

Hill Family Estate Wine Club Selections

About Bottega Restaurant

Message from the Proprietor

Recipes & Tasting Notes

BOTTEGA



Chef Michael Chiarello steps back into his clogs at Bottega Restaurant in Yountville, California, in the heart of the Napa Valley. Bottega, "artist's workshop," will serve as Chiarello's own craftsman's kitchen, from which he celebrates deep culinary roots.

Chef Chiarello is acclaimed chef, Emmy-winning host of Food Network's Easy Entertaining, tastemaker behind NapaStyle, and proprietor of Chiarello Family Vineyards, as well as a longtime Napa Valley resident.

Bottega showcases Chiarello's signature bold Italian flavors with a refined twist. Bottega's menu highlights the bounty of artisanal and house made ingredients, as well as local produce. Bottega is part of the historic Vintage Estates, located in one of the oldest wineries in the Napa Valley, and is open for lunch, dinner, and after dinner.

3 BOTTLE CLUB SELECTIONS

2011 "Stewart Ranch" Albarino

Production: 170 cases

Composition: 100% Albarino

Vineyard: Stewart Ranch (Carneros)

2009 "Atlas Peak" Cabernet Sauvignon

Production: 196 cases

Composition: 86% Cabernet Sauvignon, 6% Malbec, 8% Petit Verdot

Vineyards: 89% Baker (Atlas Peak), 9% Soda Canyon (Atlas Peak), 2% Knubis (Napa Valley)

2010 The Messenger

Production: 197 cases

Composition: 40% Syrah, 51% Cabernet Sauvignon, 1% Viognier, 3% Petit Verdot, 3% Merlot, 2% Malbec

Vineyards: 16% Beau Terre (Oak Knoll), 47% Baker (Atlas Peak), 5% Hansen (Napa Valley), 29% Clarke Vineyard (American Canyon), 3% Lazar (Wooden Valley)

3 REDS CLUB SELECTIONS

2009 "Atlas Peak" Cabernet Sauvignon

Production: 196 cases

Composition: 86% Cabernet Sauvignon, 6% Malbec, 8% Petit Verdot

Vineyards: 89% Baker (Atlas Peak), 9% Soda Canyon (Atlas Peak), 2% Knubis (Napa Valley)

2010 The Messenger

Production: 197 cases

Composition: 40% Syrah, 51% Cabernet Sauvignon, 1% Viognier, 3% Petit Verdot, 3% Merlot, 2% Malbec

Vineyards: 16% Beau Terre (Oak Knoll), 47% Baker (Atlas Peak), 5% Hansen (Napa Valley), 29% Clarke Vineyard (American Canyon), 3% Lazar (Wooden Valley)

2010 "Stewart Ranch" Pinot Noir

Production: 355 cases

Composition: 100% Pinot Noir

Vineyards: Stewart Ranch (Carneros)

PROPRIETOR'S MESSAGE

Greetings from Hill Family Estate,

Well, it's a good year to be a grapevine in the Napa Valley. After an extremely dry winter, 2012 got off to a great start with rain in the spring, followed by warm temperatures that caused rapid growth in the vineyards. We had early bloom, followed by a mild growing season, with no heat spikes until October. Rumor has it, wine critics are already comparing 2012 to the stunning 1997 and 2005 vintages, which is due to the strong yields and late summer heat. As of the second week of October, Doug and his talented team are only 30% done with harvest, but expect to have things completed by November 1st.

This shipment might be the most exciting shipment to date, as those of you that enjoy white wine, will be pleasantly surprised to find a bottle of Albarino, which is exclusive to our wine club members. In 1997, Doug Hill was the first vintner to plant Albarino in the Napa Valley, but always sold the fruit to other wineries – until now! While we produced a whopping 170 cases of the 2011 vintage, Doug promises to have more available in the near future, and by near future, he's referring to 2013.

