

HILL FAMILY
E S T A T E



Winemaker Alison Doran, Circa 1984

FALL

2023

GREETINGS FROM NAPA VALLEY AND HAPPY HARVEST!

We have been eagerly awaiting the release of this fall shipment, because it gives us the opportunity to celebrate a very important milestone: 2023 marks the 50th harvest for our winemaker, Alison Doran. To honor her legacy and incredible contributions to the world of winemaking, we are releasing a limited-edition wine from her family's Hoot Owl Ranch in Alexander Valley. The label is a black-and-white photograph of Alison in her early days of winemaking, and the capital "L" in her name on the front label represents the number 50 in roman numerals, honoring this momentous occasion. With just 300 cases produced, Alison crafted this wine exclusively for our members, and we are delighted to share it with you.

This fall Ryan and Nicole Hill are thrilled to be returning to Big Sky Country! Join them for a vintner weekend November 2-5 at the famed Triple Creek Ranch in Darby, Montana. The ranch is an all-inclusive, adult-only Relais & Châteaux property in the Montana wilderness where horseback riding, sapphire panning and trout fishing are just a few of the many unique activities you may experience. In anticipation of this event, their Executive Chef Jacob Leatherman has shared a delicious recipe included in this newsletter to pair with the featured wines. To attend the vintner weekend, please reach out to the resort directly or visit their website at www.triplecreekranch.com.

Sending you lots of love this harvest season!

All our best,

The Hill Family

MIXED CLUB ONLY

2021 TIARA SAUVIGNON BLANC

Napa Valley

Composition: 95% Sauvignon Blanc, 5% Sémillon
Production: 344 cases / Enjoy Between: 2023-2026
Retail Price: \$40

2021 was a normal growing year with a few hot spells and sparse winter rains. Harvest on the Musque and Italian clones was on August 20 at 24.5 Brix, with Block 4 following four days later at 23 Brix. We whole cluster pressed and settled thoroughly, then cold fermented in a stainless-steel tank before the wine was racked to French oak barrels and stainless steel barrels. The aromatic nature of the Tiara blend was apparent early on, and all we had to do was stay out of its way as it evolved. The nose is intensely aromatic and exotic with notes of white peach and old-fashioned flowers like stock, phlox and tuberose. The palate is full bodied yet refreshing with the white peach and honeydew characters in full display. The finish remains crisp and balanced, making it a great pairing for Thai food.

Date enjoyed: _____ Occasion: _____

Notes: _____

MIXED CLUB & RED CLUB

2021 LIKE A HAWK

Napa Valley

Composition: 48% Syrah, 40% Cabernet Sauvignon,
11% Malbec, 1% Viognier / Production: 530 cases
Enjoy Between: 2023-2033 / Retail Price: \$65

Since 2012, the Hill Family has been creating a unique blend of Cabernet Sauvignon and Syrah known for its punch and vigor. In 2021, because of the long drought and hold-over effects from 2020, the yields were small, and tannins were high. Warm temperatures in August and early September brought grapes rushing into the winery. This is a big elegant energetic wine, with its well-known color and density. The nose is lively with black cherry, cassis, vanilla, and elderberry. The palate is rich and intense, with flavors of black cherry and plum jam. As it opens, out comes blueberry and an exotic apricot note. Its rich texture blends the flavors and the alcohol together for a big, impressive finish.

Date enjoyed: _____ Occasion: _____

Notes: _____

MIXED CLUB & RED CLUB

2021 "ALISON" CABERNET SAUVIGNON

Hoot Owl Creek Ranch, Alexander Valley

Composition: 99% Cabernet Sauvignon, 0.5% Malbec, 0.5% Merlot

Production: 300 cases / Enjoy Between: 2023 and 2035

Retail Price: \$95

This limited-edition wine celebrates Alison Green Doran's 50th harvest. The "L" on the front label represents the number 50 in roman numerals to honor this momentous occasion. The wine is crafted from Cabernet Sauvignon grown on her family's historic Hoot Owl Creek Ranch in Alexander Valley. Alison joined Hill Family Estate in 2001 and crafted the inaugural vintages of Origin and Beau Terre Vineyard Merlot. Since then, Alison's endless curiosity, constant pursuit of excellence and familiarity with the Hill Family vineyards have rewarded our loyal followers with 22 years of education and enjoyment! The nose is pretty and elegant, full of blackberry, boysenberry and black licorice. The palate is built to last, still showing a tannic structure with flavors of dark berry and dark chocolate.

