

Hill Family Estate Wine Club Selections

Message from the Proprietor

About L'Etoile Restaurant

Recipes & Tasting Notes

WINE PRICING

Crossroads Mixed Bottle Club

2012 "Stewart Ranch" Pinot Noir	\$38.40
2012 "Clarke Vineyard" Syrah	\$33.60
2013 Napa Valley Sauvignon Blanc.....	\$19.20
Total.....	\$91.20*

Crossroads Reds Club

2012 "Stewart Ranch" Pinot Noir	\$38.40
2012 "Clarke Vineyard" Syrah.....	\$33.60
2008 Hoot Owl Creek Cabernet	\$54.40
Total.....	\$126.40*

Crossroads Two White One Red Club

2012 "Clarke Vineyard" Syrah.....	\$33.60
2013 Napa Valley Sauvignon Blanc.....	\$19.20
2012 Atlas Peak Cabernet Sauvignon	\$44.00
Total.....	\$96.80*

*Plus shipping and tax where applicable

PROPRIETOR'S MESSAGE

Greetings from Hill Family Estate –

Where is the rain? That's the question everyone in the Napa Valley would like to have answered. During 2013, Napa Valley measured 4-8 inches of rain, which was the driest year on record. Typically, annual rainfall is 12-25 inches, with an average of 8 inches falling in January. Recent measurements of ground water show that resources are stable on the Valley floor, but less predictable on the hills. However, the presence of groundwater doesn't make up for the lack of rain, and we're hoping that changes soon.

The absence of rain, paired with warm temperatures has forced Doug Hill to proactively change his cultivation practices, as he's anticipating a compacted growing season. "The biggest challenge that we're currently facing is an early bud break – the growing season started a month earlier than normal." While grape quality can't be determined until critical growth stages of the vine have been completed (which is typically late summer), Doug is remaining confident that 2014 will be a stellar vintage.

Lastly, we would like for you to join Hill Family Estate, Hog Island Oyster Company, and fellow club members at our 4th annual Oysterville party at Bardessono. The date has been set for Saturday, May 17th, and tickets can be purchased by calling Dawnine Cates at: 707-944-9530.

Warmly,

The Hill Family

HILL FAMILY ESTATE

Crossroads Club • March 2014

L'ETOILE

At L'Etoile, they consider themselves part of a larger community.

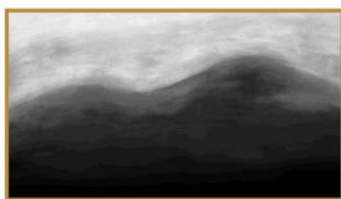


Over 200 local vendors provide them with meat, vegetables, fruits, and dairy. By buying directly from their producers, either at farmers' market or at their back door, they establish face-to-face relationships upon which friendships and a spirit of collaboration are built.

As leaders in the local food movement, they feel it's important to reach out to the youth in their community. With the rise in childhood obesity and

diabetes, they believe that children should have access to better food in their schools and learn about the importance of eating healthy.





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 “Clarke Vineyard” Syrah

Production: 690 cases

Composition: 97% Syrah, & 3% Viognier

Vineyards: Clarke & Losey

Appellations: American Canyon & Oak Knoll

Cooperage: 9 months in oak barrels, 27% new oak (16% in new Hungarian oak Trust bbls and 11% in Radoux Appalations) remainder in neutral barrels

Alcohol: 14.9%, 3.82 pH, 0.53 TA

Bottled: 8/8/13

Release Date: December 2013

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. 2012 was a lovely moderate year, with morning fog and breezy warm afternoons throughout the summer. A nice rainfall season kept the canopy looking happy a few weeks longer than usual, and it was Oct 26th before the grapes had enough shrivel and concentration to harvest. Sugars were around 26, 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. Big fruit and a soft palate characterize the Syrah from Clarke and this is no exception.

Winemaker Alison Doran’s tasting notes: The Clarke Syrah has a big, deeply fruited nose, with raspberry jam, and hints of mescal and vanilla crème soda. Ripe plum, raspberry, cassis, wild strawberry and a vanilla finish is what makes this wine so appealing to drink.

