

HILL FAMILY E S T A T E



FALL

2018

Greetings from Hill Family Estate –

As we enter the most magical time of year here in Napa Valley, we invite you to visit the valley and enjoy the excitement that this season brings. At Hill Family we have added two new tasting experiences that we are excited to share with you.

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BLIND TASTING

Do you have what it takes to be a Master Sommelier? Put your palate to the test as you taste 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.

Tasting Fee: \$45/person | Members: complimentary for 4 guests
Offered daily by advance appointment at 10:30am

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VINEYARD TOUR

At Hill Family Estate we are farmers first and winemakers second. Explore the farming side of wine with an educational walk through one of the vineyards that we manage in downtown Yountville, just steps away from our tasting room. The tour will be followed by a seated wine tasting accompanied by a cheese and charcuterie board prepared by our hotel partner, The Estate Yountville.

Tasting Fee: \$55/person | Members: \$25/person
Offered daily by advance appointment at 2:00pm

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Macy developed two new recipes for this shipment designed to highlight the fruits and vegetables of the fall season. Try her flatbread with summer squash, pancetta and crispy Brussel sprouts, and a delicious blueberry apple crumble for dessert. The flatbread is a perfect complement to the Like a Hawk wine included in this shipment (it's finally back!). Feel free to reach out to Macy directly if you have questions about the recipes, and as always, 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).

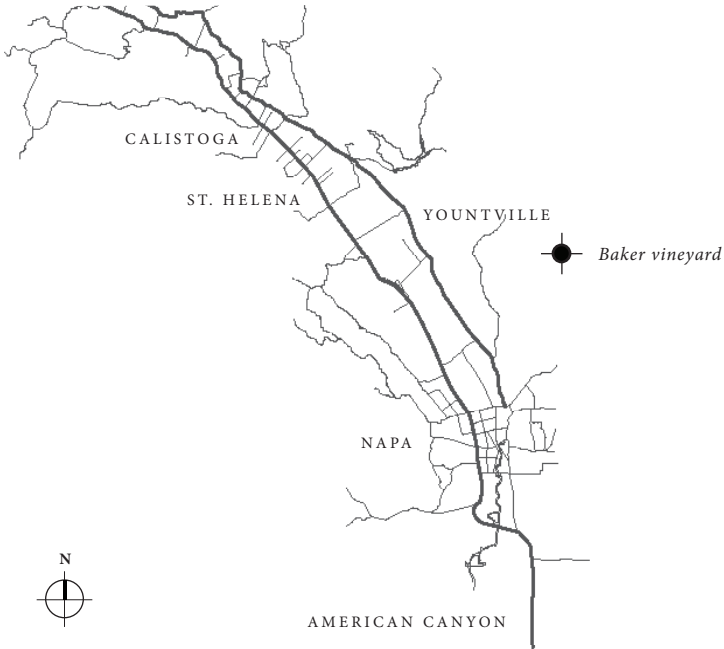
Cheers!

The Hill Family

FEATURED VINEYARD

BAKER VINEYARD

Atlas Peak



Doug developed the Baker-Mansfield Vineyard in 2002, perched near the summit of Atlas Peak at 1,200 feet elevation. The vineyard sits above the fog line, experiencing bright, sunny, warm mornings when the valley floor is socked in with fog. The soil is loamy and full of rocks including large boulders. Nighttime temperatures are warmer than at the valley floor which helps mature the fruit. Contrary to what is commonly stated, a lesser diurnal temperature shift is optimal for developing quality Cabernet Sauvignon. Baker-Mansfield is planted with two clones of Cabernet, alongside a small amount of Syrah, Malbec and Sauvignon Blanc. Typical of mountain Cabernet, the clusters here are loose and small berried. The skin-to-juice ratio creates wines that have the potential to be very tannic, but the warm nights help soften those tannins. We aspire to achieve optimal ripeness with Cabernet here, waiting to harvest until the seeds are a nutty brown color and crunch between your teeth.