We're pleased to announce that Celebrity Chef and Restaurateur, Michael Chiarello of Bottega Restaurant, had the honors of pairing recipes with October's wine selections. Bottega has proudly featured our 2010 Barrel Blend by-the-glass, so if you find yourself in our hometown of Yountville, craving a contemporary Italian meal paired with one of Napa's most approachable and reasonably priced wines, head to Chiarello's eatery located in the V-Marketplace for an exceptional dining experience.

We also want to thank everyone that attended our 4th annual Tomatoville event that took place the last weekend of September at the Bardessono Hotel. For those of you that couldn't make it this year, we look forward to seeing you next year.

"It is only the farmer who faithfully plants seeds in the spring, who reaps a harvest in the autumn." – B.C. Forbes

Warm regards,

The Hill's (Doug, Darci, Ryan and Carly)

WINE PRICING

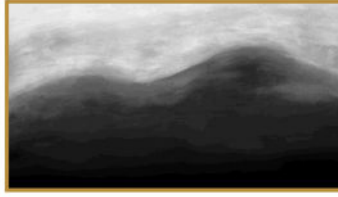
Crossroads Mixed Bottle Club

2011 Albarino	\$22.40
2009 Atlas Peak Cabernet Sauvignon	\$54.40
2010 Messenger.....	\$32.00
Subtotal**	\$108.80

Crossroads Reds Club

2009 Atlas Peak Cabernet Sauvignon	\$54.40
2010 Messenger.....	\$32.00
2010 Stewart Ranch Pinot Noir	\$33.60
Subtotal**	\$120.00

*Plus shipping and tax where applicable



HILL FAMILY
E S T A T E



Tasting Notes for Crossroads 3 Bottle Club

~ Please see our website at hillfamilyestate.com for full descriptions ~

2011 “Stewart Ranch” Albarino

Production: 170 cases

Composition: 100% Albarino

Vineyards: Stewart Ranch (Carneros)

Winemaker Alison Doran’s Tasting Notes: The 2011 vintage is golden yellow in color with lemon zest, pungent herbs, green almond and white flowers on the nose. The palate offers lively citrus and orchard fruit flavors given spine by tangy acidity. The clean finish features lingering spiciness, and a repeating lemon-lime note.

2009 “Atlas Peak” Cabernet Sauvignon

Production: 196 cases

Composition: 86% Cabernet Sauvignon, 6% Malbec, 8% Petit Verdot

Vineyards: 89% Baker (Atlas Peak), 9% Soda Canyon (Atlas Peak), 2% Knubis (Napa Valley)

Winemaker Alison Doran’s Tasting notes: Aromas of deep cassis and cedar chest notes, with black licorice and a little blackberry as it opens. The palate has big structure built on elegant grape tannins and gentle French oak, but all covered by black juicy fruit and hazelnut. A serious wine, but remarkably drinkable for its age.

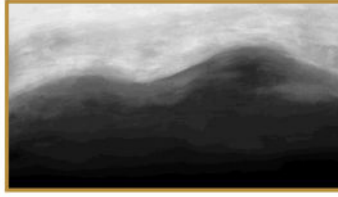
2010 The Messenger

Production: 197 cases

Composition: 40% Syrah, 51% Cabernet Sauvignon, 1% Viognier, 3% Petit Verdot, 3% Merlot, 2% Malbec

Vineyards: 16% Beau Terre (Oak Knoll), 47% Baker (Atlas Peak), 5% Hansen (Napa Valley), 29% Clarke Vineyard (American Canyon), 3% Lazar (Wooden Valley)

Winemaker Alison Doran’s Tasting notes: The Messenger’s nose brings vanilla spice and dark chocolate together, then adds black cherry and some raspberry crème soda. The solid and well-muscled palate has a lot of bounce in the middle with both black cherry and pie cherry and plays out like a Cab, but instead of the tannic bite, there is a sleek velvety mocha and berry finish. An amazing wine – you have to taste it!



