

Hill Family Estate Wine Club Selections

Message from the Proprietor

About Kokkari Restaurant

Recipes & Tasting Notes

HILL FAMILY TASTING ROOM



WINE PRICING

Crossroads Mixed Bottle Club

2012 Napa Valley Sauvignon Blanc.....	\$17.60
2011 "Stewart Ranch" Pinot Noir.....	\$38.40
2010 "Beau Terre" Merlot.....	\$28.00
Subtotal**	\$84.00

Crossroads Reds Club

2010 Napa Valley Cabernet Sauvignon	\$40.00
2011 "Stewart Ranch" Pinot Noir.....	\$38.40
2010 "Beau Terre" Merlot.....	\$28.00
Subtotal**	\$106.40

*Plus shipping and tax where applicable

PROPRIETOR'S MESSAGE

The spring shipment includes all newly released wines, including our 2011 Stewart Ranch Pinot Noir. As some of you might know, the 2011 vintage is extremely special to all of us at Hill Family Estate. While 2011 presented a lot of challenges to vintners farming grapes in the Napa Valley, the vintage represents a significant milestone and officially marks our ten-year anniversary as a family owned wine business.

Ten years ago, Hill Family Estate produced a couple hundred cases of wine, had a handful of wine club members, and sold most of its wine to local restaurants and wine shops. Today, Hill Family Estate is producing 16 different small-lot wines, has an active membership of 2,100 ambassadors, and has assembled a hospitality team that have helped loyally run our operation in downtown Yountville.

We feel extremely blessed, honored, and fortunate to have the support of everyone that is reading this newsletter. Without all of you, none of this would be possible, and we are forever grateful to each and every one of you.

*"And Spring arose on the garden fair,
Like the Spirit of Love felt everywhere;
And each flower and herb on Earth's dark breast
rose from the dreams of its wintry rest."*

~Percy Bysshe Shelley, "The Sensitive Plant"

With our best regards,

The Hill Family

KOKKARI RESTAURANT

Food of the Gods in San Francisco

The ancient Greeks (Hellenes) made countless contributions to the modern world culture. From philosophy to architecture to mathematics to Hellenic cuisine, their achievements are legendary.

Now, a San Francisco restaurant, Kokkari Estiatorio, celebrates another accomplishment - cuisine fit for the gods. Named after a small fishing village on the island of Samos in the Aegean Sea, Kokkari is the sister restaurant to acclaimed Evvia Estiatorio in Palo Alto, California.

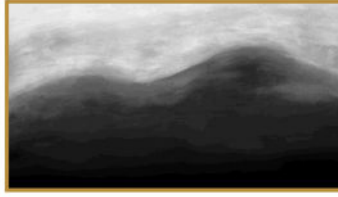


Legend tells us that Kokkari is the site where Orion, son of the Greek god Poseidon, fell in love with the daughter of the King of Chios. For the love of her, Orion foraged the island for wild game and seafood to prepare elaborate banquets. On entering Kokkari, guests experience the old-world charm of a rustic Mediterranean country inn on the shores

of the Aegean. An inviting fireplace, extensive woodwork, hand-made pottery and freshly picked flowers all reflect the warmth and tradition of ages-old hospitality.

Designed by the award-winning architect Howard Backen of Backen & Gillam Architects, the decor captures the feel of the European old-world. The commitment to excellence embodied in the restaurant places it instantly at the forefront of Hellenic Mediterranean venues nationally. "Food of the gods" Kokkari's menu, showcasing seafood and game, features many of the most sought-after traditional Aegean dishes, as well as selections which have been modernized through the innovative blending of cultures and techniques.





HILL FAMILY
E S T A T E



Tasting Notes for Crossroads Mixed Bottle Club

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

2012 Napa Valley Sauvignon Blanc

Production: 1,437 cases

Composition: 100% Sauvignon Blanc

Vineyards: Windy Flats and Watson

Winemaker Alison Doran's Tasting Notes: The nose has graceful honeysuckle, lime peel, hyacinth and elder flower notes. The palate is creamy and opulent, with well centered honeydew melon and nectarine flavors, while the wine finishes bright and satisfying with long, lingering white peach notes.