Date enjoyed: _____ Occasion: _____

Notes: _____

RED CLUB ONLY

2021 DOLCETTO

Napa Valley

Composition: 89% Dolcetto, 7% Muscat Canelli, 4% Albariño

Production: 193 cases / Enjoy Between: 2023 and 2028

Retail Price: \$46

Dolcetto is known in Piedmont, Italy for being a bright and clean red with lower alcohol and a food friendly palate. In most years, the Villagio Vineyard in Yountville has produced a heavier red, atypical of the variety, but starting in 2018, we have continued in direction of lower alcohol and balanced acidity that Doug Hill has come to value as a good companion to vegetarian cooking. An intriguing nose offers strawberry and red cherry aromas with a layer of toasted almond cookie and vanilla. The palate is joyful and refreshing, with delightful plum and chocolate graham cracker flavors. Easy to drink with a low alcohol, it is easy to see why this is such a popular wine in Italy, and a cult favorite in California.

Date enjoyed: _____ Occasion: _____

Notes: _____

Recipe by
Executive Chef Jacob Leatherman, Triple Creek Ranch

GRILLED BISON QUESADILLAS

with Smoked Cheddar Cheese

Ingredients for two

QUESADILLA:

1 bunch scallions, chopped
1 handful of cilantro, chopped
¼ cup smoked cheddar, grated
¼ cup jack cheese, grated
2 large flour tortillas
1 roasted red pepper, peeled and sliced (or 1 cup jarred/marinated)
1 lb. bison meat, cooked and sliced thin
Olive oil, for brushing

PICO DE GALLO:

1 Roma tomato, chopped
2 tbsp white onion, chopped
2 tbsp cilantro, chopped
Juice of 1 lime
1 tsp hoisin sauce
1 tsp fish sauce
2 tbsp Clamato juice (or any other tomato juice)
1 tsp hot sauce
Salt and pepper, to taste

Directions

For the Pico de Gallo, combine all ingredients in a mixing bowl and allow to rest for at least 1 hour for the flavors to come together.

For the quesadilla, combine the scallions, cheese, and cilantro in a small bowl and mix well. Then, take one flour tortilla and spread evenly with the cheese mixture. Top with the peppers and the bison meat. Stack the other tortilla on top of that and gently press down on the tortilla to ensure everything is tight and compressed. Lightly brush some olive oil on the tortilla facing up. Bring your grill to medium high heat, then place the quesadilla oil side down on the grill. While it's grilling, brush olive oil on the other side, then flip and cook a couple minutes on the other side until quesadilla is golden brown and melty inside. Let it cool for a couple minutes, then cut into wedges. Enjoy with 2021 Tiara Sauvignon Blanc or 2021 Dolcetto!

Cooking notes: _____

2023 WINE CLUB SCHEDULE

FEBRUARY 2023

Billing Date: February 20

Shipping Date: February 27

Featured Wines

2021 Atlas Peak Sauvignon Blanc (mixed club only)

2019 Napa Valley Malbec (red club only)

2020 Clarke Vineyard Syrah

2020 Napa Valley Cabernet Sauvignon

MAY 2023

Billing Date: May 1

Shipping Date: May 8

Featured Wines

2022 Albariño (mixed club only)

2021 Windy Flats Zinfandel (red club only)

2021 Stewart Ranch Pinot Noir

2019 Red Door

SEPTEMBER 2023

Billing Date: September 18

Shipping Date: September 25

Featured Wines

2021 Tiara Sauvignon Blanc (mixed club only)

2021 Dolcetto (red club only)

2021 Like a Hawk

2021 Alison Cabernet Sauvignon

DECEMBER 2023

Billing Date: December 4

Shipping Date: December 11

Featured Wines

2021 Reserve Chardonnay (mixed club only)

2021 Cabernet Franc (red club only)

2020 Beau Terre Merlot

2020 Origin