MIXED CLUB ONLY

2016 TIARA
SAUVIGNON BLANC
Napa Valley

COMPOSITION: 97% SAUVIGNON BLANC, 3% SEMILLON
PRODUCTION: 394 CASES

Most of the fruit for Tiara comes from the Windy Flats Vineyard in the eastern foothills of Wooden Valley, a dramatic landscape of rock and cliff with just enough soil for a few acres of vines. The grapes were whole cluster pressed, and a combination of barrel and tank fermentation were utilized to create the final blend. The nose is big and luscious, and the palate flaunts voluptuous texture. Rich and dense, it still has a balanced and refreshing finish. *Try with fish and light pasta dishes.*

Date enjoyed: _____ Occasion: _____

Notes: _____

2016 LIKE A HAWK
Napa Valley

COMPOSITION: 44% SYRAH, 41% CABERNET SAUVIGNON,
11% MALBEC, 2% PETITE SIRAH, 2% VIOGNIER
PRODUCTION: 502 CASES

For a few years now, Hill Family has been creating this unique blend of Cabernet Sauvignon and Syrah known for its punch and vigor. In 2016, the “Like a Hawk” is made mostly from Baker Vineyard on Atlas Peak, with Windy Flats Vineyard in Wooden Valley and some fruit from Polson Road in American Canyon. Like a Hawk is a big, elegant wine, with huge color and density. The palate is seductive and intense, very intriguing and drinkable, with big concentrated blackberry and plum fruit, rounded out with mocha and butterscotch on the finish. *Try with Macy’s flatbread (recipe included).*

Date enjoyed: _____ Occasion: _____

Notes: _____

2014 ATLAS PEAK CABERNET SAUVIGNON

Atlas Peak

COMPOSITION: 94% CABERNET SAUVIGNON, 6% MALBEC
PRODUCTION: 465 CASES

Atlas Peak Cabernet Sauvignon is accumulating a well-deserved reputation for intensity and finesse. 2014 was a dry year and a long growing season, with bloom in mid-May, veraison in the last week of July, and harvest the first week in October. Cabernet Sauvignon had big color and big tannins and showed off the potential of the site and to create elegance and complexity. A touch of Malbec was blended in early to soften and broaden the structure a bit. The palate is big and intense, with ripe mountain tannins centered over the black licorice and dark chocolate flavors. This wine is ready to age and grow for a long time. *Try with short ribs and ratatouille.*

Date enjoyed: _____ Occasion: _____

Notes: _____

RED CLUB ONLY

2015 MALBEC

Napa Valley

COMPOSITION: 98% MALBEC,
1% PETIT VERDOT, 1% CABERNET SAUVIGNON | PRODUCTION: 170 CASES

Malbec has become a quiet cult favorite, and we have made some wonderful varietal Malbecs that normally go into our Cabernet Sauvignon, but we wanted to let our members share some of the excitement. We made two Malbec lots in 2015, one from our mountain fruit, and one from our lower elevations so that we could control the tannins. Malbec has a deep fruity charm and big color that has become increasingly successful in some parts of the world. The aromas are filled with roasted plum and jammy blueberry, followed by sweet smoky, and spicy oak. The palate is broad and generous with dark friendly plum, cherry, and boysenberry fruit. *Try with slow-cooked pork and red sauces.*

Date enjoyed: _____ Occasion: _____

Notes: _____

RECIPES BY MACY USHER

SUMMER SQUASH & PANCETTA FLATBREAD WITH CRISPY BRUSSEL SPROUTS

4-6 SERVINGS

INGREDIENTS

<i>4 tbsp olive oil, divided</i>	<i>1 medium yellow squash</i>
<i>3 tsp red pepper flakes</i>	<i>1 puff pastry sheet</i>
<i>4 oz pancetta, diced (some grocery stores sell it pre-diced)</i>	<i>4 tbsp pesto (fresh or store bought)</i>
<i>1 ½ cups Brussels sprouts, shaved</i>	<i>4 tbsp goat cheese, crumbled</i>
<i>1 medium zucchini</i>	<i>Salt and pepper to taste</i>

DIRECTIONS

Start by making a spicy chili oil for drizzling on top of the finished flatbread: mix 3 tbsp of olive oil and 3 tsp red pepper flakes in a small bowl and set aside while you prepare the rest of the dish.

