

HILL FAMILY ESTATE

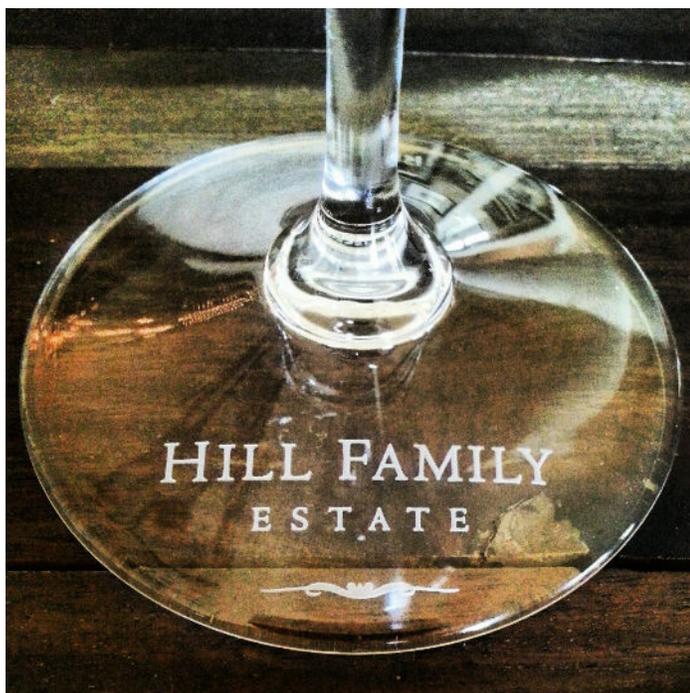
Crossroads Club • November 2013

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PROPRIETOR'S MESSAGE

Greetings –

As 2013 slowly comes to an end, and most people are busy scurrying to complete year-end projects, handle last minute shopping and prepare for the holidays, all of us at Hill Family Estate would like to express our sincerest gratitude for your continued patronage of our brand.

We look forward to creating another spectacular offering of wines for your enjoyment in 2014, and wish you and yours a wonderful holiday season.

The Hill Family (Doug, Darci, Ryan, Carly, Nicole, Landon & Charlotte)

WINE PRICING

Crossroads Mixed Bottle Club

2011 "Beau Terre" Merlot.....	\$28.00
2011 Origin	\$36.00
2012 Reserve Chardonnay	\$52.00
Total.....	\$116.00*

Crossroads Reds Club

2011 Barrel Blend	\$22.40
2011 "Beau Terre" Merlot.....	\$28.00
2011 Origin	\$36.00
Total.....	\$86.40*

Crossroads Two White One Red Club

2012 "Tiara" Sauvignon Blanc.....	\$28.00
2011 Origin	\$36.00
2012 Reserve Chardonnay	\$52.00
Total.....	\$116.00*

*Plus shipping and tax where applicable



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 ~

2011 “Beau Terre” Merlot

Production: 580 cases

Composition: 83% Merlot, 13% Cabernet Sauvignon, 2% Malbec & 2% Petit Verdot

Vineyards: Beau Terre, Baker & Red Door

Appellations: Oak Knoll, Atlas Peak & Carneros

Elevations: Valley Floor & Hillsides (1500 ft.)

Cooperage: 40% new oak (25% French Stavin, 75% Orion, Bossuet, Trust)

Alcohol: 14.8%, TA 0.55, pH 3.68

Bottling Date: 2/15/2013

Release Price: \$35.00

Release Date: Fall 2013

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 Red Door vineyards are centerpieces for Doug Hill’s accumulated viticultural 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 (30%), were selected for this Merlot, along with the elegance of the Carneros Merlot (13%). Only 13% Cabernet Sauvignon was needed to add some muscle, even in this very difficult year, because the richness and aromas of the Merlot carried such weight themselves.