HILL FAMILY
E S T A T E



Tasting Notes for Crossroads 3 Bottle Reds Club

~ Please see our website at hillfamilyestate.com for full descriptions ~

2009 “Atlas Peak” Cabernet Sauvignon

Production: 196 cases

Composition: 86% Cabernet Sauvignon, 6% Malbec, 8% Petit Verdot

Vineyards: 89% Baker (Atlas Peak), 9% Soda Canyon (Atlas Peak), 2% Knubis (Napa Valley)

Winemaker Alison Doran’s Tasting notes: Aromas of deep cassis and cedar chest notes, with black licorice and a little blackberry as it opens. The palate has big structure built on elegant grape tannins and gentle French oak, but all covered by black juicy fruit and hazelnut. A serious wine, but remarkably drinkable for its age.

2010 The Messenger

Production: 197 cases

Composition: 40% Syrah, 51% Cabernet Sauvignon, 1% Viognier, 3% Petit Verdot, 3% Merlot, 2% Malbec

Vineyards: 16% Beau Terre (Oak Knoll), 47% Baker (Atlas Peak), 5% Hansen (Napa Valley), 29% Clarke Vineyard (American Canyon), 3% Lazar (Wooden Valley)

Winemaker Alison Doran’s Tasting notes: The Messenger’s nose brings vanilla spice and dark chocolate together, then adds black cherry and some raspberry crème soda. The solid and well-muscled palate has a lot of bounce in the middle with both black cherry and pie cherry and plays out like a Cab, but instead of the tannic bite, there is a sleek velvety mocha and berry finish. An amazing wine – you have to taste it!

2010 “Stewart Ranch” Pinot Noir

Production: 355 cases

Composition: 100% Pinot Noir

Vineyards: Stewart Ranch (Carneros)

Winemaker Alison Doran’s Tasting notes: The 2009 has an inviting aroma of earthy milk chocolate with cloves and roses. The palate has intriguing surprises all through it, from a beautifully balanced raspberry and cherry soufflé texture, both light and dense, and then the cherry, roses, and dark spice lead to a soft melting finish.

Roasted Butternut Squash and Mushrooms with Burrata

Recipe pairs with the 2011 Albarino

Courtesy: Michael Chiarello, Bottega

Serves 6

INGREDIENTS:

4 tablespoons unsalted butter, plus more if needed
4 tablespoons extra-virgin olive oil
5 cups 1-inch cubes butternut squash (about 2½ pounds)
3 ½ cups mushrooms, any variety (see chef's note below)
2 shallots, thinly sliced
12 ounces (3 balls) burrata
Sea salt, preferably gray salt, and freshly ground black pepper

Brown-Butter Vinaigrette

6 tablespoons unsalted butter
1 tablespoon minced fresh sage
2 tablespoons balsamic vinegar
Pinch of sea salt, preferably gray salt, or kosher salt

PREPARATION:

Preheat the oven to 400°F. Heat a large ovenproof skillet over high heat and add 2 tablespoons of the butter and 2 tablespoons of the olive oil. When the butter foams, add the squash and cook, shaking the pan occasionally, until caramelized and lightly browned, about 3 minutes. Slide the pan into the oven and roast until a deeper brown on the edges, about 20 minutes.

Meanwhile, make the vinaigrette: Heat a small sauté pan over medium heat, add the butter, and when it foams, brown the sage for just a minute, and then pour in the vinegar and let it reduce by half. Don't stir or touch it. Just keep it at a simmer, gently reducing until thickened. Add the salt when it's the consistency of a light syrup. Turn off the heat but leave the pan on the stove while you sauté the mushrooms

Heat a medium sauté pan or skillet over medium-high heat and add the remaining 2 tablespoons butter and the remaining 2 tablespoons olive oil. When the butter foams, add the mushrooms and sauté until they begin to release their water, about 8 minutes. Add the shallots to the pan and sauté until brown, tossing so they cook evenly. Season with salt and pepper and add another ½ tablespoon of butter if they look dry.

To serve: Divide the squash and the mushrooms evenly among 6 plates. With your hands, tear the burrata into pieces, scattering them over the vegetables. Drizzle with the vinaigrette.

Chef's Note: You can use any combination of mushrooms here. I like matsutakes, chanterelles, shiitakes, or morels but use what looks best at the farmers' market or in the produce section.

