

HILL FAMILY E S T A T E



SPRING

2022

GREETINGS FROM NAPA VALLEY!

The 2022 growing season is already off to a promising start. In the fall and early winter of 2021, we were graced with nearly 20 inches of rainfall, compared to just 2.5 inches in 2020. It has been such a welcome sight to see our valley's hillsides green and our ponds full. While our drought isn't over yet, the additional rainfall will make a big difference in our vineyards this year. As we approach early spring, our team is busy pruning each vine in preparation for budbreak and the growing season ahead.

In the cellar, our winemaker Alison Doran has been battling supply chain shortages to secure glass for our upcoming winter and spring bottlings, and you may see a few of our wines in different style bottles this year. Thankfully most of our bottlings were not delayed, and we have been eagerly awaiting the release of our new vintages this year, as back-to-back fire seasons and lower yields have resulted in the early sellout of a number of our core wines.

This shipment includes the new vintages of our Atlas Peak Sauvignon Blanc (mixed club only), Clarke Vineyard Syrah and Napa Valley Cabernet Sauvignon. We are also releasing a wine that is new to the Hill Family portfolio, the 2019 Briarstone Merlot (red club only). Doug planted Briarstone Vineyard in 2000 at the summit of Atlas Peak, perched at 1,500 feet elevation. In the past, this Merlot has been used for blending, but in 2019 the fruit was so outstanding that we decided to make a small lot – 145 cases – as a stand-alone wine, just for our members. We hope you enjoy it!

Wishing you and your loved ones continued health and happiness in 2022.

All our best,

The Hill Family

MIXED CLUB ONLY

2020 ATLAS PEAK SAUVIGNON BLANC

Napa Valley

Composition: 100% Sauvignon Blanc

Production: 155 cases / Enjoy Between: 2022-2025

Retail Price: \$55

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 put in Sauvignon Blanc to see if we could push the limits on what Sauvignon Blanc could be. The wine was barrel fermented, creating a richer, more complex palate. It stayed on the original lees for 8 months before bottling. This Sauvignon Blanc has a distinct sense of its site up on Atlas Peak, and an unusually broad range of flavors due to the variation in ripeness and will reward cellaring for 3 to 5 years, and perhaps many more. The nose opens with vanilla cheesecake and pineapple, with some citrusy lime leaf. The palate has a rich entry with mouth-filling pineapple and white grapefruit flavors, balanced by a smooth, creamy finish.

Date enjoyed: _____ Occasion: _____

Notes: _____

MIXED CLUB & RED CLUB

2019 "CLARKE VINEYARD" SYRAH

Napa Valley

Composition: 98% Syrah, 2% Viognier

Production: 398 cases / Enjoy Between: 2022-2030

Retail Price: \$56

Clarke Vineyard in American Canyon has a cool, breezy climate that brings out the depth and finesse of the Syrah grape. A small amount of Viognier was co-fermented with the Syrah to add its exotic appeal. Big fruit, an interesting Mescal note, and a soft palate characterize the Syrah from Clarke Vineyard, and in 2019, it has the show-stealing exotic charm that it casts every time a bottle is opened. The nose is wild and exotic with blackberry, teriyaki, ginger, plum jam and wildflower honey all bouncing around. The palate is ripe and rich with intriguing flavors of black cherry, black fig, vanilla and lychee. Nicely balanced acidity keeps the palate lively. This is just a fun wine!

Date enjoyed: _____ Occasion: _____

Notes: _____

MIXED CLUB & RED CLUB

2019 "BRIARSTONE VINEYARD" MERLOT

Napa Valley

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

Production: 145 cases / Enjoy Between: 2022-2034

Retail Price: \$78

Hill Family Estate takes Merlot quite seriously, and we believe the Merlot grape has an elegance to offer that is different from Cabernet Sauvignon. Doug Hill was one of the first to plant vineyards up on Atlas Peak, and his faith in the potential of Merlot led him to plant the Briarstone Vineyard in 2000. The nose opens with aromas of toasted oak, balanced by caramel and orange zest. The entry is graceful, with a rich midpalate showing boysenberry and raspberry flavors with a hint of sage. This mountain Merlot has a long, elegant finish, and improves by the next day – it has a long life ahead of it and will reward with aging.

