

HILL FAMILY  
E S T A T E



FALL  

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2019



## GREETINGS FROM HILL FAMILY ESTATE

*This shipment includes several new releases, one of which is brand new to the Hill Family Estate portfolio. While the limited edition label might remind some of you of the hit-show Narcos on Netflix, it celebrates Doug Hill's 40th year of farming grapes and we couldn't have found a more fitting photograph portraying Doug's sense of excitement and adventure that he felt when beginning his journey in the Napa Valley as a farmer.*

Shortly after earning a degree in Plant Sciences at Fresno State and traveling extensively in Latin America, Doug learned the art of vineyard management while employed by Sonoma-Cutrer. After settling in Yountville, Doug managed the extensive land holdings of the Jaeger family before starting Oak Knoll Farming. His long tenure in Napa has familiarized him with the valley's microclimates and soils, enabling him to pioneer new varieties and growing regions. In fact, Doug planted the first vineyards in American Canyon and brought the first Albariño to Napa Valley. Doug currently manages over 700 acres of vineyards, cultivating premium Cabernet Sauvignon, Merlot, Pinot Noir and other varieties for notable wineries including Quintessa, Stags Leap, Far Niente, Silver Oak, Ramey, and Duckhorn. Please join us in honoring Doug Hill as the patriarch of Hill Family Estate with the release of this special wine. It celebrates the culmination of his vision, dedication and work ethic over the last 40 years farming grapes in Napa Valley.

Continuing with the theme of family, we are also showcasing the 2017 vintage of Like a Hawk. This wine has quietly become one of our most popular offerings at Hill Family Estate. Alison has worked her magic in creating a blend of Cabernet Sauvignon, Malbec and Syrah that was co-fermented with Viognier. The result is a wine with entertaining aromas of blackberry, violets, black cherry and spice. The addition of Syrah and Malbec help tame the tannin on the Cabernet Sauvignon, while creating a seductive richness on the palate. Landon Hill, the boy who is on the label, is now eight years old. A new addition to this wine is the inclusion of the Like a Hawk story, which is inscribed around the circumference of the cork.

We hope to see you in wine country soon, as there's never been a better time to revisit the Napa Valley.

MIXED CLUB ONLY

**2016 TIARA SAUVIGNON BLANC**

*Napa Valley*

*Composition: 97% Sauvignon Blanc, 3% Semillon*

*Production: 394 cases*

Most of the fruit for Tiara comes from the Windy Flats Vineyard in the eastern foothills of Wooden Valley, a dramatic landscape of rock and cliff with just enough soil for a few acres of vines. The grapes were whole cluster pressed, and a combination of barrel and tank fermentation were utilized to create the final balanced blend. The nose is big and luscious, and the palate flaunts voluptuous texture. Rich and dense, the wine offers a balanced and refreshing finish.

Date enjoyed: \_\_\_\_\_ Occasion: \_\_\_\_\_

Notes: \_\_\_\_\_

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**2017 LIKE A HAWK**

*Napa Valley*

*Composition: 52% Cabernet Sauvignon, 24% Syrah,*

*22% Malbec, 2% Viognier / Production: 658 cases*

For a few years now, Hill Family has been creating a unique blend of Cabernet Sauvignon and Syrah known for its punch and vigor. The Syrah and Cabernet Sauvignon lots are always a treat to blend, and eventually we find the place where this “Team of Rivals” fits together better than each could show separately. In 2017, the “Like a Hawk” is mostly made from the Baker vineyard in Atlas Peak and Windy Flats Vineyard in Wooden Valley. The Cabernet Sauvignon and Syrah are joined by another big hitter, Malbec. With its plushy structure and big color, Malbec embraces the Cabernet Sauvignon and Syrah in a huge way, unifying it and making it even more decadent. Like a Hawk is a big, elegant intense wine, with huge color and density.

Date enjoyed: \_\_\_\_\_ Occasion: \_\_\_\_\_

Notes: \_\_\_\_\_

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## 2016 CIRCA '79 CABERNET SAUVIGNON

### *Napa Valley*

*Composition: 77% Cabernet Sauvignon, 10% Merlot,  
7% Malbec, 5% Petit Verdot, 1% Cabernet Franc / Production: 343 cases*

Happy fortieth year of farming grapes in Napa Valley to Doug Hill! This blend gave Hill Family Estate a chance to honor Doug's spirit of lifelong learning and the priority he puts on enjoying his family. Doug is twenty years old in this picture. It expresses the joy of a young man starting out and forming the vision that will carry him through life. Everyone who works with Doug encounters the focus and determination, the resilience and sense of humor he carries to all his projects and relationships.

Date enjoyed: \_\_\_\_\_ Occasion: \_\_\_\_\_

Notes: \_\_\_\_\_

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RED CLUB ONLY

## 2016 MALBEC

### *Napa Valley*

*Composition: 90% Malbec and 10% Cabernet Sauvignon  
Production: 154 cases*

Malbec has become a quiet cult favorite, and we have made some wonderful Malbecs that normally go into our Cabernet Sauvignon, but we wanted to let our club members share some of the excitement. We made two Malbec lots in 2016, one from earlier ripening fruit, and one from our cooler southern areas. Both ripened fully and deeply, so that we can make Malbec with dark fruity charm and big color. Malbec has become increasingly successful in some parts of the world, and it is becoming a favorite in Napa Valley. We only made a small quantity for the adventurous, and we hope it catches on, because it is so much fun to drink.