2012 “Stewart Ranch” Pinot Noir

Production: 480 cases

Composition: 100% Pinot Noir

Vineyards: Stewart Ranch, Lazar (Windy Flats)

Appellation: Napa, Carneros

Elevation: sea level

Cooperage: 30% new French Oak (10% Francois Freres, 10% Remond, 10% Stavin), 70% neutral French oak
Alcohol: 14.8%, TA 0.50, pH 3.72
Release price: \$48.00

The Stewart Vineyard in Carneros has a cool breezy climate that brings out the depth and finesse of the Pinot Noir grape. Planted with the 115 clone on 101-14, and a 5 x 8 spacing, Stewart is actually on a peninsula in the Estuary, and keeps its leaves in a stoic manner most years, so that the fruit can stay shaded in the middle of the day. The 2012 Hill Family Estate Pinot Noir was picked on Sept 11th, at 24.7 Brix. The season had been nicely moderate, with even ripening and average crop sizes. Leaves did start to come off and some shriveling, bird damage, and botrytis had started, but these were easily sorted out. We did not warm the tank, and added RB2 yeast for a slow steady fermentation. We were rewarded by the spicy cherry and dark rose notes that developed in the wine, and these evolved beautifully in the nine months it spent in barrel.

Winemaker Alison Doran's tasting notes: Light lovely nose grows steadily in volume, showing dark roses and cherries with some spicy cedar forest floor notes.

2013 Napa Valley Sauvignon Blanc

Production: 1,284 cases
Composition: 99% Sauvignon Blanc & 1% Semillon
Vineyards: Windy Flats, Watson & Alsace
Appellations: Wooden Valley & American Canyon
Elevation: Both vineyards are hillside slopes off the valley floor
Cooperage: Fermented and aged 100% in stainless steel
Alcohol: 14.0%, TA 0.61, pH 3.21
Bottling date: 1/20/2014
Release date: February 2014
Release price: \$24.00

The 2013 Hill Family Estate Sauvignon Blanc is a blend of two vineyards, plus a small amount of Semillon. Each vineyard offered an irresistible combination for Sauvignon Blanc. The Windy Flats vineyard in the western foothills of Wooden Valley is in a dramatic landscape of rock and cliff, with just enough soil between the marl out crops for a few acres of vines. Doug Hill chose 3 clones and carefully selected the rootstalks for this vineyard so that it offers layers of complexity and interest. Watson vineyard, down in American Canyon is a cool, steep hillside vineyard with windy afternoons and great depth of flavor. The weather all season was very nice with spells of fog in the mornings and warm afternoons. A long ripening period with fairly large balanced crops allowed for an extra week or so on the vine, increasing flavor concentration

Winemaker Alison Doran's tasting notes: The nose is fragrant and lifts white peach, lychee, and honeydew melon into the aroma. The palate is full with a big center and nice acidity, showing melon and white peach flavors to match the nose, then adding in Meyer lemon, and some golden delicious apple.

Tasting Notes for Crossroads Reds Club

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

2012 "Clarke Vineyard" Syrah

Production: 690 cases

Composition: 97% Syrah, & 3% Viognier

Vineyards: Clarke & Losey

Appellations: American Canyon & Oak Knoll

Cooperage: 9 months in oak barrels, 27% new oak (16% in new Hungarian oak Truett bbls and 11% in Radoux Appalations) remainder in neutral barrels

Alcohol: 14.9%, 3.82 pH, 0.53 TA

Bottled: 8/8/13

Release Date: December 2013

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. 2012 was a lovely moderate year, with morning fog and breezy warm afternoons throughout the summer.

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2012 "Stewart Ranch" Pinot Noir

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Composition: 100% Pinot Noir

Vineyards: Stewart Ranch, Lazar (Windy Flats)

Appellation: Napa Carneros

Elevation: sea level

Cooperage: 30% new French Oak(10% Francois Freres, 10% Remond, 10% Stavin), 70% neutral French oak

Alcohol: 14.8%, TA 0.50, pH 3.72

Release price: \$48.00

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2008 Hoot Owl Creek Cabernet Sauvignon

Production: 304 cases

Composition: 100% Cabernet Sauvignon – Clone 337 on 110R
Vineyard: Hoot Owl
Appellation: Alexander Valley
Cooperage: 30% new Remond Aillier barrels, remainder in neutral oak barrels.
Alcohol: 15.0%, 3.75 pH, 0.57 TA
Release date: Spring 2014
Release price: \$68.00

2008 was a fairly cool year, with a late frost after a dry winter. In our southern end of Alexander Valley, we received our normal fog at regular intervals, and we were looking forward to a perfect year, when a very bad hot spell took over in late August. We cut off the raisins and held on. Nice warm weather and cool nights were good for ripening, but then it cooled down and we received an inch of rain on Oct 3rd. Temperatures cooled, nights dropped into the low 40s and ripening proceeded slowly. As it warmed towards the middle of the month, the seeds and tannins finally softened and the color began to increase. We had plenty of sugar – time to bring it in!

Winemaker Alison Doran's tasting notes: The aromas come at you right away, with big ripe cassis and black cherry. There is nice French oak backup and classic Alexander Valley Cab elegance. On the palate there is big dark chocolate flavors and almost syrupy intense black fruit, followed by plenty of smooth oak and a lovely finish.