**Molten Chocolate Cakes with Almonds,
Hazelnut Crème Anglaise, and Hazelnut Croccante**

Recipe pairs with the 2009 Atlas Peak Cabernet Sauvignon

Courtesy: Michael Chiarello, Bottega

Serves 8 to 12

INGREDIENTS:

Hazelnut Crème Anglaise:

1½ cups (6 ounces) hazelnuts, toasted, skinned, and chopped (see note)
1½ cups heavy cream
1½ cups whole milk
½ cup sugar
6 large egg yolks
Pinch of kosher salt

Chocolate Tartufi:

1¼ cups heavy cream
7 ounces bittersweet chocolate (58 to 66 percent), chopped
Pinch of sea salt or kosher salt
½ teaspoon Frangelico liqueur (optional)

Hazelnut Croccante:

1 cup plus 3 tablespoons water
1½ cups sugar
2½ cups (10 ounces) hazelnuts, toasted and skinned (see note)
2 pinches of sea salt, preferably gray salt

Cake:

12 ounces bittersweet chocolate (58 to 66 percent), chopped
¾ cup (1½ sticks) unsalted butter
6 large eggs at room temperature, separated
1 teaspoon vanilla extract or Cointreau, Grand Marnier, or Frangelico liqueur
¾ cup cake flour, sifted
1 cup plus 2 tablespoons almond flour, or 5 ounces sliced almonds,
toasted in a dry pan over medium heat until fragrant, then finely ground
¼ teaspoon kosher salt
¾ cup sugar

Preparation on page 7

Molten Chocolate Cakes with Almonds, Hazelnut Crème Anglaise, and Hazelnut Croccante

continued from page 6

PREPARATION:

For the Anglaise: Prepare an ice bath. In a medium saucepan, combine the nuts, cream, and milk and heat over medium-low heat until bubbles form around the edges of the pan, about 5 minutes. Remove from the heat, set in the ice bath, and let cool. Cover and refrigerate for at least 12 hours or up to 24 hours to let the nuts infuse the cream with their flavor.

Prepare an ice bath. Remove the infused cream from the refrigerator; strain and discard the nuts. Heat the infused cream over medium-low heat until scalds, 2 to 3 minutes. In a mixing bowl, whisk the sugar and egg yolks until the mixture forms a ribbon that last for 3 seconds on the surface before dissolving when the whisk is lifted. Add the salt. Whisk a few spoon full of the hot infused cream into the egg yolks to temper them. Return to the pan and simmer over medium-low heat, stirring constantly, until the mixture coats the spoon. Strain through a fine-mesh sieve and set the bowl in the ice bath to cool.

For the chocolate tartufi: In a small saucepan, heat the cream over medium-low heat until bubbles form around the edges of the pan. Pour the hot cream over the chopped chocolate and stir until smooth. Add the salt and the Frangelico and stir until blended. Pour into a small dish and let cool until set, then refrigerate until firm.

Using a 1½-inch ice cream scoop, a teaspoon, or melon baller, scoop up small balls of the chocolate mixture. (This makes more than you need, but you can freeze any leftover for the next molten cake or shape into truffles and eat them.)

For the croccante: Line a baking sheet with a silicone baking mat or parchment paper. (If using parchment, give the paper a light vegetable-oil spray.)

In a medium, heavy pot, combine the water and sugar. Bring to a boil over high heat without stirring and cook for 7 to 10 minutes, or until the large bubbles on the surface have given way to small bubbles and a tinge of caramel color begins around the edge of the pan. Stir in the hazelnuts and 1 pinch of salt and continue stirring constantly until the syrup seizes around the nuts, forming a white coating, then turns liquid again and forms a deep-amber caramel.

Pour onto the prepared pan, spread with the back of an oiled large spoon, and sprinkle another pinch of salt over the top. Let cool completely. Break into chunks using a mallet if needed.