2011 "Stewart Ranch" Pinot Noir

Production: 400 cases

Composition: 96% Pinot Noir, 4% Petite Sirah

Vineyards: Stewart Ranch and Lazar (Windy Flats)

Winemaker Alison Doran's Tasting Notes: The wine offers classic rich aromas of dark roses and some loamy earth, with brighter dark berry and raspberry starting to emerge. Graceful rolling spice and roses unfold on the palate. At first, it feels light and refreshing, but there is a growing undercurrent of berry fruit on a warm firm texture of ripe tannin.

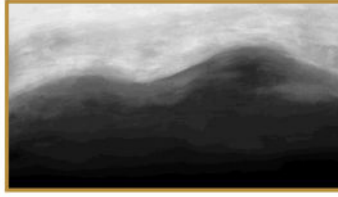
2010 "Beau Terre" Merlot

Production: 468 cases

Composition: 83% Merlot, 8% Cabernet Sauvignon, 5% Malbec, 4% Petit Verdot

Vineyards: Beau Terre and Napa Valley

Winemaker Alison Doran's Tasting Notes: It is interesting to watch the progress this Merlot has made. This is the first year we have been able to add significant amounts of Cabernet, Malbec, and Petit Verdot to the Merlot, to amplify the dimensions of the blend. The aromas have beautiful dark fruit, black cherry and boysenberry, with a hint of spicy oak and red current. The palate is still evolved, and though the front of the palate has some velvety fruit, the mid palate is in the big explosive fruit stage, supported by good acidity and a lively finish. Another year will increase the mouth coating dimension, and another year will bring quiet dignity.



HILL FAMILY
E S T A T E



Tasting Notes for Crossroads Reds Club

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

2010 Napa Valley Cabernet Sauvignon

Production: 1,350 cases

Composition: 78% Cabernet Sauvignon, 14% Petit Verdot, 5% Merlot, 3% Malbec

Vineyards: Beau Terre, Baker, Red Door, Soda Canyon, Hansen, and Lazar

Winemaker Alison Doran's Tasting Notes: The nose is full of cassis and currants, opening to vanilla, cocoa, and ripe blackberry. The palate has an amazing silky depth with rippling muscular tannins covered in jammy, ripe, dark berries, and melting black licorice.

2011 "Stewart Ranch" Pinot Noir

Production: 400 cases

Composition: 96% Pinot Noir, 4% Petite Sirah

Vineyards: Stewart Ranch and Lazar (Windy Flats)

Winemaker Alison Doran's Tasting Notes: The wine offers classic rich aromas of dark roses and some loamy earth, with brighter dark berry and raspberry starting to emerge. Graceful rolling spice and roses unfold on the palate. At first, it feels light and refreshing, but there is a growing undercurrent of berry fruit on a warm firm texture of ripe tannin.

2010 "Beau Terre" Merlot

Production: 468 cases

Composition: 83% Merlot, 8% Cabernet Sauvignon, 5% Malbec, 4% Petit Verdot

Vineyards: Beau Terre and Napa Valley

Winemaker Alison Doran's Tasting Notes: It is interesting to watch the progress this Merlot has made. This is the first year we have been able to add significant amounts of Cabernet, Malbec, and Petit Verdot to the Merlot, to amplify the dimensions of the blend. The aromas have beautiful dark fruit, black cherry and boysenberry, with a hint of spicy oak and red current. The palate is still evolved, and though the front of the palate has some velvety fruit, the mid palate is in the big explosive fruit stage, supported by good acidity and a lively finish. Another year will increase the mouth coating dimension, and another year will bring quiet dignity.

Kokkari Greek Salad (Horiatiki Salata)

Recipe pairs with the 2012 Napa Valley Sauvignon Blanc

Courtesy: Kokkari, San Francisco

Serves 6 to 8

INGREDIENTS:

2 large English (hothouse) cucumbers, 14 to 16 ounces each, chilled
1 ½ pounds ripe but firm tomatoes, chilled
½ pound Greek Feta cheese in one piece, chilled
4 thin slices of red onion, broken into rings
½ small green bell pepper, seeded, de-ribbed, and thinly sliced
1 teaspoon dried wild Greek oregano, crumbled
½ cup extra-virgin olive oil
2 tablespoons red wine vinegar
Coarsely ground black pepper
1 dozen un-pitted Kalamata olives
1 heaping tablespoon capers, rinsed (optional)

PREPARATION:

Halve the cucumbers lengthwise, and then cut into 1-inch crosswise chunks. Cut the tomatoes into chunks roughly the same size as the cucumbers. Cut the feta in half horizontally, then into thirds, to make six pieces.

