

February Wine Club Selections

Message from the Proprietor

WATERS

Recipes & Tasting Notes

### FEBRUARY SELECTIONS

#### **Crossroads Mixed Bottle Club**

2013 "Atlas Peak" Sauvignon Blanc

2012 "Beau Terre" Merlot

2013 "Clarke Vineyard" Syrah

#### **Crossroads Reds Club**

2013 Barrel Blend

2013 "Clarke Vineyard" Syrah

2011 Red Door

#### **Crossroads Two White One Red Club**

2013 "Atlas Peak" Sauvignon Blanc

2012 "Carly's Cuvee" Chardonnay

2013 "Clarke Vineyard" Syrah

#### **PROPRIETOR'S MESSAGE**

Greetings from Hill Family Estate –

In this shipment, we're thrilled to release the second vintage of our "Atlas Peak" Sauvignon Blanc, which was limited to 192 cases. While we produce three different expressions of Sauvignon Blanc in our portfolio, the Atlas Peak is the most unique and most untamed – with a big future in front of it.

Baker Vineyard 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 put in Sauvignon Blanc to see if we could push the limits on what Sauvignon Blanc could be.

In 2013, the season was two weeks early, and the fruit had lots of sun exposure without getting burned or shriveled. The fruit was brought in on September 11th at 25 Brix, and this level of ripeness helped to even up the effects of an early and prolonged bud break. The Sauvignon Blanc was pressed and co-fermented with 5% Semillon from Oakville, and then barrel fermented. Barrel fermentation creates a richer more complex palate especially if it can stay on the original lees for almost 9 months.

We encourage you to decant the 2013 "Atlas Peak" Sauvignon Blanc for 60 minutes prior to enjoyment, and serve the wine between 58-62 degrees to take full advantage of the different dimensions and characteristics the wine possess.

Warmly,

The Hill Family

### WATERS

*Born and raised in Fort Worth, Texas, Chef Jon Bonnell grew up hunting, fishing, and cooking, and his childhood pastimes eventually became his culinary inspirations. In 2001, Chef Bonnell opened his flagship restaurant Bonnell's Fine Texas Cuisine and cemented his reputation as a culinary master with wild game meats. In 2013, Chef Bonnell launched his latest concept to showcase his passion and love for seafood.*

*WATERS Bonnell's Coastal Cuisine redefines the Fort Worth seafood scene. WATERS' menu emphasizes wild, seasonal, and most importantly, sustainable seafood. A raw bar lines the main dining room where patrons can sample a vast selection of fresh oysters, clams, shrimp, and crab. Chef Bonnell also offers numerous daily specials based on the freshest wild fish available from waters around the world, delivered directly from the dock.*

*WATERS captures Chef Bonnell's famous Fort Worth Fancy atmosphere in one of the city's liveliest districts, and while seafood is certainly the restaurant's signature, the menu will satisfy every palate with game, beef, and vegetarian options.*





HILL FAMILY  
E S T A T E



## February Club Tasting Notes

### 2013 “Atlas Peak” Sauvignon Blanc

**Production:** 192 cases

**Composition:** 95% Sauvignon Blanc & 5% Semillon

**Vineyards:** Baker & Alsace

**Appellations:** Atlas Peak & Oakville

**Elevation:** Valley floor - 1,200 ft.

**Cooperage:** Fermented and aged 62% in new French oak Stavin 20% in Francois Freres French oak barrels from 2012, and the remainder in neutral oak.

**Alcohol:** 15.2%, TA 0.64, pH 3.33

**Release price:** \$55.00

**Vineyard Notes:**

Baker Vineyard 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 decided to put in Sauvignon Blanc to see if we could push the limits on what Sauvignon Blanc could be. Alsace, where we grow our Semillon, is an elegant small vineyard in Oakville. Weather all season was very nice with spells of fog in the mornings and warm afternoons. The season was 2 weeks early, and the fruit had lots of sun exposure without getting singed or shriveled. The fruit was brought in on Sept 11, at 25 Brix, and this level of ripeness helped to even up the effects of an early and prolonged bud break. The Sauvignon Blanc was pressed and co-fermented with the 5% Semillon, and then barrel fermented. Barrel Fermentation creates a richer more complex palate especially if it can stay on the original lees for almost 9 months. The 2013 Sauvignon Blanc is still growing in depth and interest and with both focus and dimension, it will be stunning to watch for many years.

