

HILL FAMILY E S T A T E



WINTER

2018

GREETINGS FROM HILL FAMILY ESTATE

The 2018 harvest finished during the second week of November. Not only was this one of our longest harvests, it was our biggest harvest to date. Climate is a key factor in farming, and 2018 saw near-perfect weather throughout the entire season, from budbreak to harvest. The long, steady growing season allowed the grapes to reach maturity with even ripening and great balance of acidity and sugar. Doug and Alison were thrilled with the quality of fruit and are excited to taste these beautiful wines now resting in barrel. We look forward to sharing this special vintage with you!

As 2018 comes to an end, we're planning for family celebrations over the holidays. We love sparkling wine for festive occasions, and we are thrilled to have another vintage of Brut Rosé to share with you this year. We only produce this wine from time to time, when the climate is right and the grapes retain enough acidity to produce a crisp, dry sparkling wine. We didn't produce enough to send in a club shipment but still have the wine available for you to enjoy.

HOLIDAYS WITH THE HILL FAMILY TEAM!

*We asked each of our team members to answer
this question: "What is your favorite part about the holiday season?"*

DOUG: "Being grateful for my loved ones and sharing the blessings of food and wine and good times with friends and family."

RYAN: "Waking up to the children smiling ear to ear, and bursting with excitement to see what Santa left for them under the Christmas tree."

CARLY: "Being with friends and family while eating yummy food and drinking delicious beverages. Oh and watching sappy, tear-jerking Hallmark movies!"

MACY: "Being surrounded by family and friends creating memories, listening to Christmas music and eating all the food!"

ALLIE: "Every year we cut down our own Christmas tree. It's a tradition my parents began when my brother and I were born, and we now carry on the tradition as adults."

JEFF: "It's the best time of the year to be with family, food, and of course wine!"

JEAN: "My favorite thing is sharing the spirit of Christmas with others."

DANIEL: "Hosting our annual Family and Friendsgiving dinner; preparing the meal next to my mom then sharing what we are all thankful for before enjoying delicious food and wine with those who mean the most."

SARAH: "The generosity that is shared all around our town this time of year – it's like a fresh blanket of snow!"

MARIANA: "I love being with my family and seeing relatives and friends that have been away for some time. Baking goodies and having a warm, sweet-smelling house. My Italian family tradition: making homemade cappelletti in broth."

ALISON: "I love the time with my kids who are 19 and 23 - their perspective is so refreshing and empathetic."

FEATURED VINEYARD

BEAU TERRE VINEYARD

Napa Valley



In 1988, I visited an old walnut orchard tucked away on a private lane off Big Ranch Road a few miles north of Napa. The walnut trees had been growing on this property for more than 40 years. They were some of the original plantings of a farmer by the name of Hartley. Hartley walnuts became one of the most important varieties of English walnuts grown in California during the twentieth century.

The orchard had been dry-farmed, which means that it was not irrigated. I had been farming various vineyard sites in the Napa Valley for over a decade. I had grown in my understanding of recognizing the importance of location and soil types on wine quality. In some areas of the orchard, the trees grew strong. In other areas the trees were small and their growth was weak. I assumed that these differences in growth were caused by differing soils in the orchard.

In checking the characteristics of the soil at this site, my shovel entered the ground very easily. The soil was soft and friable rather than dense and compacted. When I ran the soil through my fingers, I discovered that it was surprisingly loamy, with lots of sand and gravel. Immediately I recognized that this was a “beautiful soil”. I also believed that it would produce beautiful grapes and great wines. It was all very romantic. I had spent some time studying business in France a couple of years earlier, and although I did not have a great command of the French language, the words “Beau Terre” (Beautiful Earth) came to my mind as romantic nomenclature to describe the earth at this beautiful site. Although it has taken years of research and experimenting with different grape varieties growing on the site, the vineyard continues to produce some great red wines, especially Merlot and Cabernet Sauvignon. - Doug Hill

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 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. *Try with fresh-cracked dungeness crab!*

Date enjoyed: _____ Occasion: _____

Notes: _____

2015 BEAU TERRE MERLOT

Napa Valley

COMPOSITION: 94% MERLOT, 4% CABERNET SAUVIGNON,

2% MALBEC | PRODUCTION: 627 CASES

The Beau Terre vineyard is the centerpiece for Doug Hill's accumulated viticultural knowledge. From the row spacing, trellising, row direction and clones selected, everything has been carefully thought out to give Merlot its best expression. The 2015 Merlot opens with deep aromas of cassis, blackberry and black licorice. The wine is big and intense with a power that is unusual for Merlot. Black cherry and mocha flavors from the French oak are followed by a solid core of acidity and subtle tannins around the edges. 2015 was a small crop with big intensity and this wine is a beautiful reflection of that. *Try with Macy's spaghetti squash! (recipe included).*

Date enjoyed: _____ Occasion: _____

Notes: _____

2015 ORIGIN

Napa Valley

COMPOSITION: 47% MERLOT, 25% CABERNET SAUVIGNON,
21% MALBEC, 4% PETIT VERDOT, 3% CABERNET FRANC
PRODUCTION: 1,615 CASES

Origin is the very first wine we produced in 2001, and it is our chance to create a stylish and intriguing blend from all the possible lots we make. All five Bordeaux varieties are included in the 2015 Origin, including a small amount of Cabernet Franc from Carneros that made its first harvest debut. The hillside Merlot at Beau Terroir in Carneros is charming and rich, and Beau Terre Merlot in Oak Knoll added structure and plushy fruit to the blend. Malbec, with its big color and lower tannins, has become a big part of the palate structure for the Origin. Petit Verdot and Cabernet Franc added serious texture to balance the Malbec, and Cabernet Sauvignon adds dignity to all blends. We made the final blend in August 2016, and Origin was bottled with no fining or filtration. *Try with any baked pasta dish or casserole.*

