

HILL FAMILY
E S T A T E



FALL

2020

GREETINGS FROM HILL FAMILY ESTATE

After experiencing ideal growing conditions, harvest is finally here, and the valley is once again hustling and bustling as winemakers enter the realm of sleepless days and nights with the anticipation of another stellar vintage.

While the growing season started off mild without any fog until the end of July, we experienced a heatwave in the middle of August with temperatures exceeding 100 degrees for multiple days in a row. This resulted in lower yields and increased fruit intensity, which is reminiscent of the great 2013 vintage for wines produced in Napa Valley. The 2020 harvest kicked off on August 14 at 2:00am as our crews harvested Pinot Noir from the Stewart Ranch and Knittel vineyards for our sparkling wine.

We are featuring a new limited-edition wine under the Belle Radici label in this shipment. Ryan Hill was able to secure a small amount of the 2017 Napa Valley Cabernet Sauvignon from his partnership with Nikki Bella, Brie Bella, Tim Martin and Mark Wiegard. The wine utilizes grapes from Hill Family Estate vineyards and was crafted by Alison Doran.

We hope that you enjoy the wines and Bolognese recipe crafted by our team members Allison Negrón and Mariana Calderón. They were both raised by Italian mothers and take their pasta dishes very seriously. Please let us know what you think of the sauce as we think it's delicious...even though they leave out all of the vegetables!

Regards,

The Hill Family

MIXED CLUB ONLY

2018 “ATLAS PEAK” SAUVIGNON BLANC

Napa Valley

Composition: 99% Sauvignon Blanc, 1% Sémillon

Production: 170 cases

Baker Vineyard on Atlas Peak is a stony vineyard pried out of the volcanic outcrops and surrounding chaparral, with low yields and high intensity. Though this is Cabernet country, Doug decided to plant Sauvignon Blanc to see if we could push the limits on what Sauvignon Blanc could be. The fruit was picked on September 14 and given six hours of skin maceration before pressing and transferring to barrels for fermentation, creating a richer, more complex palate. This Sauvignon Blanc has a distinct sense of the Atlas Peak terroir and will reward cellaring for 3 to 5 years, and perhaps many more. On the nose, aromas of lime leaf and nectarine open to honeydew melon and tangerine. The palate is rich yet refreshing with complex notes of marzipan, white peach, and hints of pineapple enveloping a long, persistent finish.

Date enjoyed: _____ Occasion: _____

Notes: _____

2018 LIKE A HAWK RED WINE

Napa Valley

Composition: 52% Syrah, 29% Malbec, 13% Cabernet Sauvignon,

6% Merlot / Production: 518 cases

In 2018, the highest percentages of “Like a Hawk” are from Baker Vineyard on Atlas Peak and Clarke Vineyard in south Napa. The Cabernet Sauvignon and Syrah are joined with another big hitter, Malbec. With its plushy structure and big color, Malbec embraces the Cabernet Sauvignon and Syrah, unifying it and providing balance. “Like a Hawk” is an elegant, energetic wine, with huge color and density. The wine has aromas of cherry vanilla, black fig and blueberry. The palate has a big mouthful of hazelnut and blueberry flavors with a surprisingly gentle texture for its size and weight. The finish is savory and tasty, with notes of mocha. This wine honors the fifth generation of Hill family farmers in California, featuring Landon Hill on the label when he was two years old (he is now nine).

Date enjoyed: _____ Occasion: _____

Notes: _____

2017 BELLE RADICI CABERNET SAUVIGNON

Napa Valley

*Composition: 76% Cabernet Sauvignon, 19% Merlot,
5% Cabernet Franc / Production: 2,300 cases*

2017 Belle Radici Cabernet Sauvignon is the product of a partnership between our proprietor Ryan Hill, former pro-wrestlers Nikki and Brie Bella, and creative design experts Tim Martin and Mark Wiegard. In Italian, Belle Radici means beautiful roots. The label, depicting a drawing of Nikki and Brie, showcases their long, flowing hair mirroring the silhouette of our hillside vineyards throughout the Napa Valley. The grapes were picked from several hillside and valley floor vineyards that we farm throughout Napa Valley, showcasing big, bold structure balanced with smooth and elegant notes. Because we did not have the opportunity to share our 2017 Napa Valley Cabernet Sauvignon in the club shipment this year, we are thrilled to be able to share this limited release with you.

Date enjoyed: _____ Occasion: _____

Notes: _____

RED CLUB ONLY

2017 MALBEC

Napa Valley

*Composition: 100% Malbec
Production: 170 cases*

We farm Malbec primarily for blending with our Cabernet Sauvignon and other red blends; however, we have enjoyed exploring Malbec as a varietal wine in recent years, crafting a small production exclusively for our members. In 2017 we made two separate lots of Malbec, one from our earlier ripening fruit, and one from our cooler southern areas. Both ripened fully and deeply, allowing us to make Malbec with dark fruity charm and big color. We only made a small quantity for the adventurous, and we hope it catches on, because it is so much fun to drink! The nose boasts aromas of chocolatey blueberry with a touch of savory vanilla. The palate leads with perky blueberry notes, followed by jam and bittersweet chocolate on the midpalate, with Nutella hazelnut flavors on the finish.

Date enjoyed: _____ Occasion: _____

Notes: _____

Recipe by Allison Negrón & Mariana Calderón

SPAGHETTI BOLOGNESE

Ingredients for 4 servings

1 lb. ground beef, 85% lean
½ lb. Italian sausage (2 sausages), squeezed
from casing
Sea salt or gray salt, to taste
Extra virgin olive oil
½ onion, finely chopped
2 garlic cloves, minced or pressed

½ cup of dry red wine
1 28 oz can San Marzano tomatoes,
whole or pureed
2 rosemary sprigs
1 lb. spaghetti, or any other long pasta cut
of your choosing
½ cup grated parmesan cheese, or to taste

Heat a large Dutch oven or deep pot over medium heat. Once warmed, add the ground beef and sausage and cook, stirring occasionally, breaking up the larger pieces of meat. Season lightly with salt. Once cooked through, remove with a slotted spoon and transfer into a bowl. Set aside.

Wipe out the pot and return to medium heat. Drizzle with olive oil and add the chopped onions and a pinch of salt, sautéing until translucent but still somewhat firm, about 3-5 minutes. Add the garlic and red wine, allowing to simmer. Once the liquid has mostly evaporated, add the whole can of San Marzano tomatoes (juice included). Season liberally with salt. If using whole tomatoes, use a potato masher to break up the tomatoes. If you prefer a smoother sauce, an immersion blender or strainer can be used to puree the tomatoes. Add the cooked beef and sausage and bring to a boil. Reduce to a simmer, add the sprigs of rosemary and cover, allowing to cook for at least one hour. Check on the sauce and stir occasionally. Remove the rosemary sprigs once ready to serve.

To prepare the dish, cook the pasta to al dente doneness. Strain the pasta, reserving a cup of the pasta water. Add the cooked pasta directly to the sauce along with the parmesan cheese and toss, adding a little of the pasta water as needed. Toss until it thickens for a minute or two, then remove from heat. Serve in individual bowls and sprinkle with additional parmesan to your liking.

Serve with the 2018 Like a Hawk. Enjoy!

Notes: _____



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 DAILY 10:30AM–6PM

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