### 2012 “Carly’s Cuvee” Chardonnay

**Production:** 2,392 cases

**Composition:** 92% Chardonnay & 8% Albarino

**Appellations:** 74% Oakville, 18% St. Helena & 8% Carneros

**Elevation:** Valley floor



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**Cooperage:** 10 months in French oak barrels

**Alcohol:** 14.4%, TA 0.62, pH 3.56

**Bottling Date:** August 20, 2013

**Release Date:** Spring 2014

**Release Price:** \$30.00

The 2012 Chardonnay is composed from a selection of vineyards in Oakville, and from a gravelly area off Zinfandel Lane near St. Helena. The Albarino is from the Stewart Ranch vineyard, which juts out into an estuary where the Napa River meets the San Pablo Bay. Carly Hill is the daughter of Doug and Darci Hill. Carly's victory over leukemia is honored with the making of this beautiful wine.

**Winemaker Alison Doran's Tasting Notes:**

Golden Delicious apple and a bit of grated lemon rind give a graceful lively aroma, and then there is a racy fresh orange blossom note, probably from the Albarino, dancing across the top. The palate is a beautiful balance of peach and apple with some quiet oak spice. It has a smooth, full-bodied center and a clean refreshing finish.

### 2012 "Beau Terre" Merlot

**Production:** 896 cases

**Composition:** 91% Merlot, 6% Cabernet Sauvignon Baker, 3% Malbec

**Vineyards:** 96% Beau Terre Vineyards, 4% Napa Valley

**Appellation:** Oak Knoll, Atlas Peak & Carneros

**Elevations:** Valley Floor & Hillsides (1200 ft.)

**Cooperage:** 33% New oak (75% French Stavin, 25% Trust Hungarian)

**Alcohol:** 15.2%, TA 0.58, pH 3.74

**Release price:** \$40.00

**Vineyard Notes:**

Hill Family Estate takes Merlot seriously, and they believe the Merlot grape has a lot to offer that Cabernet Sauvignon cannot quite achieve. The Beau Terre, Baker, and Dunlop vineyards are centerpieces for Doug Hill's accumulated viticulture 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. Both the Rausetto clone with its great color and sophisticated tannin structure (40% of the blend) and the 181 clone with its plushy fruit



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(30%), were selected for this Merlot, along with the elegance of the Beau Terroir Carneros Merlot, grown on rolling hillsides. Only 6% Cab was needed to add a little muscle, and 3% Malbec was added for color and fruity density. In 2012 the welcome richness of a ripe vintage and the true berry aromas, carried such weight, that the final blend is 91% Merlot.

### 2013 “Clarke Vineyard” Syrah

**Production:** 662 cases

**Composition:** 98% Syrah & 2% Viognier

**Vineyards:** Clarke & Losey

**Appellations:** Oak Knoll

**Cooperage:** 9 months in oak barrels, 42% new oak (15% in Francois Freres and 15% in Radoux Appalachian, 12% Stavin) rest in neutral barrels

**Alcohol:** 14.8% alc, 3.78 pH, 0.57 TA

**Bottled:** August 6, 2014

**Release date:** Spring 2015

**Release price:** \$42.00

The Clarke Vineyard in American Canyon has a cool breezy climate that brings out the depth and finesse of the Syrah grape. Clone 877 is used for body and raspberry chocolate fruit, and a little Clone 383 for extra color and smoky complexity. A small amount of Viognier was co-fermented with the Syrah to add its exotic appeal. 2013 was a lovely moderate year, with morning fog and breezy warm afternoons throughout the summer. The canopy began to give up in late September, as there was very little rain over the winter and a lot of wind during the summer, but the grapes began to concentrate nicely and the seeds were very ripe. By October 10th when we finally harvested, sugars were around 28, and we gave the tank two days of cold soak before adding the Syrah yeast, and another 2 days before we warmed it up and let it get going. It went to barrel in early December, and stayed in for 9 months. The wine clarified on its own, so no fining or filtration was necessary at bottling. Big fruit and a soft palate characterize the Syrah from Clarke and there is a show stealing charm that it casts every time a bottle is opened.