2011 Origin

Production: 882 cases

Composition: 43% Cabernet Sauvignon, 37% Merlot, 14% Petit Verdot, 3% Syrah, 2% Petite

Sirah, 1% Zinfandel

Appellations: Atlas Peak, Oak Knoll, Carneros & Mt. Veeder

Cooperage: 16 months in French oak barrels, (20% new Stavin French oak)

Alcohol: 14.8%, 3.79 pH, 0.57 TA

Bottled: June 11th, 2013

Release Date: Winter 2013

Release Price: \$45.00

Vineyard Notes:

Origin is our chance to create a stylish and intriguing blend from all the possible lots we make. Since we had 17 lots to start with, and 7 varieties, the Origin allows us to use many of the small select lots we make from special sites farmed by Doug Hill and his family all over the Napa Appellation. Doug Hill has planted an interesting clone of Merlot at Beau Terre called Raucedo, along with the 181 clone. The Merlot at our Red Door vineyard in Carneros is exotic and rich, and adds structure and plushy fruit to the blend. The Malbec and Petit Verdot have also become a big part of the palate structure for the Origin. Though 2011 was a very challenging year for growers, with its early cold weather and frequent rains, this final blend shimmers and re-forms complex layers that will grow and improve for years to come.

Winemaker Alison Doran's Tasting Notes:

Nose: Swirls out nicely, with lots of lovely cherry, and deeper berry jam notes, followed by a spicy sweet oak, that's integrating nicely already.

Palate: A young palate, fairly vibrating with different cherry flavors (black, red, and wild). Red roses and graceful fruit fill out the mid-palate, while depth and charm keep going all the way through the finish.

2012 Reserve Chardonnay

Production: 483 cases

Composition: 100% Chardonnay

Vineyards: 65% Clarke and 35% Watson (American Canyon)

Appellation: Napa Valley

Cooperage: 60% new French oak (Francois Freres and Remond)

Alcohol: 14.9%, TA 0.53, pH 3.54

Bottling Date: 8/27/13

Release Date: Fall 2013

Release Price: \$65.00

Vineyard Notes:

The 2012 Hill Family Estate Reserve Chardonnay is a rich elegant wine showing both its cool climate pedigree and the advantage a great site has on Chardonnay. The gentle rolling slopes at Clarke and the steep dramatic rocky site at Watson are both in the very southern end of Napa Valley where breezy afternoons and foggy mornings are normal. 2012 was a long well-

modulated growing season, and harvest was fairly late, on Oct 14, at about 25 brix, when the lemon apple flavors were just developing a hint of tropical fruit. Malo-lactic fermentation was used to increase the complexity and soften the acidity, and new Francois Freres and Remond barrels to add richness and warmth. The wine was barrel fermented and then stayed in barrel 10 months, with battonage every 2 weeks to increase depth and texture.

Winemaker Alison Doran's Tasting Notes:

Developing a lovely nose already, it has everything falling into place with ripe apple fruit and Meyer lemon followed by notes of pineapple and buttered toast. The palate is shaping up as ripe and interesting, showing its cool climate American Canyon pedigree with some fresh acidity, but the mid palate concentration keeps it smooth and balanced. This is a Chardonnay that one hopes for but does not often achieve.

Tasting Notes for Crossroads Reds Club

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

2011 Barrel Blend

Production: 3,500 cases

Composition: 56% Merlot, 16% Cabernet Sauvignon, 14% Petit Sirah, 7% Zinfandel & 7% Syrah

Vineyards: Beau Terre, Jaeger, Red Door, Lazar & Guck

Appellation: Napa Valley

Elevation: Valley floor

Cooperage: 14 months in neutral 2 to 4 year old French and American barrels

Alcohol: 14.4%, TA 0.59, pH 3.69

Release Date: March 2013

Release Price: \$28.00

Vineyard Notes:

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. This wine was blended under Kyle’s direction using lots mostly produced by Doug Hill from the vineyards he manages, to appeal to surfers, and surfers in spirit, who are always looking for the next great wave, but might want to have a great glass of wine in the meantime. 2011 was a cool year with lower alcohols and great color. The Petit Sirah was a stand out, and in combination with the Zinfandel from Wooden Valley, really added perky spice to our lovely base of Merlot and Cabernet Sauvignon.