Tasting Notes for 2 White 1 Red Club

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2013 Napa Valley Sauvignon Blanc

Production: 1,284 cases
Composition: 99% Sauvignon Blanc & 1% Semillon
Vineyards: Windy Flats, Watson & Alsace
Appellations: Wooden Valley & American Canyon
Elevation: Both vineyards are hillside slopes off the valley floor
Cooperage: Fermented and aged 100% in stainless steel
Alcohol: 14.0%, TA 0.61, pH 3.21
Bottling date: 1/20/2014
Release date: February 2014
Release price: \$24.00

The 2013 Hill Family Estate Sauvignon Blanc is a blend of two vineyards, plus a small amount of Semillon. Each vineyard offered an irresistible combination for Sauvignon Blanc. The Windy Flats vineyard in the western foothills of Wooden Valley is in a dramatic landscape of rock and cliff, with just enough soil between the marl out crops for a few acres of vines. Doug Hill chose 3 clones and carefully selected the rootstalks for this vineyard so that it offers layers of complexity and interest. Watson vineyard, down in American Canyon is a cool, steep hillside vineyard with windy afternoons and great depth of flavor. The weather all season was very nice with spells of fog in the mornings and warm afternoons. A long ripening period with fairly large balanced crops allowed for an extra week or so on the vine, increasing flavor concentration

Winemaker Alison Doran's tasting notes: The nose is fragrant and lifts white peach, lychee, and honeydew melon into the aroma. The palate is full with a big center and nice acidity, showing melon and white peach flavors to match the nose, then adding in Meyer lemon, and some golden delicious apple.

2012 "Atlas Peak" Sauvignon Blanc

Production: 178 cases

Composition: 86% Sauvignon Blanc & 14% Semillon

Vineyards: Baker & Alsace

Appellations: Atlas Peak & Oakville

Elevation: Valley Floor - 1200 ft.

Cooperage: Fermented and aged 60% in new French oak Stavin 40% in neutral oak

Alcohol: 14.6%, TA 0.62, pH 3.40

Bottling date: 6/14/2013

Release date: Spring 2014

Release price: \$55.00

The Baker vineyard, in Atlas Peak is a stony vineyard pried out of the volcanic outcrops and surrounding chapparal, 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. Crops were small and the weather all season was very nice with spells of fog in the mornings and warm afternoons. Barrel fermentation creates a richer more complex palate but can reduce fruit. In this case however, the fruit came roaring back and creates fireworks every time we try it. This is a unique and untamed wine with a big future in front of it.

Winemaker Alison Doran's tasting notes: The Atlas Peak Sauvignon Blanc has had time to collect itself and to offer a more balanced and collected approach. The aromas are even a bit slow to wake up, taking about half a minute before the sweet peach, honeysuckle, lime leaf, and slight white sage begin to flow in. The palate is really lovely with rich tropical notes, melon, and a broad graceful reach. The long smooth finish echoes the peach in the nose and persists right to the end.

2012 "Clarke Vineyard" Syrah

Production: 690 cases

Composition: 97% Syrah, & 3% Viognier

Vineyards: Clarke & Losey

Appellations: American Canyon & Oak Knoll

Cooperage: 9 months in oak barrels, 27% new oak (16% in new Hungarian oak Trust bbls and 11% in Radoux Appalations) remainder in neutral barrels

Alcohol: 14.9%, 3.82 pH, 0.53 TA

Bottled: 8/8/13

Release Date: December 2013

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. 2012 was a lovely moderate year, with morning fog and breezy warm afternoons throughout the summer.

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Winemaker Alison Doran's tasting notes: The Clarke Syrah has a big, deeply fruited nose, with raspberry jam, and hints of mescal and vanilla crème soda. Ripe plum, raspberry, cassis, wild strawberry and a vanilla finish is what makes this wine so appealing to drink.

Grilled Asparagus & Dunk

Recipe pairs with the 2013 Napa Valley Sauvignon Blanc

Dunk Ingredients:

2 pints Cottage Cheese
1 cup Buttermilk
2 Medium Shallots, Pulped
1 Lemon, Zested & Juiced
½ cup Pumpkin Seed Oil or Extra Virgin Olive Oil
Salt & Pepper

PREPERATION:

Blend cottage cheese, buttermilk & shallot in food processor. Push mixture through a fine mesh strainer with the back of a ladle. Add the lemon juice & zest, adjusting seasonings with salt & pepper to taste. Drizzle oil on top & swirl. Wash & cut asparagus. Drizzle with canola or olive oil & season with salt & pepper. On a pre-heated grill, grill the asparagus spears & serve with the dunk.

