

HILL FAMILY
E S T A T E



FALL

2021

GREETINGS FROM NAPA VALLEY!

We experienced a warm summer in wine country and enjoyed hosting guests at the winery and tasting room. The bounty of produce from the Secret Garden that our hospitality team was able to showcase during tastings at the winery was a highlight. However, the lack of rainfall in 2021 has farmers fretting throughout the state of California. Napa Valley usually averages 30-35 inches of annual rainfall, and we have only recorded 11 inches this year. The surrounding river, lake and reservoir water levels are disturbingly low, and farmers are hoping for a wet winter once the grape harvest concludes.

This shipment features newly released wines that we have been anxiously waiting to share with our members. The 2019 Tiara Sauvignon Blanc is loaded with aromas of pineapple, melon and white peach, making it the ideal wine to enjoy during these last few weeks of warm weather.

We are excited to release the 2018 Atlas Peak Cabernet Sauvignon after not producing a 2017 vintage due to the wildfires and smoke taint issues that our hillside vineyard experienced. While the 2019 Like a Hawk and 2018 Malbec can be enjoyed now, the 2018 Atlas Peak Cabernet Sauvignon needs to settle down and evolve in the bottle to soften and broaden the structure. If you choose to enjoy this wine in the next 1-2 years, we recommend decanting 4-6 hours prior to enjoyment.

For those of you looking for an adventure this fall, you are invited to join Ryan and Nicole Hill at the legendary Triple Creek Ranch in Montana for a Vintners Weekend taking place November 4-7. This “adults only” resort offers an epicurean, all-inclusive vacation experience of refined rustic elegance, gourmet cuisine and warm, welcoming, five-star service amidst the romance of a forested mountain retreat.

We hope you enjoy the wine selections!

Warmly, The Hill Family

MIXED CLUB ONLY

2019 "TIARA" SAUVIGNON BLANC

Napa Valley

Composition: 82% Sauvignon Blanc and 18% Sémillon

Production: 265 cases

Retail Price: \$35

In 2019 we used our favorite methods from past vintages including whole cluster press, barrel fermentation, and blending separate lots. After 6 months in barrel, all the lots turned out very well, and the final Tiara blend is the result of how the wines fit together. We also blended in a lovely Semillon this year which offers richness and balance. The 2019 Tiara has beautiful aromas of white peach, honeysuckle, pineapple, and vanilla. The palate offers ripe white peach and melon that enhance its smooth texture. The wine has a beautiful core of acidity that is delightful and refreshing! *Enjoy between 2021 and 2024.*

Date enjoyed: _____ Occasion: _____

Notes: _____

MIXED CLUB & RED CLUB

2019 LIKE A HAWK

Napa Valley

*Composition: 43% Cabernet Sauvignon, 38% Syrah,
17% Malbec and 2% Petit Verdot / Production: 458 cases*

Retail Price: \$58

In 2019, the highest percentages of "Like a Hawk" are from Baker Vineyard on Atlas Peak and Clarke Vineyard in American Canyon. The Cabernet Sauvignon and Syrah are joined with another bold variety, Malbec. With its plushy structure and big color, Malbec embraces the Cabernet Sauvignon and Syrah in a big hug, unifying it and making it even more indulgent. "Like a Hawk" is a big, elegant, energetic wine with huge color and density, and it is fun to have Landon featured on the label. The 2019 Like a Hawk has bold aromas of mocha, cassis, and black cherry. The powerful midpalate has flavors of cherry jam, cassis, and melted chocolate that roll into a ripe and smooth finish. *Enjoy between 2021 and 2030.*

Date enjoyed: _____ Occasion: _____

Notes: _____

MIXED CLUB & RED CLUB

2018 MALBEC

Napa Valley

Composition: 90% Malbec and 10% Cabernet Sauvignon

Production: 146 cases

Retail Price: \$65

Malbec has become a cult favorite, and while we typically use it for blending with our Cabernet Sauvignon, we have enjoyed producing a stand-alone Malbec for our club members. We only made a small quantity for the adventurous, and we hope it catches on because it is so much fun to drink. The 2018 Malbec has aromas of chocolate, blueberry, and hazelnut. The palate is filled with wonderful blueberry and boysenberry flavors with a broad midpalate and uplifting on the finish. This wine still has a few finely textured tannins to remind one of its mountainous origins. *Enjoy between 2021 and 2030.*