Winemaker Alison Doran's Tasting Notes:

The nose has a light, spicy, cranberry-raspberry quality, with a little toast and cocoa. The palate has bright spicy red fruit – wild plum and wild cherry, with an almost crunchy cranberry freshness to it. The serious quality will develop as it ages, but for now the fruit is up front and dominant.

2011 “Beau Terre” Merlot

Production: 580 cases

Composition: 83% Merlot, 13% Cabernet Sauvignon, 2% Malbec & 2% Petit Verdot

Vineyards: Beau Terre, Baker & Red Door

Appellations: Oak Knoll, Atlas Peak & Carneros

Elevations: Valley Floor & Hillsides (1500 ft.)

Cooperage: 40% new oak (25% French Stavin, 75% Orion, Bossuet, Trust)

Alcohol: 14.8%, TA 0.55, pH 3.68

Bottling Date: 2/15/2013

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Release Date: Fall 2013

Vineyard Notes:

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2011 Origin

Production: 882 cases

Composition: 43% Cabernet Sauvignon, 37% Merlot, 14% Petit Verdot, 3% Syrah, 2% Petite Sirah, 1% Zinfandel

Appellations: Atlas Peak, Oak Knoll, Carneros & Mt. Veeder

Cooperage: 16 months in French oak barrels, (20% new Stavin French oak)

Alcohol: 14.8%, 3.79 pH, 0.57 TA

Bottled: June 11th, 2013

Release Date: Winter 2013

Release Price: \$45.00

Vineyard Notes:

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a big part of the palate structure for the Origin. Though 2011 was a very challenging year for growers, with its early cold weather and frequent rains, this final blend shimmers and re-forms complex layers that will grow and improve for years to come.

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Palate: A young palate, fairly vibrating with different cherry flavors (black, red, and wild). Red roses and graceful fruit fill out the mid-palate, while depth and charm keep going all the way through the finish.

Tasting Notes for 2 White 1 Red Club

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2012 "Tiara" Sauvignon Blanc

Production: 386 cases

Composition: 98% Sauvignon Blanc & 2% Semillon

Vineyards: Baker, Windy Flats, Watson, H and H & Alsace

Appellation: Napa Valley

Elevation: 1000 Ft. - Valley floor

Cooperage: 1 - 2011 Francois Freres barrel, 2 new Stavin French oak, one stainless steel barrel, and the rest neutral French oak

Alcohol: 14.6%, TA 0.65, pH 3.28

Bottling Date: June 14, 2013

Release Date: August 2013

Release Price: \$35.00

Vineyard Notes:

The 2012 Tiara is a Sauvignon Blanc made from a blend of vineyards, with 2% Semillon. Tiara is created to make a rich complex style of Sauvignon Blanc. The Baker vineyard (picked Sept. 22, 25 Brix) from Atlas Peak has a "sauvage" character with unique white sage and passion fruit. Windy Flats vineyard, in the eastern 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 so that the Sauvignon Blanc would have layers of complexity and interest. We harvested it on September 12th at 24 Brix. Watson showed amazing character in 2012, so we included it also (harvest Oct 6, 24 brix), and we had a chance to include part of the H and H vineyard as well. All of the wine was barrel fermented, and stayed on the lees in barrel until mid-June.

Winemaker Alison Doran's Tasting Notes:

Nose: Spicy lychee and gooseberry mingle with lime zest and Babcock peach.

Palate: Ripe and balanced, with white peach and nectarine flavors followed by passion-fruit

and again lime zest. A big wine, it is assembling its pieces and will grow and fill out a lot in the next year.