Put the cucumbers in a large salad bowl. Top with the tomatoes, then the cheese, red onion, and bell pepper in separate layers. Sprinkle with the oregano, crumbling it between your fingers, then drizzle on the olive oil and vinegar. Add several grinds of black pepper and garnish with olives and capers, if using.

To Serve: Bring the layered salad to the table and toss it in front of your guests.

Chef's Note: For Horiatiki Salata to be refreshing, the tomatoes must be ripe but firm, with an acid bite, and all the vegetables- including the tomatoes, must be chilled. Despite what you see on many Greek-American menus, the classic Horiatiki Salata never includes lettuce.

George's Grilled Octopus with Lemon & Olive Oil (Oktapodaki tou Giorgou)

Recipe pairs with the 2011 "Stewart Ranch" Pinot Noir

Courtesy: Kokkari, San Francisco

Serves 8

INGREDIENTS:

¼ cup red wine vinegar
3 strips lemon zest, each about 1 inch wide
3 cloves garlic, peeled and crushed
3 bay leaves
5 sprigs fresh thyme
1 cleaned fresh or thawed frozen octopus, head on, 6 to 8 pounds
Sea salt and freshly ground pepper
Extra-virgin olive oil
¾ cup Kokkari dressing (see recipe on right)
2 teaspoons fresh lemon juice

PREPARATION:

Put the vinegar, lemon zest, garlic, bay leaves, and thyme in a large nonreactive pot. Add the octopus, cover, and place over high heat with no additional liquid. The octopus will sizzle at first but quickly release a lot of water. Cook until the skin turns purple and the octopus shrinks by about one-third, about 10 minutes.

Add 4 cups water. Bring to a boil, uncovered, and then add 1 tablespoon salt. Place an inverted plate inside the pot to keep the octopus submerged; if necessary, weight the plate with a water-filled saucepan. Adjust the heat to maintain the merest simmer and cook until the tentacles are tender when pierced at the thickest part, about 2 hours. Taste the broth for salt. Let the octopus cool in the broth.

Remove the octopus from the cooking broth and cut off the head (reserve for another use, such as marinated seafood salad). Cut the remainder into 8 whole tentacles. Rub off any loose skin, but try to leave most of the skin intact for flavor. Refrigerate the tentacles until cold, which will help keep the skin intact during grilling.

Prepare a hot charcoal fire or preheat a gas grill to high. Rub the tentacles all over with olive oil, then season with salt and pepper. Grill, turning once, until heated through and charred in spots, about 3 minutes. Cut the tentacles cross-wise into 1-inch chunks. Place them in a large bowl and add the dressing and lemon juice. Toss well and taste for seasoning. Transfer to a platter and serve hot.

KOKKARI DRESSING

6 tablespoons extra-virgin olive oil
2 tablespoons fresh lemon juice
2 teaspoons capers, rinsed and minced
2 teaspoons minced shallot
1 teaspoon minced garlic
1 teaspoon minced fresh flat-leaf parsley
½ teaspoon chopped fresh oregano
¼ teaspoon dried wild Greek oregano, crumbled
Sea salt and freshly ground pepper

In a small bowl, whisk together the olive oil, lemon juice, capers, shallot, garlic, parsley, and fresh oregano. Add the dried oregano and whisk salt and pepper to taste.

Chef's Note: There is no reason to shy away from cooking octopus at home. It is as easy as boiling a chicken. If you buy fresh octopus, ask the fishmonger to clean it for you by removing all the viscera from the head. Frozen octopus is cleaned before freezing.