Date enjoyed: _____ Occasion: _____

Notes: _____

RED CLUB ONLY

2019 NAPA VALLEY CABERNET SAUVIGNON

Napa Valley

Composition: 95% Cabernet Sauvignon, 3% Petit Verdot,

1% Cabernet Franc, 1% Merlot / Production: 1,435 cases

Enjoy Between: 2022-2036 / Retail Price: \$65

The 2019 Napa Valley Cabernet Sauvignon is carefully blended to give power and balance. We appreciate the opportunity to use high elevations (Baker Vineyard on Atlas Peak is at 1,200 feet) with their intense tannins and color, then blend and civilize them with vineyards from the valley floor and cooler areas. 2019 was a solid viticultural year with lower than average yields. The 2019 Napa Valley Cabernet Sauvignon has beautiful aromas of rich mocha and blackberry with violets and vanilla. The palate is ripe and smooth with blackberry and black cherry flavors, a rich oak spice backbone and a broad lush texture. This wine has tremendous viscosity for being so young and has a lot of room to grow and integrate all the flavors.

Date enjoyed: _____ Occasion: _____

Notes: _____

Recipe by Allison Negrón

PANTRY PASTA

This pasta is a great weeknight dish that comes together in 30 minutes with items typically found in your pantry. The recipe can easily be adapted to your liking depending on the ingredients on hand, and the measurements are intended to be general guidelines.

Ingredients for 4 servings

1 lb. Italian sausage (4 sausages), casings removed OR 1 lb. pancetta, diced
Extra virgin olive oil or reserved sundried tomato oil
1 onion, finely chopped
Sea salt or gray salt, to taste
2-3 garlic cloves, minced or pressed
1 cup sundried tomatoes in oil, chopped
1 cup artichoke hearts, drained
1/3 cup capers, drained
Handful of fresh spinach or kale
½ cup dry white wine
¾-1 cup chicken stock
1 lb. fusilli, penne or any other short pasta cut of your choosing
½ cup grated parmesan cheese, or to taste

Directions

Heat a large, deep frying pan or shallow Dutch oven. Once warmed, add the sausage or pancetta and cook stirring occasionally, breaking up the larger pieces of sausage. Once browned and cooked through, remove with a slotted spoon and transfer to a bowl. Set aside.

Return the pan to medium heat. The remaining ingredients will be cooked in the fat from the sausage or pancetta; if there is minimal fat, add a drizzle of extra virgin olive oil or reserved oil from the jar of sundried tomatoes. Add the chopped onions and season with salt, sautéing until translucent but still somewhat firm, about 3-4 minutes. Add the garlic, sundried tomatoes, artichoke hearts and capers, breaking up the artichoke hearts as the mixture simmers for another 2-3 minutes. Add the white wine and allow the mixture to simmer, stirring occasionally. Once the liquid has mostly evaporated, add the spinach or kale and chicken stock, simmering until most of the liquid has evaporated but a small amount remains, coating the bottom of the pan. Return the cooked sausage or pancetta to the pan, taste and season with salt if needed. Turn off the heat.

In the meantime, bring a large, salted pot of water to boil and cook the pasta to al dente doneness. Use a spider strainer to transfer the cooked pasta directly into the sauce mixture and return to medium heat. Toss the pasta into the sauce mixture and add a small amount of pasta water if needed. Remove from heat and stir in the grated parmesan cheese. Serve immediately, topped with more parmesan cheese to taste.

Enjoy with 2020 Atlas Peak Sauvignon Blanc or 2019 Clarke Vineyard Syrah.

Vineyard Update

BUDBREAK



Budbreak stages in our Clarke Vineyard.



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