#### **Winemaker Alison Doran’s Tasting Notes:**

The Clarke Syrah has a clean and fruity nose, with boysenberry, fig, and hints of mescal and vanilla crème soda. The palate has ripe plum and boysenberry flavors with a vanilla caramel finish, and the mid palate will benefit from time spent in the bottle to help smooth some of the rough edges.





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### 2013 Barrel Blend

**Production:** 4,987 cases (plus 25 bottles at 3L)

**Composition:** 50% Merlot, 13% Malbec, 12% Cabernet Sauvignon, 10% Syrah, 8% Petit Sirah & 7% Zinfandel

**Vineyards:** Beau Terre, Red Door, Windy Flats, Baker, Bardessono & Hansen

**Appellation:** Napa Valley

**Elevation:** Valley floor & hillsides

**Cooperage:** 10 months in 40% new French oak

**Alcohol:** 14.8%, TA 0.55, pH 3.76

**Bottled:** August 6, 2014

**Release date:** Spring 2015

**Release price:** \$28.00

The Hill Family Estate Barrel Blend is put together with the help of Kyle Knox, a great surfer and a wine professional, who loved the idea of “being in the barrel” as both a wine term, and a surfing term. 2013 was a great year especially for Merlot that just burst with berry fruit and great color. The Petit Sirah was again a great asset for density, color, and texture, and in combination with the Zinfandel from Wooden Valley, really added perky spice to our lovely base of Malbec, Merlot, and Cab.

#### **Winemaker Alison Doran’s Tasting Notes:**

The Barrel Blend has an elegant nose with sweet caramel trying to knock down all the fruit trying to escape the glass. The wine has a lovely gliding palate, with all sorts of red and black fruit; raspberry, plum, cranberry, boysenberry, blueberry.

### 2011 Red Door

**Production:** 224 cases

**Composition:** 57% Cabernet Sauvignon, 33% Merlot & 10% Malbec

**Vineyards:** Baker, Red Door, Guck & Hansen

**Appellations:** Atlas Peak, Oak Knoll and Carneros

**Cooperage:** 44% in new French oak (Remond), 33% in new Hungarian (Trust, Demptos), and 23% in neutral barrels.

**Alcohol:** 14.9%, 3.79 pH, 0.56 TA



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**Bottling Date:** June 10, 2013

**Release Date:** Fall 2014

**Release Price:** \$85.00

A Red Door is a symbol of welcome, or for the Chinese, it is a center of positive energy, abundance, and opportunity. Red Door from Hill Family Estate is a wine blended to take advantage of our best small lots that work together in the most rich and flavorful way, regardless of variety or appellation. In 2011, a cool and difficult growing year, one very small lot of Malbec from Atlas Peak was the big star, and the Cabernet Sauvignon from Atlas Peak was fruity and elegant. Merlot from Red Door had rich velvety texture, and the Guck Merlot had a beautiful berry nose. From these outstanding lots we created a small quantity of an amazing wine. It is still evolving, but the fruit and oak work to build the Red Door into one of our best wines ever.

**Winemaker Alison Doran's Tasting Notes:**

Lovely rich cherry and toasty pastry notes are followed by deeper vanilla and spice, typical of the aromas that build in Remond barrels. The palate is strangely graceful, coiled, and brawny, like a dancer about to leap. Chocolate covered cherry flavors with toasted hazelnuts reach out invitingly, offering to share the intimate clarity and balance of this wine and its satiny finish.