For the cake: Preheat the oven to 375°F. Place eight to twelve 3-inch ring molds on baking sheet lined with parchment paper, or butter 8 to 12 coffee cups (not mugs) or custard cups. Set the ring molds on top the parchment and make a parchment collar for each mold: Cut a strip of parchment 5 to 6 inches wide and about 14 inches long for each mold. Just stand the collar inside each ring mold. When you pour in the cake batter it will hold the collar in place. If baking in cups, you don't need the parchment paper.

In a double boiler over simmering water, melt the chocolate and the butter together. Remove from the heat and set aside to cool for about 20 minutes, or until just warm.

In a heatproof mixing bowl, whisk the 6 egg yolks to blend. Whisk in a few spoons full of the warm chocolate mixture to temper the eggs. Gradually whisk in the remaining chocolate mixture. Add the vanilla and stir until smooth.

In a medium bowl, combine the cake flour, almond flour, and salt. Stir with a whisk to blend. Stir the dry ingredients into the chocolate mixture. Set aside.

In a large bowl, beat the egg whites until frothy, and then gradually beat in the sugar until soft peaks form. Using rubber spatula, gently fold one-third of the beaten whites at a time into the chocolate mixture.

Fill the prepared ring molds, coffee cups, or custard cups one-third full with batter. Place one of the chocolate tartufi into each mold or cup and spoon remaining batter to fill the container two-thirds full. Bake now, or refrigerate for up to 3 hours.

Bake for 13 to 15 minutes (18 minutes if the batter was refrigerated), or until the center of the cake is puffed and risen but not completely set; (These are meant to be slightly soft and molten, so don't overcook.)

To serve: Pour the Anglaise into a pitcher and set it on the table. If the cakes are in ring molds, serve each one with the ring mold and collar still in place and then "unveil" them at the table, gently lifting off the mold and pouring on the Anglaise. If baked in coffee cups or custard cups, just pour on the Anglaise and top with a few chunks of the croccante.

Chef's Note: Toasting and Skinning Hazelnuts: Spread the nuts on a sided baking sheet and toast in a preheated 375°F oven until lightly browned and fragrant, 10 to 12 minutes. Remove from the oven and bundle in a clean dish towel, rubbing the nuts together to remove the skins. Discard the skins.

Smoked and Braised Natural Short Ribs with Roasted Cipollini Onions and Smoky Jus

*Recipe pairs with 2010 The Messenger
Courtesy: Michael Chiarello, Bottega*

Serves 6

INGREDIENTS:

Brine:

2½ cups water
½ cup kosher salt
½ cup sugar
1½ teaspoons juniper berries
1 bay leaf

6 short ribs, about 1¼ pounds each
A few handfuls of oak, apple wood or other fruit wood chips

Roasted Cipollini Onions:

24 unpeeled cipollini onions (about 2 pounds)
¼ cup extra-virgin olive oil
1 cup balsamic vinegar
Sea salt, preferably gray salt
Freshly ground black pepper

1½ cup extra-virgin olive oil
1 cup diced yellow onion
½ cup diced peeled carrot
½ cup diced celery
2 cups dry red wine
4 cups store-bought low-salt chicken broth
1 tablespoon juniper berries
1 teaspoon black peppercorns
3 bay leaves

Ancient-Grain Polenta (see recipe on next page) for serving

Preparation on page 9

Of all the dishes I made on Top Chef, this one was by far the most popular. We've been making this dish for twenty years, and I haven't tasted a better short rib anywhere (and I don't say that about many of the dishes I make).

There are three steps: You'll brine the ribs for 3 hours, then cold-smoke them for 30 minutes so the smoke flavor gets pulled into the middle of the meat when you braise the ribs—it's not just a smoke jacket. Even in midwinter, it's worth breaking out the grill for a killer cold-smoked and braised short rib. Choose aromatic woods for the wood chips. I use the wood from wine barrels and fruit trees, as well as grapevines. The last step is braising the ribs in red wine for 6 hours, which makes them incredibly tender.

Succulent, bold, tender yet hearty, this beef dish demands a muscular, teeth-staining red wine.

