

HILL FAMILY
E S T A T E



FALL

2022

GREETINGS FROM NAPA VALLEY!

As the long, warm days of summer fade and the crisp, foggy mornings once again return to our valley, we are thrilled to release new vintages of our Tiara Sauvignon Blanc, Dolcetto, Atlas Peak Cabernet Sauvignon and Like a Hawk. Lower yields and back-to-back fire seasons in recent years have resulted in limited inventory for many of the wines you've come to know and enjoy, and we have been anxiously awaiting their return this fall. As members, these wines are released to you first prior to our tasting room and winery locations.

We are thrilled to share with you two upcoming vintner excursions to add to your calendar. This fall, we invite you to join Ryan Hill for a vintner weekend November 3-6 at the famed Triple Creek Ranch in Darby, Montana. The ranch is a private oasis in the Montana wilderness where horseback riding, sapphire panning and trout fishing are just a few of the many unique activities you will experience. In anticipation of this event, Triple Creek Ranch has graciously shared a recipe included in this newsletter to pair with the featured wines.

Next summer, save the date for our Hill Family wine cruise to (finally!) return. Set sail in the Mediterranean and explore the coasts of Spain, France, Italy, Greece and Turkey while indulging in unique food and wine experiences. We've included a brochure with more information.

We hope to see you at our tasting room or winery soon, and in the meantime, cheers to another successful harvest season!

All our best,

The Hill Family

MIXED CLUB ONLY

2020 "TIARA" SAUVIGNON BLANC

Napa Valley

Composition: 94% Sauvignon Blanc and 6% Sémillon

Production: 250 cases / Enjoy Between: 2022-2025

Retail Price: \$38

2020 was a very nice growing year with a few hot spells and sparse winter rains, when suddenly on August 16 during another hot spell and offshore winds, the LCNU fires started. Because of all the hot weather, maturity was ahead by about 10 days and the Sauvignon Blancs were already on the picking schedule. We harvested on August 17 (Stewart Ranch) and August 22 (Windy Flats). It was apparent early on that these were extraordinary Sauvignon Blancs, and all we had to do was stay out of their way as they evolved. We made the blend for Tiara in early February and put it back to barrel before bottling in late March. The 2020 Tiara has big aromas of ripe apple, buttery pineapple, fresh fig and hints of jasmine and iris. The palate offers a lovely ripe satiny texture. Peach, pineapple and vanilla open in the center, and lead to a lingering coconut pineapple finish.

Date enjoyed: _____ Occasion: _____

Notes: _____

MIXED CLUB & RED CLUB

2020 LIKE A HAWK

Napa Valley

Composition: 50% Cabernet Sauvignon, 49% Syrah, 1% Viognier

Production: 402 cases / Enjoy Between: 2022-2032

Retail Price: \$60

In 2020, with all the challenges we had during harvest, we needed to persist in using our best scientific attitude and tools to make our wines. After 16 months, we were able to blend our best lots and make the 2020 "Like a Hawk." It is a big, elegant, energetic wine, with its well-known color and density, and it is always great to see Landon on the label representing the next generation of Hill family farmers! The 2020 Like a Hawk has bold aromas of black cherry, cassis, vanilla, mocha, and a hint of raspberry jam. The palate is big and intense, certainly no pushover – the tannins are present, but they are rich with dark chocolate and cassis.

Date enjoyed: _____ Occasion: _____

Notes: _____

MIXED CLUB & RED CLUB

2019 "ATLAS PEAK" CABERNET SAUVIGNON

Napa Valley

Composition: 78% Cabernet Sauvignon, 19% Malbec and 3% Merlot
Production: 448 cases / Enjoy Between: 2022-2034
Retail Price: \$95

Atlas Peak Cabernet Sauvignon is accumulating a well-deserved reputation for intensity and finesse. At 1,500 ft. elevation, the Baker vineyard is a series of different volcanic soil types carved out of heavy chaparral in Foss Valley with a southwestern exposure. Atlas Peak Cabernet Sauvignon 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 grow for a long time. The 2019 Atlas Peak Cabernet Sauvignon offers mountain aromas of sage and blackberry with some coriander seed. The mountain tannins have developed finesse and support the dark toffee and blackberry flavors. Big and elegant, the young wine is hitting a sweet spot where the fruit is dominant in the flavor profile. From here, the fruit will recede into more of a balance with the palate mouthfeel and the oak.

Date enjoyed: _____ Occasion: _____

Notes: _____

RED CLUB ONLY

2020 "YOUNTVILLE" DOLCETTO

Napa Valley

Composition: 100% Dolcetto
Production: 147 cases / Enjoy Between: 2022-2025
Retail Price: \$44

Dolcetto is known in Piedmont, Italy for being a bright and clean red with lower alcohol and for having a food-friendly palate. In most years, the Villaggio Vineyard in Yountville has produced a heavier red, not typical of the variety, but in 2020, it had the lower alcohol and balanced acidity that Doug Hill has come to value as a good companion to vegetarian cooking. We thought our club members would enjoy learning about this variety, and though we only produce a small amount, we hope to keep this brighter character and learn more about Dolcetto and its potential in the future. Fragrant aromas of raspberry, black cherry, and elderberry. The palate is bright with a light texture, offering cherry jam on Ritz cracker flavors! The wine finishes clean with berry and butterscotch. Decanting is strongly recommended for optimum enjoyment during the first 1-3 years.

Date enjoyed: _____ Occasion: _____

Notes: _____

Recipe by Jake Leatherman

Marinated and Grilled Vegetables with Smoked Tomato Vinaigrette

Ingredients

Vegetables:

1 bunch asparagus
1 bunch scallions
1 medium eggplant, sliced quarter inch
4 Roma tomatoes, cut in half
4 portobello mushrooms

For the marinade:

1 cup olive oil
¼ cup fresh basil leaves
1 shallot, peeled
1 large garlic clove, peeled
2 fresh sage leaves
1 tbsl lemon juice
1 ½ tsp grated parmesan cheese
1 ½ tsp pine nuts
Salt and pepper

For the vinaigrette:

2-4 Roma tomatoes
2 tbsl chopped basil
2 tbsl chopped marjoram
2 tbsl chopped tarragon
2 tbsl chopped thyme
2 tbsl chopped fennel
2 tbsl red or white wine vinegar
1 shallot, peeled and chopped
½ cup extra virgin olive oil

Directions

For the marinated vegetables: Combine all ingredients in a blender or food processor. Process until pureed. Place the veggies in a shallow baking pan and drizzle with enough marinade to coat lightly. Marinate at room temperature for 1 hour. Grill veggies for about 10-15 minutes, turning occasionally and basting with the marinade until they are browned and tender. Reserve any more marinade for dipping oil for crusty French bread.

For the vinaigrette: Roast or smoke the tomatoes until the skin begins to cook, about 25-30 minutes at 225 degrees. Peel off the skins and discard the seeds. Dice tomatoes and put into a sieve to drain for a couple minutes. In a small bowl, combine all the ingredients except for the olive oil. Gradually whisk in the olive oil. Drizzle over the grilled veggies and serve.

LOBSTER FEED

Are you joining us on October 8?





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



TASTING ROOM:

Open Sunday - Thursday, 11:00am - 5:00pm
and Friday/Saturday 11:00am - 6:00pm
6512 Washington Street
Yountville, CA 94559

WINERY:

Open Thursday - Monday by advance appointment
6155 Solano Avenue
Napa, CA 94558