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Production: 882 cases

Composition: 43% Cabernet Sauvignon, 37% Merlot, 14% Petit Verdot, 3% Syrah, 2% Petite Sirah, 1% Zinfandel

Appellations: Atlas Peak, Oak Knoll, Carneros & Mt. Veeder

Cooperage: 16 months in French oak barrels, (20% new Stavin French oak)

Alcohol: 14.8%, 3.79 pH, 0.57 TA

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STAFF FAVORITE WINE PAIRING RECIPES

**Jeff Chandler's Melon Prosciutto Salad
with Parmigiano-Reggiano**

Recipe pairs with the 2012 "Tiara" Sauvignon Blanc

INGREDIENTS:

- 3 cups (½ – inch) cubed honeydew melon (about half a medium melon)
- 3 cups (½ – inch) cubed cantaloupe melon (about half a medium melon)
- 2 tbsp. thinly sliced fresh mint
- 1 tsp. fresh lemon juice
- ¼ tsp. freshly ground black pepper
- 2 oz. thinly sliced prosciutto, cut into thin strips
- ½ cup (2 oz.) shaved fresh Parmigiano-Reggiano cheese

DIRECTIONS:

1. Combine the first 5 ingredients, tossing gently.
2. Arrange the melon mixture on a serving platter, then arrange the prosciutto evenly over the melon mixture. Sprinkle with the Parmigiano-Reggiano cheese.
3. Garnish with cracked black pepper and fresh mint sprigs if desired.

Jean Newbill's Oyster Stew

Recipe pairs with the 2012 Reserve Chardonnay

This is elegant and satisfying, serve it with crusty bread and Hill Family Estate Reserve Chardonnay for a special occasion. Try adding a drop or two of hot sauce in your stew – it's delicious.

INGREDIENTS:

- ½ cup butter
- 1 cup minced celery
- 3 tbsp. minced shallots

1 quart half-and-half cream
24 oz. fresh shucked oysters, un-drained
1 pinch cayenne pepper
Salt and pepper to taste

DIRECTIONS:

1. Melt the butter in a large skillet over medium heat, and cook the celery and shallots until shallots are tender (do not brown).
2. Pour half-and-half into a large pot over medium-high heat. Mix in the butter, celery, and shallot mixture. Stir continuously. When the mixture is almost boiling, pour the oysters and their liquid into the pot. Season with salt and pepper, and cayenne pepper. Stir continuously until the oysters curl at the ends. When the oysters curl the stew is finished, turn off the heat and serve immediately.

*A nice addition is one potato minced fine and added to the celery, shallot mixture. I also micro plane the veggies.

April Mucci's Coq Au Vin
Recipe pairs with the 2011 "Beau Terre" Merlot

INGREDIENTS:

Good olive oil
8 oz. good bacon or pancetta, diced
2 (3 to 4 pound) chickens, each cut into 8 serving pieces
Kosher salt and freshly ground black pepper
1 pound carrots, cut diagonally into 1- inch pieces
2 yellow onions, sliced
2 tsp. chopped garlic (2 cloves)
¼ cup Cognac or good Brandy
1 (750 –ml) bottle good dry red wine such as Burgundy
2 cups chicken stock, preferably homemade
1 bunch fresh thyme sprigs
4 tbsp. (½ stick) unsalted butter, at room temperature, divided
3 tbsp. all-purpose flour
1 pound frozen small whole onions
1 pound Porcini or Cremini mushrooms, stems removed and thickly sliced

DIRECTIONS:

1. Preheat the oven to 275 degrees.
2. Heat 1 tbsp. olive oil in a large Dutch oven over medium heat. Add the bacon and cook for 8 to 10 minutes, until lightly browned. Remove the bacon to a plate with a slotted spoon.

3. Meanwhile, pat the chicken dry with paper towels. Liberally sprinkle the chicken on both sides with salt and pepper. After the bacon is removed, add a few of the chicken pieces in a single layer and brown for about 5 minutes, turning to brown evenly. Remove the chicken pieces to the plate with the bacon and continue to add the chicken in batches until all the chicken is browned. Set aside.
4. Add the carrots, onions, 1 tbsp. salt, and 2 tsp. pepper to the pot and cook over medium heat for 10 to 12 minutes, stirring occasionally, until the onions are lightly browned. Add the garlic and cook for one more minute. Add the Cognac, stand back!, and carefully ignite with a match to burn off the alcohol. Put the bacon, chicken, and any juices that collect on the plate into the pot.
5. Add the wine, chicken stock, and thyme sprigs and bring to a boil. Cover the pot with a tight-fitting lid and place in the oven for 30 to 40 minutes, until the chicken is just no longer pink. Remove from the oven and place on top of the stove.
6. Mash 2 tbsp. of the butter and the flour together in a small bowl and stir the paste into the stew. Add the frozen onions. In a medium sauté pan, melt the remaining 2 tbsp. butter and cook the mushrooms over medium-low heat for 5 to 10 minutes, until browned.
7. Add to the stew. Bring the stew to a simmer and cook for another 10 minutes. Season to taste, and serve hot.

