

HILL FAMILY
E S T A T E



SUMMER

2021

GREETINGS FROM NAPA VALLEY!

After an extremely dry winter, the months of March and April finally brought smiles to the faces of farmers in Napa Valley. In recent years, the absence of rain paired with warm temperatures has forced Doug Hill to proactively change his cultivation practices as he anticipates a compacted growing season. The biggest challenge we faced thus far was early bud break, as the 2021 growing season started a month earlier than normal. While grape quality cannot be determined until critical growth stages of the vine have been completed, we are remaining confident as we head into the summer that 2021 will be a much easier vintage compared to the nightmare that we faced in 2020 with back-to-back wildfires.

We are thrilled to feature new releases in this shipment! For those of you looking for a go-to crisp white wine, now is the time to stock up on the 2020 Albariño as summer is around the corner, and our lease on the Stewart Ranch vineyard will be coming to an end after the 2021 harvest. Not to worry, as Doug Hill has planted Albariño at a nearby vineyard in Carneros and we are eager to see how the wine compares to Stewart Ranch.

We thank all of you for your continued patronage, and hope you enjoy the wine selections. Please reach out to us as you make your plans to visit Napa Valley, as we would be delighted to be a part of your trip to wine country.

Warmly,

The Hill Family

MIXED CLUB ONLY

2020 "STEWART RANCH" ALBARIÑO

Napa Valley

Composition: 97% Albariño, 3% Sauvignon Blanc

Production: 371 cases

Retail Price: \$30

The Stewart Ranch in Carneros has its toes in the estuary south of Napa and stays cool and breezy. Albariño has lovely durable flowery characters, and with careful farming, it progresses well. Albariño itself is an uncommon variety in California, but it is well known in Portugal where it is grown in the northwest, and just north of Portugal in Galicia, Spain. Its zippy acidity and light floral notes make it a natural companion to tapas and fresh seafood. The 2020 Albariño offers aromas of orange blossom, delicate apricot, mandarin orange and a glimmer of pineapple. The palate has a satiny structure with plenty of acidity on the finish.

Enjoy between 2021 and 2024.

Date enjoyed: _____ Occasion: _____

Notes: _____

2018 "CLARKE VINEYARD" SYRAH

Napa Valley

Composition: 97% Syrah, 3% Viognier

Production: 377 cases

Retail Price: \$52

The Clarke Vineyard in American Canyon has a cool, breezy climate that brings out the depth and finesse of the Syrah grape. Clone 877 is used for body and chocolate raspberry fruit, and a little Clone 383 adds extra color and smoky complexity. A small amount of Viognier was co-fermented with the Syrah to add its exotic appeal. Big fruit and a soft palate characterize the Syrah from Clarke and in 2018, it has beautiful charm that will continue to grow as it ages. The 2018 Clarke Syrah offers intriguing aromas of dark plum, black cherry, iris flower and wafts of mezcal. The wine glides across the tongue with flavors of raspberry and melted milk chocolate.

Enjoy between 2021 and 2030.

Date enjoyed: _____ Occasion: _____

Notes: _____

2017 RED DOOR

Napa Valley

*Composition: 60% Cabernet Sauvignon, 28% Malbec,
10% Syrah, 2% Merlot / Production: 415 cases
Retail Price: \$95*

Red Door from Hill Family Estate is a wine blended to take advantage of our best lots that work together in the most rich and flavorful way, regardless of variety or sub-appellation. In 2017, Cabernet Sauvignon from Windy Flats Vineyard had the most intense flavors and Baker Vineyard on Atlas Peak provided spice and structure. Small lots of Syrah and Malbec were blended in to build depth and complexity. The 2017 Red Door offers purity and finesse, with ample blue fruits, leafy herbs, and damp earth-like aromas and flavors. It has beautiful purity, is impeccably balanced, and has fine, polished tannins that frame the finish. Aged 16 months in 65% new French oak, it is a wine that can be enjoyed today yet will keep for 15-20 years.

Enjoy between 2021 and 2032.

Date enjoyed: _____ Occasion: _____

Notes: _____

RED CLUB ONLY

2017 "WINDY FLATS" ZINFANDEL

Napa Valley

*Composition: 85% Zinfandel, 15% Petite Sirah
Production: 164 cases
Retail Price: \$42*

The Windy Flats Vineyard is carved into the cliffs on the western side of the Vaca Mountain Range. The Zinfandel is planted in a section just below the highest point of the vineyard. We put most of this fruit into our Barrel Blend, but in 2017, we saved some as a small bottling for our club members, as we have a lot of faith in the future of this dramatic site. Zinfandel is seen as a uniquely Californian variety, and with Windy Flats Vineyard, we have a great opportunity to create a small amount of high-quality wine. The 2017 Windy Flats Zinfandel aromas are dark and spicy with raspberry, coconut, and cherry pie. The palate is balanced despite its obvious ripeness. Cherry pie with flaky crust and some fruitcake flavors round out the elegant finish.

Enjoy between 2021 and 2026.

Date enjoyed: _____ Occasion: _____

Notes: _____

Recipe by Tim Gilday

PROSCIUTTO-WRAPPED FISH WITH FRESH GARDEN SALAD

Ingredients for 2 servings

1 large fillet of Dover sole or Halibut, 8-12 ounces, skin removed (long and thin vs. short and thick)

Juice of 1 lemon

4 tbsp olive oil

1 tsp honey

2 large swiss chard leaves, stems removed

Fennel pollen (use ground fennel if unavailable), to taste

Salt & pepper, to taste

2 tsp whole grain mustard

2 slices thinly cut prosciutto

2 cups baby arugula

1 cup pea shoots (substitute with a tender green like watercress or mâche if unavailable)

1 fennel bulb, thinly sliced/shaved and separated

3-4 radishes, thinly sliced/shaved and cut into matchsticks

1 cucumber, thinly sliced/shaved and cut into matchsticks

Directions:

Preheat the oven to 400 degrees.

Make the vinaigrette: in a small bowl, whisk the lemon juice, olive oil, honey and salt and pepper to taste. Set aside.

Heat a small pot over high heat until boiling. Salt the water, then add the two swiss chard leaves, blanching for 30 seconds. Remove from the pot and immediately immerse in an ice bath. Once cooled, the leaves can be removed from the ice bath and patted dry. Set aside. Cut the fillet of fish in half lengthwise. Next, make an incision in each fillet into even thirds; DO NOT cut all the way through. Fold each fillet at the cut marks (incision on the outside), leaving you with a nice even square or rectangle once folded, depending on the size of your fish.

Lightly season the folded fillets with salt, pepper, and fennel pollen and sear over medium-high heat. Do not cook the fish completely through; just sear for about 1-2 minutes per side. Remove from heat.

Once the fillets have cooled enough to handle, rub the whole grain mustard on all sides (one teaspoon per fillet). Wrap each fillet gently but as tightly as possible inside each swiss chard leaf, just like a present. Wrap a slice of prosciutto over the swiss chard across the middle of the fish to create a self-contained fish packet. Roast in the oven until cooked through (roughly 5-7 minutes), remove from heat and allow to rest.

While the fish is cooking, combine the baby arugula, pea shoots, fennel, radishes and cucumber in a medium bowl. Lightly dress the greens with the vinaigrette and toss to combine.

Serve the wrapped fish fillet with a generous helping of the garden salad and enjoy with Hill Family Estate 2020 Albariño!



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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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