Date enjoyed: _____ Occasion: _____

Notes: _____

RED CLUB ONLY

2016 SALTONSTALL PINOT NOIR

Sonoma Coast

COMPOSITION: 100% PINOT NOIR
PRODUCTION: 254 CASES

Saltonstall Vineyard is planted in a cool, breezy coastal valley located 15 miles west of Petaluma in Sonoma County. The grapes were picked on September 1 following a long dry season, with lots of fog along the coast. We were rewarded by earthy cherry and dark rose notes that developed in the wine, and these evolved beautifully in the 20 months it spent in barrel. The 2016 vintage has a distinctively cool and earthy nose, with a spicy bouquet of fresh coriander seed and redwood forest floor and deep black cherry. The palate has cigar box and cedar forest notes, with a supple elegant entrance, a full-bodied center core, and a long savory finish. *Try with mushroom dishes and Macy's sweet potato fries!*

Date enjoyed: _____ Occasion: _____

Notes: _____

RECIPES BY MACY USHER

SPAGHETTI SQUASH WITH MEAT SAUCE AND VEGETABLES

4 SERVINGS

INGREDIENTS

16 oz. ground beef or turkey	1 24-26 oz. jar tomato sauce (I love Trader Joe's roasted garlic tomato sauce)
3-4 tsp salt, divided	½ - 1 tsp red pepper flakes
3-4 tsp ground pepper, divided	½ tsp dried oregano
3 tbsp olive oil, divided	¼ tsp granulated onion
1 medium yellow onion, diced	1 large spaghetti squash, sliced lengthwise, seeds removed
3 cloves of garlic, minced	½ cup water, divided
1 zucchini, diced	Grated parmesan cheese, optional
6 oz. cremini or mini Portobello mushrooms, thinly sliced	
1 tbsp unsalted butter	

DIRECTIONS

In a large pan over medium-high heat, add the ground beef or turkey, season with 1 tsp each of salt and pepper and sauté until browned, stirring frequently. Once cooked through, remove from heat and set aside.

Meanwhile, heat a large frying pan over medium heat. Add 2 tbsp olive oil, diced onion and 1 tsp each of salt and pepper. Sauté for about 5 minutes until slightly browned, then add the garlic and sauté for 3 minutes. Add the zucchini and sauté for 2-3 minutes, then add the mushrooms and butter and sauté for 3-5 minutes until mushrooms are fully cooked. Remove from heat and set aside.

In a large sauce pan over medium heat, add the jar of tomato sauce. Fill the tomato sauce jar half full with water (rinsing to incorporate remaining sauce in the jar) and add to the tomato sauce. Season with 1 tsp each of salt and pepper, red pepper flakes, oregano, and granulated onion. Once the sauce begins to simmer, stir in the cooked meat and vegetables. Let this simmer and thicken for about 15 minutes, stirring occasionally. If you like your sauce a little thicker, let it simmer for up to 30 minutes.

While the sauce is simmering, cook the spaghetti squash. Spaghetti squash can be cooked in the oven or microwave; I like to use the microwave as it is easier and quicker. Coat both halves of the spaghetti squash in olive oil and season with salt and pepper. Place one half face down in a large microwave-safe shallow bowl with ¼ cup water (I use a pie dish). Cook on high for 10 minutes, remove and let rest cut side down as it will continue to cook while resting. Repeat with the second squash half. Once both halves are cooked, use a fork to shred each squash from end to end. The squash will look like spaghetti. Toss the spaghetti squash with some of the meat sauce and sprinkle with parmesan cheese.

MACY'S SPICED SWEET POTATO FRIES

4-6 SERVINGS

INGREDIENTS

2 lbs. orange sweet potatoes
(or yams), peeled

¼ tsp cinnamon

1 tsp paprika

2 tsp Trader Joe's "Everything but the
Bagel" seasoning *see notes below

1 tsp salt

1 tsp ground pepper

4 tbsp olive oil

DIRECTIONS

Preheat the oven to 425 degrees.

Slice the sweet potatoes into 1/4-inch-wide by 3-inch-long strips. In a small bowl, combine the cinnamon, paprika, bagel seasoning, salt and pepper. Toss the sweet potatoes, olive oil and spice mixture in a large bowl to fully coat the fries.

Line two baking sheets with parchment paper or foil. Divide the fries between the two baking sheets and spread in a single layer. Bake in the oven for 6-8 minutes until they begin to brown. Flip or toss the fries with a flat spatula and bake for an additional 6-8 minutes. Turn on the broiler for the last 2 minutes if you like them a little crispier. Serve immediately.

** Trader Joe's "Everything but the Bagel" seasoning is a mixture of the following spices: white sesame seeds, dried minced onion, dried minced garlic, black sesame seeds, sea salt flakes and poppy seeds. You can make your own, and the seasoning is so popular you can even purchase it on Amazon. I'm obsessed!*

Cooking notes: _____

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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