Bill Miller's Osso Buco With Toasted Pine Nut Gremolata

Recipe pairs with the 2011 Origin

There is probably nothing more dramatic — or better to eat — than a whole veal shank. It's a showstopper; when we bring this out from the kitchen prior to carving it tableside, every head turns, and for good reason. The succulent meat and the delicious marrow are truly impressive.

INGREDIENTS:

1 whole veal shank, 3 to 3 ½ pounds
Kosher salt and freshly ground black pepper
6 Tbsp. extra-virgin olive oil
1 medium carrot, cut in ¼ -inch-thick coins
1 small Spanish onion, diced
1 celery stalk, cut in ¼ -inch slices
Leaves from 1 bunch of fresh thyme, chopped
2 cups basic tomato sauce
2 cups brown chicken stock
2 cups dry white wine

GREMOLATA:

Leaves from 1 bunch of flat-leaf parsley
½ cup pine nuts, toasted at 400°F for 2 minutes
Zest of 1 lemon

¼ cup freshly grated horseradish
Kosher salt and freshly ground black pepper

DIRECTIONS:

1. Preheat oven to 375°F.
2. Season the shank all over with salt and pepper. In a heavy-bottomed, 6- to 8-quart casserole, heat the olive oil until smoking. Place the shank in the pan and brown all over for 12 to 15 minutes, turning with long-handled tongs to sear every surface. Remove the shank and set aside.
3. Reduce the heat to medium, add the carrot, onion, celery, and thyme, and cook, stirring regularly, until golden brown and slightly softened, 8 to 10 minutes. Add the tomato sauce, chicken stock, and wine and bring to a boil. Return the shank to the pan, making sure it is submerged at least halfway; if not, add more stock. Cover the pan with a tight-fitting lid of aluminum foil. Braise in the oven for 2 hours, then remove the cover and cook another 30 minutes, until the meat is nearly falling off the bone.
4. Just before the meat is done make the Gremolata. In a small bowl, combine the parsley leaves, pine nuts, lemon zest, and horseradish and mix well by hand. Sprinkle with a little salt and pepper and set aside.
5. Remove the casserole from the oven and let stand for 10 minutes before carving the shank and dividing among four warmed dinner plates, topped with the Gremolata.

Dawnine Cates' Sliders With Chipotle Mayonnaise

Recipe pairs with the 2011 Barrel Blend

CHIPOTLE MAYONNAISE:

1 cup mayonnaise
2 chipotles in adobo sauce
1 tbsp. adobo sauce
½ lime, juice
Salt and freshly ground black pepper

DIRECTIONS:

Add all the ingredients to a food processor and puree. Season to taste with salt and pepper.

SLIDERS:

1 to 1 ½ pounds ground chuck, 80/20
Salt and freshly ground black pepper
Cheese slices, your choice
Mini burger buns

DIRECTIONS:

1. Preheat grill over medium-high heat.
2. Form the meat into 2 to 3-ounce portions, packed tightly. Season with salt and pepper.
3. Place the sliders on the grill. Wait until they are nice and crusty on the first side, about 4 to 5 minutes and then flip and cook another 4 minutes. When the sliders are about done, top with desired cheese and close the grill, allowing the cheese to melt.
4. Place the slider on mini burger buns and top with chipotle mayonnaise and any other desired toppings.

BURGER BAR (IF DESIRED)

Chipotle Mayonnaise

Pickles

Red onion slices