Roman Style Pork Sausage with Baby Artichokes, Sweet Peppers & Olives

Recipe pairs with the 2012 "Clarke Vineyard" Syrah

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

PREPERATION:

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

PREPERATION:

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.

Seared Tuna with Homemade Gnocchi & Puttanesca Sauce

Recipe pairs with the 2012 "Stewart Ranch" Pinot Noir

GNOCCHI INGREDIENTS:

3-4 large Russet Potatoes (Enough for 1 pound of cooked potatoes)
1 cup Flour
1 Egg
½ cup Parmesan Cheese, Grated

PREPERATION:

For the gnocchi to be light & pillowy, use one pound of cooked potatoes to one cup of flour. Pre-heat your oven to 425°. Drizzle the potatoes with a little canola oil & sprinkle with salt & pepper. Bake for about one hour or until fork tender. While they are still hot, cut in half & scoop out the insides. Mash until smooth. Let cool & add the flour, then the egg & cheese. Roll to the diameter of a nickel & cut into one inch cubes or freeze to preserve until needed. To cook, bring a pot of water to the boil. Season with salt. Add the gnocchi. When they float, they are done. Drain & serve in the Puttanesca sauce.

PUTTANESCA SAUCE INGREDIENTS:

1 small can Whole Peeled Tomatoes
4 cloves Garlic
1 Tablespoon Capers
2 Anchovy Filets, Chopped
1 cup Pitted Olives
Pinch Red Chili Flakes
¼ cup Olive Oil
Chopped Parsley

PREPERATION:

Drain the tomatoes & save the juice. Crush tomatoes by hand into large chunks. Heat a large sauté pan on high heat. Add the olive oil & reduce to medium. Add the garlic & sauté until lightly golden. Add the chili flakes, tomatoes & juice. Simmer for 10 minutes. Add the capers, anchovy & olives. Toss cooked gnocchi through sauce & add parsley.

Tuscan Kale Salad with Creamy Lemon Vinaigrette, Pancetta & Poached Egg

Recipe pairs with the 2012 Atlas Peak Sauvignon Blanc

Ingredients:

2 bunches Tuscan Black or Lacinato Kale, Julienned
1 small Red Onion, Thinly Sliced
2 ounces Pancetta, Guanciale or Bacon
4 Eggs
1 Lemon, Juiced
1 Tablespoon Dijon Mustard
1 Shallot, Minced
1 clove Garlic, Minced
1 Egg Yolk
¼ cup Cream
¾ cup Vegetable Oil

PREPERATION:

Slice the pancetta & in a sauté pan, cook over medium heat until crispy. In a bowl, toss the kale, red onion & pancetta to combine. Heat a pot of water (approximately 3 quarts) to 170°. Add two Tablespoons of white vinegar & salt, & stir through. Crack the eggs & drop into the water to cook for 3-5 minutes. Whisk the lemon, Dijon, shallot, egg yolk & cream together. Continue whisking & drizzle the vegetable oil into the mixture. Add the emulsified vinaigrette to the bowl with the kale, red onion & pancetta & toss through to coat. Serve on a plate with a poached egg on top.

Braised Beef Short Ribs with Mashed Potatoes & Port Wine Jus

Recipe pairs with the 2008 Hoot Owl Creek Cabernet Sauvignon

SHORT RIB INGREDIENTS:

5 pounds Beef Short Rib on the bone
1 Carrot
1 stalk Celery
1 medium Onion
1 head Garlic
Bouquet garni (Herb Stems, 2 Sprigs of Thyme, 2 Bay Leaves, 1 Tablespoon Black Peppercorn)
2 cups Port Wine
2 Tablespoons Tomato Paste
10 cups Low Salt Beef Stock or Broth
Canola Oil
Salt & Pepper

PREPERATION:

Heat a heavy bottomed pan, (large enough to hold at least four quarts of liquid) & add enough canola oil to cover the bottom of the pan. Season the short ribs on all sides with salt & pepper, then brown on all sides & remove from pan. Discard fat from the pan, and add the carrot, celery & onion, & sauté for two minutes. Add the garlic, bouquet garni & port, & reduce the mixture by half. Add tomato paste & beef stock & return the short ribs to the pan. Bake at 300° for about 3 hours or until ribs are fork tender. Remove ribs & strain liquid to reserve for later use.

MASHED POTATO INGREDIENTS:

1 cup Heavy Cream
1 cup Half & Half
¼ pound Butter
5 pounds Yukon Gold Potatoes

PREPERATION:

Cook the potatoes until tender. Drain & place in a low-temperature oven (as low as your oven goes) for about 25 minutes. Place the heavy cream, half & half, & butter in a pan & bring to a simmer. Take mixture off heat. Remove potatoes from the oven & “mash.” Fold in the cream & butter mixture, then season to taste with salt & pepper.