

HILL FAMILY ESTATE

Crossroads Club • Winter 2012

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HILL FAMILY TASTING ROOM



PROPRIETOR'S MESSAGE

Greetings from Hill Family Estate,

The sounds of harvest have finally come to an end and the 2012 grape harvest yielded generous amounts of high quality fruit that Winemaker, Alison Doran, has described as “excellent,” “outstanding,” and “ideal.” The last time Doug Hill saw this spectacular of a vintage goes all the way back to 2005 & 1997. “This was one of the more idyllic growing seasons that we’ve had,” says Doug Hill. “The fairly mild weather allowed us to wait for fruit maturity in order to make our preferred style of wine. We were pushed to our limit to accommodate the quantity of fruit we harvested, but I am extremely happy with the overall quality and balance of the wines.”

This quarter, the featured wines will be paired with favorite recipes from our hospitality team. Please scroll down to discover what Katherine, April, Jean and Robin selected from their favorite meals.

Wishing you and yours a wonderful holiday season!

The Hill Family (Doug, Darci, Ryan and Carly)

“The color of springtime is in the flowers, the color of winter is in the imagination.” – Ward Elliot Hour

WINE PRICING

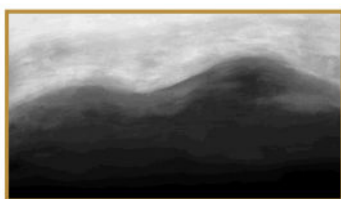
Crossroads Mixed Bottle Club

2010 Carly's Cuvee Chardonnay.....	\$24.00
2010 Barrel Blend	\$22.40
2010 Origin	\$36.00
Subtotal**	\$82.40

Crossroads Reds Club

2010 Barrel Blend	\$22.40
2010 Origin	\$36.00
2010 Clarke Vineyard Syrah	\$30.40
Subtotal**	\$88.80

*Plus shipping and tax where applicable



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Tasting Notes for Crossroads 3 Bottle Club

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

2010 Carly's Cuvée Chardonnay

Production: 1,510 cases

Composition: 100% Chardonnay

Appellation: 86% Napa Valley and 14% Russian River

Release date: April 2012

Release price: \$30.00

Winemaker Alison Doran's Tasting Notes: Aromas of butter, cream, apples and caramel are supported by the underlying sweetness of honeysuckle. A rich, full mid palate with balanced acidity draws out into a long finish.

2010 Barrel Blend

Production: 2,582 cases

Composition: 74% Merlot, 8% Cabernet Sauvignon, 8% Zinfandel, 5% Petit Verdot, 3% Petit Sirah and 2% Sangiovese.

Vineyards: Beau Terroir, Scala, Lazar, Fore, Rowland, Kiddy and Rockpile.

Release date: May 2012

Release price: \$28.00

Winemaker Alison Doran's Tasting Notes: This wine offers a blend of juicy, ripe boysenberry, blackberry and cassis flavors, surrounded by deep, rich fruit that flows onto the palate like melted chocolate with slight framboise liqueur on the finish.

2010 Origin

Production: 928 cases

Composition: 57% Merlot, 15% Cabernet Sauvignon, 10% Petit Verdot, 9% Malbec and 9% Syrah

Vineyards: Beau Terre, Baker, Soda Canyon, Red Door and Rockpile

Release date: Fall 2012

Release price: \$45.00

Winemaker Alison Doran's Tasting Notes: This wine offers intense aromas of plum, dark cherry and fig jam, layered with chocolate fudge and baking spices. The entry is full and juicy, showing ripe flavors of blackberry, licorice and plum on a velvety mid palate. Dark chocolate and mocha flavors emerge on the long finish with chewy, coating tannins.



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Tasting Notes for Crossroads 3 Bottle Reds Club

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

2010 Barrel Blend

Production: 2,582 cases

Composition: 74% Merlot, 8% Cabernet Sauvignon, 8% Zinfandel, 5% Petit Verdot, 3% Petit Sirah and 2% Sangiovese.

Vineyards: Beau Terroir, Scala, Lazar, Fore, Rowland, Kiddy and Rockpile.

Release date: May 2012

Release price: \$28.00

Winemaker Alison Doran's Tasting Notes: This wine offers a blend of juicy, ripe boysenberry, blackberry and cassis flavors, surrounded by deep, rich fruit that flows onto the palate like melted chocolate with slight framboise liqueur on the finish.

2010 Origin

Production: 928 cases

Composition: 57% Merlot, 15% Cabernet Sauvignon, 10% Petit Verdot, 9% Malbec and 9% Syrah

Vineyards: Beau Terre, Baker, Soda Canyon, Red Door and Rockpile

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2010 Clarke Vineyard Syrah

Production: 512 cases

Composition: 97% Syrah and 3% Viognier

Vineyards: Clarke Vineyard and Hoot Owl

Release date: June 2012

Release price: \$38.00

Winemaker Alison Doran's Tasting Notes: The Clarke Vineyard in American Canyon has a cool breezy climate that brings out the depth and finesse of the Syrah grape. This rich, seductive Syrah offers supple tiers of boysenberry, vanilla raspberry cream soda and black cherry jam, all leading to a very complex finish, where tannins give the flavors traction.