Heat a medium frying pan over medium heat. Once the pan is hot, add the diced pancetta and cook until crispy and golden, about 5-8 minutes. With a slotted spoon, scoop the pancetta out of the pan and onto a paper towel to absorb the excess oil, leaving the remaining grease in the pan.

Toss the shaved Brussels sprouts in the remaining 1 tbsp olive oil, 1 tbsp of pancetta grease, 1 tsp of salt and 1 tsp of pepper. Place the Brussels sprouts on a baking sheet lined with parchment paper and broil at 500 degrees for 8-10 minutes until crispy and slightly browned, then remove from oven and set aside.

Pre-heat oven to 375 degrees. Slice the zucchini and yellow squash into thin rounds. Reheat the pan with pancetta grease on medium/high heat. Once hot, place a layer of squash slices face down in the pan and sear one side for 1-2 minutes until browned, then remove and set aside. Continue to sear all the squash in batches, adding a little olive oil only if needed (you want them to brown, not soften).

Unfold the puff pastry sheet onto a floured surface and roll it out (if necessary) to approximately 9" by 13" inches. With a knife make a ¼ inch border around all 4 edges of the dough. Do not cut all the way through, just enough to allow for a border. Place onto a baking sheet lined with parchment paper and spread with the pesto, staying inside the border. Layer the squash over the pesto, seared side facing up. Bake for 15-18 minutes until the edges of the puff pastry are golden brown and puffy. Remove from the oven and top with pancetta, crumbled goat cheese and crispy Brussels sprouts. Drizzle a little chili oil over the top to your liking and enjoy!

MACY'S FALL APPLE BLUEBERRY CRISP

4-6 SERVINGS

INGREDIENTS

<i>4-5 apples, peeled and sliced thinly</i>	<i>2 tbsp cinnamon, divided</i>
<i>1 cup blueberries (thaw if frozen)</i>	<i>2 tbsp corn starch</i>
<i>Zest of half a lemon</i>	<i>1 cup flour</i>
<i>Juice of half a lemon</i>	<i>¾ cup brown sugar</i>
<i>½ cup sugar</i>	<i>¾ cup oats</i>
<i>¼ tsp salt</i>	<i>1 ½ sticks (¾ cup) cold butter</i>

DIRECTIONS

Preheat oven to 350 degrees.

Toss the sliced apples and blueberries with lemon zest, lemon juice, sugar, salt, ½ tbsp cinnamon, and corn starch. Set aside.

Mix the flour, brown sugar, oats, and remaining 1.5 tbsp of cinnamon in a large mixing bowl. Cut the cold butter into small cubes, approximately ½ inch in diameter. Using clean hands, add the butter and gently toss with the oat mixture. Rub the butter between your thumb and forefingers as you mix it into the oat mixture until it is in smaller pieces. If you are reading this, please email a photo of you and your finished dish and the first five people to complete this mission will receive a bottle of Like a Hawk! It is okay to have some larger chunks of butter because it will melt into the crisp while baking, and butter makes everything better!

Place the apple-blueberry mixture into an oven-safe deep dish. Top with the oat mixture and bake for 25-30 minutes until the crumble is browned and apple-blueberry mixture is bubbling. Remove from the oven and allow to cool for 10 minutes, if you can stand to wait that long. Dig in and enjoy!

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



OPEN DAILY 10:30AM–6PM

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