Date enjoyed: \_\_\_\_\_ Occasion: \_\_\_\_\_

Notes: \_\_\_\_\_

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Recipe by Allison Negrón

## ALLIE'S EGGPLANT PARMESAN

*Ingredients for 4 servings*

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*3 large eggplants*

*Salt and pepper*

*2 tbsp olive oil*

*1/2 yellow onion, diced*

*2 garlic cloves, minced*

*1 28oz can whole San Marzano tomatoes, in juice*

*Fresh basil leaves*

*1 large fresh mozzarella ball, thinly sliced/torn (8 ounces)*

*Grated parmesan (to taste)*

### *Directions:*

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Slice the eggplants lengthwise into 1/2-inch strips. Salt on both sides and allow to sit for at least 30-60 minutes until moisture beads form. We recommend propping the eggplant strips upright in a salad spinner so the moisture can properly drain. Pat completely dry with paper towels and set aside.

While waiting for the eggplant to draw moisture, make the tomato sauce. In a medium sauce pot, heat the olive oil over medium-high heat. Add the onions and sauté until softened, seasoning with salt. Add the garlic, stir for approximately 1 minute, then add the whole can of tomatoes (including the juice). Break the tomatoes up with a potato masher or your hands, season generously with salt and pepper and add two whole basil leaves. Stir to combine, bring to a gentle boil, then reduce the heat and allow to simmer for at least 30 minutes until the sauce thickens. Remove from heat and set aside.

Grease a large frying pan or flat-top grill with olive oil and pan fry the eggplant until browned on each side, approximately 2 minutes per side. Set aside.

Layer the eggplant parmesan: spread a little sauce on the bottom of a 9x13 inch baking dish. Place a layer of eggplant over the sauce. Spread the sauce over the eggplant, then top with one third of the fresh mozzarella, torn or sliced into small pieces. Sprinkle with chopped basil. Repeat 2-3 more times, alternating a layer of eggplant, tomato sauce, mozzarella and basil. On the last layer, finish with sauce and basil but do not add the mozzarella. Bake in the oven at 350 degrees for 30-45 minutes until bubbly and cooked through. Turn the oven off, top with grated parmesan (to taste) and more fresh mozzarella, and return to the warm oven until cheese melts. Allow the eggplant parmesan to rest for 10 minutes before slicing and serving. Enjoy with a glass of 2016 Circa '79 Cabernet Sauvignon!

Recipe by Caroline McGuire

## CAROLINE'S APPLE GALETTE

*Ingredients for 1 galette (serves 4)*

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***Crust ingredients (makes 2 crusts)***

1 1/2 cups all-purpose flour  
1 tsp sugar  
1/2 cup (1 cube) very cold  
salted butter  
6 tbsp ice water

***Filling ingredients (makes 1 galette)***

3-5 apples (to yield 3 cups sliced)  
2 tbsp butter, divided  
1 tsp cinnamon  
1/2 tsp cloves  
1/2 tsp nutmeg  
1/2 tsp allspice  
1 tsp granulated sugar

***Directions:***

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**FOR THE CRUST:** Mix the sugar into the flour. Dice the butter into small cubes, then cut into the flour with a pastry cutter or mash with your fingers until it forms small pea-sized pieces. Add water (a few tablespoons at a time) until you are able to form a ball. Divide the ball into two pieces and flatten into disks. Wrap each disk in plastic and chill for a couple hours or overnight. This recipe makes 2 crusts; the second one can be frozen for future use.

**FOR THE FILLING:** Peel the apples and cut into thin slices. In a large sauté pan, heat 1 tbsp of butter on medium-low heat and sauté the apples until tender, about 5 minutes. While the apples are still firm, stir in the cinnamon, cloves, nutmeg, allspice and sugar until well combined. Once the apples are tender, turn off the heat and set aside until ready to assemble.

**ASSEMBLY AND BAKING:** Spread flour onto a clean board or countertop and roll out the crust into a thin, wide circle, adding more flour as needed. Transfer the crust to a cookie sheet lined with parchment paper. (The first person to photograph any of these two amazing dishes with a bottle of Hill Family Estate wine and email it to [allison@hillfamilyestate.com](mailto:allison@hillfamilyestate.com) will receive a bottle of Double Barrel Cabernet Sauvignon in their next club shipment!) Spoon the filling into the middle and spread around, leaving a 2-inch border on all sides. Fold the border over the fruit filling. Melt 1 tbsp of butter and brush onto the exposed crust. Bake at 375 degrees for approximately 30 minutes until the crust is nicely browned. Cool for 5 minutes before serving. You can also cool completely and eat cold or reheat in the oven at 350 degrees (do not microwave as this will soften the crust).

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](mailto:info@hillfamilyestate.com) or shared through our social media platforms, listed below.*

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



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