Lamb & Eggplant Casserole with Custard Topping

Recipe pairs with 2010 "Beau Terre" Merlot

Courtesy: Kokkari, San Francisco

Serves 6

INGREDIENTS:

2 globe eggplants, about 1 pound each
½ cup plus 2 tablespoons olive oil
Sea salt and freshly ground pepper
2 pounds Yukon Gold or other yellow-fleshed potatoes
Kokkari Béchamel sauce made with 7 ½ cups milk (recipe follows)
1 large egg
2 large egg yolks
½ cup grated kefalotyri or Parmesan cheese
½ cup Greek-style whole-milk yogurt
¼ teaspoon ground nutmeg
Lamb filling (recipe follows)

PREPARATION:

Preheat the oven to 425°F. Remove the ends of the eggplants and score them lengthwise in 4 to 6 places, then cut crosswise into ½-inch-thick slices. Arrange on a wire rack and salt both sides lightly. Let drain for about 1 hour, and then pat dry.

In a bowl, combine the eggplant slices and the ½ cup olive oil. Toss to coat the slices evenly, and then arrange them on a heavy baking sheet in one layer. Season both sides with salt, using a total of 1 teaspoon. Grind some pepper over the top and bake until the eggplant is tender, 20 to 25 minutes.

Peel the potatoes and slice them ¾ inch thick. Toss them in a bowl with the 2 tablespoons olive oil, 1 teaspoon salt, and a few grinds of pepper. Arrange them on a heavy baking sheet in one layer and bake until tender, 20 to 25 minutes. (You can bake them at the same time as the eggplant).

Whisk the Béchamel sauce until smooth and no longer stiff. Whisk the egg, egg yolks, cheese, yogurt, and nutmeg to make a custard topping.

In a 15-by-10-by-2-inch baking dish, arrange the roasted potatoes in a single layer. Top with the lamb filling, compacting it into an even layer with the back of a wooden spoon. Top with the roasted eggplant slices in a single layer. Dollop the custard topping on top, then spread gently into an even layer. Set on a baking sheet and bake until well browned and set, but still quivery, 45 to 50 minutes. Let cool for at least 45 minutes before slicing.

Lamb Filling & Kokkari Béchamel Sauce

for Lamb & Eggplant Casserole with Custard Topping

Courtesy: Kokkari, San Francisco

LAMB FILLING

¼ cup extra-virgin olive oil
1 pound white onions, chopped
2 ½ pounds ground lamb shoulder
¼ cup Italian tomato paste
2 tablespoons honey
2 bay leaves
1 ½ teaspoons ground allspice
1 ½ teaspoons ground nutmeg
1 ½ teaspoons ground cinnamon
Sea salt and freshly ground pepper

Put ¼ cup of the olive oil and the onions in a large skillet. Sauté over high heat until the onions soften slightly and begin to smell sweet, about 4 minutes. Do not allow them to color. Add the ground lamb and sauté, breaking up the meat with a wooden spoon, until the lamb is no longer pink and there are no clumps, about 3 minutes. Continue cooking until the meat releases its juices, 2 to 3 minutes longer. Drain in a colander set over a bowl. Return the meat to the skillet. Let the juices settle for about 5 minutes, then skim the surface fat with a soup spoon and return the skimmed juices to the skillet with the lamb.

Add the tomato paste, honey, bay leaves, allspice, nutmeg, cinnamon, 1 tablespoon salt, and several grinds of pepper. Simmer gently, uncovered, stirring occasionally, until all the liquid has been absorbed and the meat is moist but not soupy, about 10 minutes. Remove the bay leaves.

KOKKARI BÉCHAMEL SAUCE

Makes 8 cups
8 ounces (2 sticks) unsalted butter
1 cup unbleached all-purpose flour
8 cups whole milk, warmed
Sea salt

In a large, heavy pot, melt the butter over medium-low heat. Whisk in the flour all at once and cook, whisking constantly, until the mixture just begins to darken and smell nutty, about 3 minutes.

Add 2 cups of the milk to the pot and whisk until smooth. Add another 2 cups and whisk again until smooth. The mixture will look like creamy mashed potatoes. Whisk in the remaining 4 cups of milk and 1 ½ teaspoons salt. Bring to a boil, reduce heat to low, and cook for 20 minutes to eliminate the raw flour taste. Stir frequently with a wooden spoon to prevent the sauce from scorching, and scrape the sides of the pot occasionally with a heatproof rubber spatula.

Transfer the sauce to a large bowl and cover loosely with plastic wrap. Let cool, then cover tightly and refrigerate for up to 2 days.