**Jean Newbill's Crab Dip paired with
the 2010 "Carly's Cuvee" Chardonnay**

INGREDIENTS

- 1 pound jumbo lump crabmeat (free of shells)
- 1 cup grated jack cheese
- $\frac{3}{4}$ cup mayonnaise
- $\frac{1}{4}$ cup grated Parmesan
- $\frac{1}{4}$ cup green onions, minced, optional
- 5 to 6 roasted garlic cloves or 2 cloves minced
- 3 tablespoons Worcestershire sauce
- 2 tablespoons fresh lemon or lime juice
- 1 teaspoon hot pepper sauce
- $\frac{1}{2}$ teaspoon dry mustard
- Salt and pepper

PREPARATION

1. Preheat oven to 325° F.
2. Combine all of the ingredients in a casserole and gently stir until thoroughly mixed.
3. Bake for 40 minutes.
4. Serve warm with crackers or a toasted baguette (sliced).

April Mucci's Weeknight Bolognese paired with the 2010 Barrel Blend

INGREDIENTS

- 2 tablespoons good olive oil, plus extra to cook the pasta
- 1 pound lean ground sirloin
- 4 teaspoons minced garlic (4 cloves)
- 1 tablespoon dried oregano
- ¼ teaspoon crushed red pepper flakes
- 1¼ cups dry red wine, divided
- 1 (28-ounce) can crushed tomatoes, preferably San Marzano
- 2 tablespoons tomato paste
- Kosher salt and freshly ground black pepper
- ¾ pound dried pasta, such as orecchiette or small shells
- ¼ teaspoon ground nutmeg
- ¼ cup chopped fresh basil leaves, lightly packed
- ¼ cup heavy cream
- ½ cup freshly grated Parmesan cheese, plus extra for serving

PREPARATION

1. Heat 2 tablespoons of olive oil in a large (12-inch) skillet over medium-high heat. Add the ground sirloin and cook, crumbling the meat with a wooden spoon, for 5 to 7 minutes, until the meat has lost its pink color and has started to brown.
2. Stir in the garlic, oregano, and red pepper flakes and cook for 1 more minute.
3. Pour 1 cup of the wine into the skillet and stir to scrape up any browned bits.
4. Add the tomatoes, tomato paste, 1 tablespoon salt, and 1½ teaspoons pepper, stirring until combined. Bring to a boil, lower the heat, and simmer for 10 minutes.
5. Meanwhile, bring a large pot of water to a boil, add a tablespoon of salt, a splash of oil, and the pasta, and cook for 8-12 minutes.
6. While the pasta cooks, finish the sauce.
7. Add the nutmeg, basil, cream, and the remaining ¼ cup wine to the sauce and simmer for 8 to 10 minutes, stirring occasionally until thickened.
8. When the pasta is cooked, drain and pour into a large serving bowl.
9. Add the sauce and ½ cup Parmesan and toss well.
10. Serve hot with Parmesan on the side.

Katherine Silva's Baked Chocolate Mousse paired with the 2010 Origin

INGREDIENTS

- ½ cup water
- ⅓ cup Dutch process cocoa
- 1 teaspoon instant espresso granules
- 4 ounces bittersweet chocolate, finely chopped
- 1 ounce unsweetened chocolate, finely chopped
- 1 tablespoon brandy
- ½ teaspoon vanilla extract
- 2 large eggs
- 2 large egg whites
- ⅓ cup sugar
- Dash of salt
- 1½ cups whipped cream
- Baking spray with flour

PREPARATION

1. Preheat oven to 350°.
2. Bring ½ cup water to a boil in a small saucepan. Add cocoa and espresso, stirring until smooth. Remove pan from heat. Add chocolates; gently stir until mixture is smooth. Stir in brandy and vanilla. Pour chocolate mixture into a large bowl. Let stand 10 minutes; stir occasionally.
3. Combine eggs, egg whites, sugar, and salt in the top of a double boiler, stirring with a whisk. Cook over simmering water until a thermometer reaches 115° (about 2 minutes), stirring constantly with a whisk. Place egg mixture in a medium bowl; beat with a mixer at high speed until ribbony, soft peaks form (about 5 minutes).
4. Gently stir one-third of egg mixture into chocolate mixture; gently fold in remaining egg mixture. Gently fold in whipped topping. Spoon batter into an 8-inch springform pan coated with baking spray, spreading evenly. Bake at 350° for 27 minutes or until almost set (center will not be firm but will set as it chills). Cool to room temperature on a wire rack. Cover and chill at least 8 hours or overnight.

Robin William's Tuscan Lamb paired with the 2010 "Clarke Vineyard" Syrah

INGREDIENTS

- 6-8 lamb rib chops (separated)
- 2-3 tbsp olive oil for pan
- 4 cloves garlic (or more to taste)
- 1 drained can of Cannellini or white small beans
- 1 cup organic drained canned or fresh diced tomatoes
- 1 tbsp balsamic vinegar
- a few pinches EACH dried rosemary, oregano & basil to taste (or use fresh)
- salt & pepper

PREPARATION

1. In large skillet, cook chops in olive oil over medium heat for about 8 minutes (depending on thickness). Add salt & pepper to chops to taste. Remove and keep warm. Hint: To keep the meat warm, stack on a plate, cover with foil, and place a hand towel over the foil.
2. Add chopped garlic to the drippings, cook and stir for 1 minute.
3. Add beans, tomatoes, spices and vinegar, simmer for 3 minutes.
4. Spoon bean mixture onto individual plates and arrange chops on top.