(approximately 2 tbsp)
1 bottle (750ml) Cabernet Sauvignon
2 (24 oz) cans crushed tomatoes
2 (32 oz) cans/cartons beef stock

DIRECTIONS

Pull the short rib out of the refrigerator half an hour prior to cooking. Wipe dry with paper towels and season with salt, pepper, coriander and oregano; set aside. Small dice the onion, carrots, celery and leek; set aside. Heat a Dutch oven or deep pot over medium high heat, add olive oil and wait until white smoke starts to build. Carefully add the short rib and sear on all sides, then pull from the pot and place on a tray. Add all vegetables to the pot and caramelize for about 10 minutes. Add tomato paste and cook for 2 minutes, making sure to mix in well with the rest of the vegetables. Add the orange juice and cook until reduced, then add half the bottle of wine and cook until reduced (drink the other half!). Add the crushed tomatoes and short rib, then pour in the beef stock. Lower heat to a simmer, cover with a lid and cook until fork tender and sauce has thickened.

Served with mashed potatoes or rice and vegetables.

Pairs well with our 2014 Origin.

OPEN DAILY 10AM-6PM



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