Smoked and Braised Natural Short Ribs with Roasted Cipollini Onions and Smoky Jus

continued from page 8

PREPARATION:

For the brine: In a large pot, combine the water, kosher salt, sugar, 1½ teaspoon juniper berries, and bay leaf, and bring to a boil over high heat, stirring to dissolve the sugar. Remove from the heat and let the brine cool completely, then chill it in your refrigerator for at least 1 hour or up to 6 hours.

Arrange the ribs, bone-side up, in a single layer in a nonreactive 9-by-13-inch pan or other pan that fits all the ribs. Pour the brine over the ribs. Cover and refrigerate for 3 hours. Remove the ribs from the brine and discard the liquid.

Soak the wood chips in cold water for at least 30 minutes. While the wood soaks, light an indirect fire in a charcoal grill. Cold-smoking means keeping the temperature at 78°F. Each time you add damp wood chips to the coal, it will bring down temperature, so the thermometer will show some movement. Use a charcoal chimney to start a fire in the center of the fuel bed. When the coals are ready, move them carefully to either side or place an aluminum pan in the center. Add at least 2 cups of water to the aluminum pan to keep the meat moist. Allow 30 minutes for the coals to heat up; they should have a light-gray coating of ash.

Drain the wood chips and shake off the excess water. Sprinkle a quarter of the chips over the coals. Put the ribs on the grill, cover the grill, and cook for about 30 minutes, quickly turning the ribs and adding another quarter more of the wood chips every 10 minutes before recovering.

For the onions: Preheat the oven to 375°F. With a paring knife, trim the top from each cipollini onion and a bare minimum from the root end. In a large pot of salted boiling water, cook the onions for 3 minutes. Drain and let cool to the touch, then peel off their skins.

Heat a large, ovenproof sauté pan or skillet over medium-high heat, add the oil, and sauté the onions for 5 to 6 minutes, until medium-brown on both sides. Add the balsamic vinegar and simmer until slightly reduced, 3 to 4 minutes. Transfer the pan to the oven and cook until the onions are tender, about 12 minutes. Remove from the oven. Season with salt and pepper and set aside.

Reduce the oven temperature to 250°F. Heat a Dutch oven, a large ovenproof sauté pan, or a heavy roasting pan with a lid over

medium-high heat and add the oil. Add the yellow onion, carrot, and celery. Reduce the heat to medium and sauté the vegetables until browned, 10 to 12 minutes. Add the wine and increase the heat to medium-high to burn off the alcohol. Add the short ribs and chicken stock. Bring to a hard boil and add the juniper berries, peppercorns, and bay leaves. Reduce the heat to a gentle simmer, then cover the pan and transfer it to the oven. Braise for 6 hours, or until the short ribs bend and almost break when lifted from the jus. Remove from the oven and let the ribs rest in the pan, covered, for 20 minutes. Turn off the oven.

Using tongs, transfer the ribs to a rimmed baking sheet and place in the oven to keep warm. Pass the broth through a fine-mesh sieve into a wide saucepan. Cook the broth over medium-high heat to reduce until thickened, about 15 minutes.

Spoon polenta onto the center of each of 6 warmed plates, top with 1 rib, and pour on a little of the jus reduction.

Ancient-Grain Polenta

Serves 6

INGREDIENTS:

1 1/2 cups heavy cream
3 cups cold water
Pinch of sea salt, preferably gray salt
1 cup fine-ground polenta
1/2 teaspoon freshly grated nutmeg
1/2 cup shredded fontina cheese
1/4 cup freshly grated Parmesan cheese

PREPARATION:

In a large, heavy saucepan, combine the cream, water, and salt. Bring to a boil over high heat and then reduce the heat to medium. Gradually whisk in the polenta in a slow, steady stream. Whisk until the liquid boils again and the grains are suspended in the liquid. Keep whisking so the polenta doesn't scorch. Once it comes to a simmer, switch to a wooden spoon and stir every few minutes until the polenta is creamy without any hint of grittiness, 15 to 20 minutes. Remove from the heat and stir in the nutmeg, fontina, and Parmesan.