

HILL FAMILY
E S T A T E



Napa Valley, California



SUMMER

2018

Greetings from Hill Family Estate –

As we head into summer, we have much to look forward to with a season of new and annual events. We hope to see you at one (or all!) of our events this summer. Ticket information will be available soon.

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BUBBLES AND OYSTERS | SATURDAY, JUNE 23

Celebrate the release of our new sparkling wine, accompanied by oysters on the half shell, tasty bites and warm sunshine as we gather on the terrace at Groezinger Estate in Yountville.

TOMATOVILLE | FRIDAY, AUGUST 24 AND SATURDAY, AUGUST 25

Dine al fresco while enjoying a delightful evening filled with Hill Family Estate wines and a family-style meal highlighting summer's freshest ingredients.

The following afternoon will include a build-your-own BLT bar featuring an abundance of local heirloom tomatoes, farm fresh lettuces and crispy bacon.

2018 marks our tenth year hosting this annual event.

LOBSTER FEED | SATURDAY, OCTOBER 6

Roll up your sleeves, tie on your bib and dig into fresh Maine lobster, corn on the cob, potatoes, sourdough baguettes, and the rest of the fixins' for a classic lobster feast. Sip on Hill Family new releases and celebrate the harvest season with us!

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In this newsletter, Macy is back to share another scrumptious recipe! Try her delicious stuffed Portobello mushrooms with the newly released 2016 Stewart Ranch Pinot Noir in this shipment. Feel free to reach out to Macy directly if you have questions about the recipe, and share photos with her of your finished product! Macy can be reached at macy@hillfamilyestate.com or on Instagram at [@cookingwithmacy](https://www.instagram.com/cookingwithmacy).

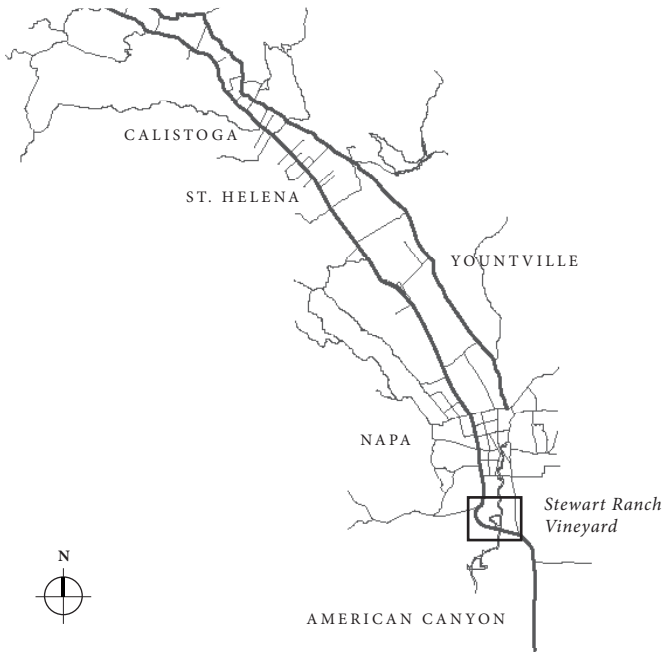
Cheers!

The Hill Family

FEATURED VINEYARD

STEWART RANCH VINEYARD

Napa Valley



Stewart Ranch is in the low lying wetlands of southern Napa, with proximity so close to the San Pablo Bay that the Napa River carries salt water into the wetlands. The salt intrusion combined with clay loam soils and windy evenings gives our vines just the right amount of stress. The wildlife there is incredible - hawks, red-winged blackbirds, great blue herons, field mice, even the occasional bald eagle. Doug started planting Stewart Ranch in 1997. It seemed like a great site because it was flat and not rocky, and Carneros was building a great reputation for Pinot Noir. Back then, prices for Pinot in Napa were pretty good and even if the site proved poor, the grapes could be used for sparkling wine. As it turns out, the location makes some stunning wines, including our Albariño and Pinot Noir. The site produces great acidity which keeps the wines beautifully balanced.