## Ceviche of Grilled Striped Bass

*Recipe pairs with the 2013 "Atlas Peak" Sauvignon Blanc*

### INGREDIENTS:

6 ounces fresh Texas farm raised striped bass  
2 ounces purple onion, finely chopped  
1 Roma tomato, finely diced (seeds removed)  
1 serrano chile, finely diced (seeds and veins optional)  
6 limes, juice only  
8-10 sprigs fresh cilantro, roughly chopped  
1/4 teaspoon garlic powder  
1 pinch salt  
1 pinch black pepper

This dish takes 2 days to prepare, so be sure to plan ahead. Clean the bass well of any blood lines or skin and grill very quickly over high heat just to create grill marks, but leave the center completely raw. After the bass has cooled, cut into medium dice. Combine with the chopped onion and marinate in the refrigerator overnight in juice from 5 limes. On the second day, drain the juice and discard, then add in remaining ingredients, including the juice of the remaining lime. Leaving the seeds and veins in the serrano will give a great level of spice, but all or some may be removed to make this dish milder if desired. Serve chilled with freshly fried corn tortilla chips sprinkled with sea salt as an accompaniment.

I love using striped bass from Texas for this dish because it is farmed raised, extremely consistent in price and quality and has a very mild flavor, which takes on acidic overtones and spice very well. The texture is also perfect for an authentic ceviche. Wild striped bass will also work, as well as snapper, grouper or drum. I've even used catfish in a pinch. The serrano is my favorite chile for this particular dish, but jalapeno or habanero peppers can also be substituted, but be careful to check your heat level before serving to guests or kids. I love getting just a bit of rustic flavor from grilling the outside of the fish briefly, but still leaving the inside raw.



## Grilled Rib Eye Bites with Chimichurri

*Recipe pairs with the 2013 Barrel Blend*

### FOR THE STEAK:

2 pounds rib eye steak  
(at least 3/4 inch thick)

Season to taste with  
Texas Red Dirt Rub, Creole Blend

Thick bamboo skewers

Cut the rib eyes into bite sized cubes, removing any excessive fat. Place the cubes in a Ziploc bag and spoon in 3-4 tablespoons of the chimichurri sauce. Season lightly to taste with Texas Red Dirt Creole spice blend and close the bag. Marinate in the refrigerator for 2-4 hours, turning occasionally to evenly distribute the seasonings and marinade. Soak the bamboo skewers in cold water to keep them from catching fire on the grill. Stab each piece of steak with a bamboo skewer and grill over high heat for just a few minutes until a medium rare center is achieved. If the skewers burn too easily, grill the cubes alone, then stab with the skewers just before serving. Serve the meat on a platter with plenty of the chimichurri sauce for dipping.

### FOR THE CHIMICHURRI:

1 bunch fresh Italian parsley, chopped (stems removed)

1 large shallot, minced

3 cloves garlic, minced

3 lemons, juice only

4 tablespoons red wine vinegar

1 tablespoon kosher salt

1/2 teaspoon hot smoked paprika

1/2 teaspoon mustard powder

1 cup extra virgin olive oil

Combine all ingredients in a mixing bowl and whisk together well. Let stand at room temp for at least one hour before serving.

I love this recipe for tailgating because most of the work is completely done ahead of time and the grill time required is very short. Depending on the size of the cubes, they should be able to cook in around 2-3 minutes. Just get nice grill marks on the outsides and the centers should be done. Once you start to grill these delicious bites, do not slow down because they tend to disappear very quickly once they hit the platter.