Date enjoyed: _____ Occasion: _____

Notes: _____

RED CLUB ONLY

2018 "ATLAS PEAK" CABERNET SAUVIGNON

Napa Valley

Composition: 94% Cabernet Sauvignon, 4% Malbec and 2% Petit Verdot

Production: 440 cases

Retail Price: \$88

Atlas Peak Cabernet Sauvignon is accumulating a well-deserved reputation for intensity and finesse. 2018 had nice rainfall and a long growing season, creating big color and structured tannins. The wine needs to settle down and evolve for a while in bottle to soften and broaden the structure, but for the collector who wants to see their investment pay off, this wine is ready to age and develop for a long time. The 2018 Atlas Peak Cabernet Sauvignon aromas burst out with layers of cassis, mocha, sage and blackberry. The palate is dense and focused with plenty of structure that will act as scaffolding for this wine to grow in the future. *Enjoy between 2022 and 2032.*

Date enjoyed: _____ Occasion: _____

Notes: _____

Recipe by Chef Jacob Leatherman
Triple Creek Ranch

DUCK CONFIT WITH SWEET POTATO AND BLACK TRUFFLE GNOCCHI, SAGE BROWN BUTTER SAUCE

Ingredients for 2 servings

For the gnocchi:

1 cup cooked sweet potato, mashed
¼ cup all-purpose flour
1 ½ eggs, beaten
1 tbsp. white truffle oil and fresh truffle if available
2 tsp. fresh sage chopped plus 1 tbsp. for finishing

For the duck:

¼ cup butter
2 legs and thighs of shredded duck confit
Fresh grated parmesan
Salt and pepper, to taste

Directions:

Fold gnocchi ingredients together until well incorporated. Do not over mix or gnocchi dough will become tough. Form into a ball of dough, wrap with plastic and let rest at least an hour in the refrigerator. When ready, remove dough from refrigerator and cut into equal quarters. Roll each quarter of dough into a snake shape, about an inch thick. Cut dough into small one-inch sections with a pastry scraper or sharp knife. Bring salted water to a boil and drop in gnocchi. Let them cook for about 5 minutes or until they start to float to the top. Drain and place the gnocchi on a plate and put in the refrigerator to cool.

Place large sauté pan on high heat. Melt butter in the pan until it reaches a light brown color. Add the gnocchi and cook them until golden brown on both sides. Add the shredded duck confit, more fresh sage, a bit more truffle oil and salt and pepper to taste. Heat everything through and place in a large serving bowl. Garnish with fresh grated parmesan and sliced truffle. Serve immediately.

Serve with 2018 Hill Family Estate Malbec.

Recipe by Chef Jacob Leatherman
Triple Creek Ranch

KOREAN PORK SHORT RIBS WITH SAVOY CABBAGE AND CARROT SLAW

Ingredients for 2 servings

For the rub:

*1 cup red Korean chili paste
¼ cup rice wine vinegar
2 tbsp. chopped garlic
3 tbsp. sesame oil
2 tbsp. fish sauce*

For the slaw:

*½ Savoy cabbage, thinly shredded
¼ cup carrots, shredded
¼ cup apple cider vinegar
1 tbsp. honey
2 tsp. whole mustard seeds
Salt and pepper to taste*

For the ribs:

*1 rack baby back pork ribs
1 half red onion, thinly sliced
1 small can cranberry juice, use about half*

Directions:

Combine the rub ingredients and liberally coat the rack of ribs on both sides. Let marinate overnight in the refrigerator. Remove from refrigerator and wrap the ribs, onions and cranberry juice in aluminum foil, ensuring nothing can leak out of the foil package. Place on a sheet tray into a 300-degree oven for about 2-2 ½ hours. The meat should be falling off the bone. Pour the onions and juices from inside the foil into a saucepan. Take all the meat off the bone and add to the saucepan; simmer the mixture. You want a saucy consistency with the meat. For the slaw, combine cabbage and carrots in a medium bowl. Bring apple cider vinegar, honey, and mustard seeds to a boil. Turn off heat and pour over cabbage and carrots. Place in the refrigerator for at least 2 hours prior to serving.

Serve with 2019 Hill Family Estate Like a Hawk.

SHARE YOUR HILL FAMILY
EXPERIENCES!



We encourage you to share your personal Hill Family stories and photos, as we will be featuring member stories in upcoming newsletters and social media posts. Photos can be shared via email at info@hillfamilyestate.com or shared through our social media platforms, listed below.

Instagram: @hillfamilyestate | **Facebook:** Hill Family Estate
Twitter: @HFEWines



OPEN SUNDAY - THURSDAY, 11:00AM - 5:00PM
AND FRIDAY/SATURDAY 11:00AM - 6:00PM

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