MIXED CLUB ONLY

2017
STEWART RANCH ALBARIÑO
Carneros

COMPOSITION: 100% ALBARIÑO
PRODUCTION: 300 CASES

Stewart Ranch in Carneros has its toes in the estuary south of Napa, and stays cool and breezy. Heavy rains during winter put bud break into late March, bloom into mid-May, and veraison into early August. The grapes were harvested on August 30 and fermented in stainless steel tanks. Albariño itself is an uncommon variety in California, but it is well known in Spain where it is grown in Galicia. The wine has a lovely floral nose with lemon blossom, lilac, and hints of jasmine. The palate has bright refreshing acidity, but rounds out in the center, allowing the white peach and tangerine flavors to persist. *Try with tapas and fresh seafood.*

Date enjoyed: _____ Occasion: _____

Notes: _____

2016
STEWART RANCH PINOT NOIR
Carneros

COMPOSITION: 100% PINOT NOIR
PRODUCTION: 510 CASES

2016 was a very early year with light cropping. A foggy, humid season made farming challenging. Then hot weather in early and late July limited crop size and pushed things ahead. The Pinot Noir was harvested on August 24. 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 and only a light filtration. Tannins and color were abundant in 2016, giving us wines of deep color, firm, yet fine-grained tannins and a rich, juicy mid-palate. We suggest decanting this wine due to its youthfulness. *Try with Macy's stuffed Portobello mushrooms.*

Date enjoyed: _____ Occasion: _____

Notes: _____

2014
WINDY FLATS ZINFANDEL
Napa Valley

COMPOSITION: 92% ZINFANDEL, 8% PETITE SIRAH
PRODUCTION: 313 CASES

This is the third Zinfandel Hill Family has bottled. Windy Flats Vineyard was purchased in 2012 and it is located in Wooden Valley, 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. It 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. *Try with grilled meat, pasta with red sauce and BBQ.*

Date enjoyed: _____ Occasion: _____

Notes: _____

RED CLUB ONLY

2014
RED DOOR
Napa Valley

COMPOSITION: 46% CABERNET SAUVIGNON, 44 %MALBEC
10% PETIT VERDOT | PRODUCTION: 267 CASES

In 2014, Cabernet Sauvignon was once again rich and elegant, with our Windy Flats Vineyard highlighting the intense flavors and Atlas Peak providing the mountain structure. We had small lots of Petit Verdot and Malbec that showed wonderful individuality that would be lost in a big blend, and the Red Door can give them a place to show off. The wine was bottled unfiltered, so the cork will have a bit of sediment upon opening. *Try with ribeye, smoked ribs and pasta with bolognese sauce.*

Date enjoyed: _____ Occasion: _____

Notes: _____



RECIPE BY MACY USHER

STUFFED PORTOBELLO MUSHROOMS

4 SERVINGS

INGREDIENTS

4 Portobello mushrooms
¼ cup olive oil
¼ cup balsamic vinegar
2 spicy Italian sausages (or any meat of your preference)
½ white onion, diced
3-4 cloves garlic, minced

1 cup cherry tomatoes, sliced in half
2 ½ cups fresh spinach
4 oz. crumbled goat cheese
2 cups fresh arugula
½ lemon, juiced
2 tbsp. olive oil
Salt and pepper to taste

DIRECTIONS

Pre-heat the oven to 375 F. Scrape out the gills and insides of the Portobello mushrooms. Place the mushrooms in a large bowl and coat with the olive oil and balsamic vinegar, allowing the oil and vinegar to pool inside the mushroom cap. Season with salt and pepper and let sit while you make the filling.

In a large sauce pan over medium heat, coat the pan with olive oil and add the diced onion. Sauté until soft and translucent, about 5 minutes. Turn the heat down slightly and add the minced garlic, cooking 3-4 minutes until fragrant. Add the tomatoes and cook until they begin to soften (approximately 4 minutes), then add the spinach. Stir the spinach until it wilts, then turn off the heat and set aside. Add salt and pepper to taste.

Meanwhile, remove the sausage from its casing. Warm a small sauce pan over medium heat and add the sausage. Break up the meat with a wooden spoon and sauté until cooked through. Turn off the heat and set aside.

Remove the mushrooms from the bowl and place on a sheet pan. Drizzle the remaining oil and vinegar mixture over the mushrooms. Layer with the cooked sausage and vegetable mixture. Sprinkle with goat cheese (1 oz. per mushroom) and place in the oven for 13-15 minutes, until the goat cheese is slightly browned and juices begin to pool in the pan.

In a small bowl, whisk together the juice of half a lemon, 2 tbsp. olive oil and salt and pepper. Add more lemon if needed or to taste. Use approximately half of the dressing and toss in a medium bowl with the arugula. Once the mushrooms are done, top with a garnish of the arugula salad and enjoy with the 2016 Stewart Ranch Pinot Noir!



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 or shared through our social media platforms, listed below.

Instagram: [@hillfamilyestate](https://www.instagram.com/hillfamilyestate) | Facebook: Hill Family Estate
Twitter: [@HFEWines](https://twitter.com/HFEWines)



OPEN DAILY 10AM–6PM

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