### Pulled Pork with Tangy Barbeque Sauce

*Recipe pairs with the 2013 "Clarke Vineyard" Syrah*

1 pork shoulder (Boston Butt, or Pork Butt),  
approximately 7 pounds  
2 tablespoons kosher salt  
1/2 teaspoon ground cumin  
1 1/2 teaspoons ground coriander  
1 teaspoon chili powder  
(I like tres ojos from Pendry's for this one)  
1 tablespoon hot smoked paprika  
1 tablespoon onion powder  
2 teaspoons garlic powder  
1/2 teaspoon dry mustard powder  
1 teaspoon freshly ground black pepper  
2 cups apple cider vinegar, plus 1 more cup for basting

Clean the pork shoulder well and pat dry with paper towels. Mix all dry ingredients together and rub liberally all over the pork. Allow the meat to soak in the dry spices at room temperature for 3-4 hours before smoking. Prepare a smoker with pecan chips and bring the temperature up to 210 degrees. Place a water pan in the bottom of the smoker with 2 cups of apple cider vinegar. Place the pork shoulder in the smoker and cook at a temperature between 200-210 degrees for 14 hours. The smoking chips will need to be replenished every few hours. Each time the door is opened, baste the pork with apple cider vinegar to moisten. After 14 hours, remove the pork and use two forks to pull the meat apart.

#### FOR THE SAUCE:

3 tablespoons canola oil  
1 large sweet onion, chopped  
1 jalapeno, seeded and diced  
3 cloves garlic, minced  
1/2 cup ketchup  
1/2 cup canned chopped tomatoes  
1/3 cup apple cider vinegar  
1/2 cup dry red wine  
2 tablespoons turbinado sugar  
2 tablespoons Worcestershire sauce  
2 Passila chilies, stems and seeds removed  
5-6 shakes hot sauce (I prefer Crystal Brand)  
1 tablespoon honey  
1 1/2 tablespoons molasses

## Truffle Scented Beef Tenderloin

*Recipe pairs with the 2012 "Beau Terre" Merlot*

### SAUSAGE INGREDIENTS:

- 1 pound Pork Shoulder
- ¼ pound Pork Fat
- ½ Tablespoon Onion Powder
- ½ Tablespoon Garlic Powder
- 1 teaspoon Chili Flakes
- 1 Tablespoon Sugar
- 1½ Tablespoons Kosher Salt
- ½ Tablespoon Cracked Black Pepper
- 1 Tablespoon Toasted Fennel Seed

Grind the shoulder & fat in a meat grinder with a medium to small attachment. Keep very cold. Add all remaining ingredients & mix well.

### ARTICHOKES INGREDIENTS:

- 12-15 Baby Artichokes
- 2 Sweet Peppers, Julienned
- 1 small Onion, Sliced
- 2 cloves Garlic, Sliced
- 1½ cups Dry White Wine
- ¼ cup Extra Virgin Olive Oil
- 1 cup Basic Tomato Sauce
- 6 Sicilian Style Olives, Pitted & Quartered
- 1 Anchovy Filet, Minced

Sweat pepper, onions & garlic in olive oil. Add the baby artichokes & sauté for two minutes. Add the dry white wine & cook until evaporated. Finally, add the anchovies, olive & tomato sauce.

## Classic Rack of Lamb

with Rosemary Demi-Glace

*Recipe pairs with the 2011 Red Door*

- 1 rack of lamb (8 bones)
- 3 tablespoons Dijon mustard
- 1 tablespoon chopped fresh rosemary
- Salt and pepper to taste
- Olive oil for searing

### FOR THE SAUCE:

- 1 teaspoon chopped fresh rosemary
- ½ clove garlic, chopped
- 2 oz. red wine
- 2 oz. demi-glace

Combine Dijon mustard and rosemary and rub all over the rack of lamb. Allow to marinate in the refrigerator for at least 20 minutes. Season with salt and pepper, then sear in a pan with a touch of olive oil until brown on all sides, then put the entire pan into a 375 degree oven until the lamb reaches an internal temperature of 130 degrees (medium rare). Remove lamb from pan, and then sauté the garlic in the same pan. Deglaze with red wine, add rosemary and reduce until the pan is almost dry. Add in the demi-glace, season lightly with salt and pepper and reduce it reaches a sauce consistency. Slice the lamb and serve with the sauce.