

HILL FAMILY
E S T A T E



SUMMER

2022

GREETINGS FROM NAPA VALLEY!

As summer approaches, we are thrilled to release the new vintage of our Stewart Ranch Albariño. We know this wine has quickly become a member favorite, and we are excited for its return after being sold out for so many months. While the vineyard and style remain the same, you will notice that the wine is no longer bottled in our beloved “hock” bottle (the tall, narrow bottle you’ve grown accustomed to) due to supply chain shortages. However, we hope to bring it back for the 2022 vintage.

Secret Garden tour season is right around the corner, and due to its popularity, we strongly recommend booking your appointment well in advance. For those of you who have not visited the farm, expect to see and taste esoteric produce that is grown for highly-rated restaurants in the Napa Valley and surrounding Bay Area. Garden Tours run from June through September and are offered at 10:30am by appointment only.

We are delighted to share the included meatball recipe created by Artem Chigvintsev to pair with the 2018 Red Door featured in this club shipment. While Artem, a professional dancer by trade, is known for his performances on ABC’s Dancing with the Stars, his passion outside of dancing is all things culinary.

We are hoping to bring back events this year and look forward to seeing you in the coming months ahead!

All our best,

The Hill Family

MIXED CLUB ONLY

2021 "STEWART RANCH" ALBARIÑO

Napa Valley

Composition: 98% Albariño, 2% Muscat Canelli
Production: 515 cases / Enjoy Between: 2022-2024
Retail Price: \$32

The Stewart Ranch in Carneros has its toes in the estuary south of Napa and stays cool and breezy. 2021 had a few hot spells over 95 degrees and about 30% of normal rainfall in the winter. The fruit was harvested in early the morning on August 31, whole cluster pressed and then fermented in stainless steel. Fermentation took about 3 weeks, then the wine rested on the lees for one month in tank before racking to stainless steel barrels and then bottling. Albariño itself is an uncommon variety in California, but its zippy acidity and light floral notes make it a natural companion to tapas and fresh seafood. The 2021 Albariño offers aromas of lime blossom, lime leaf, sweet pea and chamomile. The palate is filled with bright, tangy lime flavors that lead to a satiny finish.

Date enjoyed: _____ Occasion: _____

Notes: _____

MIXED CLUB & RED CLUB

2020 "STEWART RANCH" PINOT NOIR

Napa Valley

Composition: 100% Pinot Noir
Production: 315 cases / Enjoy Between: 2022-2030
Retail Price: \$56

The Stewart Ranch Vineyard in Carneros has a cool, breezy climate that brings out the depth and finesse of the Pinot Noir grape. Stewart Ranch is on a peninsula in the estuary and keeps its leaves in a stoic manner most years so that the fruit stays shaded in the middle of the day. The fruit was harvested on August 21 at 24.6 Brix to preserve the delicacy that is so important to this grape variety. The wine was fermented and racked into a combination of new and neutral oak barrels for aging. The 2020 Stewart Ranch Pinot Noir has lovely aromas of wild cherry, clove, baking spices and subtle notes of cedar in the background. The palate is lively with flavors of black cherry, hazelnut, and a hint of rosemary. This wine has an extremely approachable and velvety finish.

Date enjoyed: _____ Occasion: _____

Notes: _____

MIXED CLUB & RED CLUB

2018 RED DOOR

Napa Valley

Composition: 83% Cabernet Sauvignon, 15% Malbec and 2% Petit Verdot

Production: 419 cases / Enjoy Between: 2022-2035

Retail Price: \$98

The 2018 Red Door 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 2018, Cabernet Sauvignon from our Windy Flats Vineyard in Wooden Valley had the most intense flavors, spice, and structure. Small lots of Malbec and Petit Verdot, also from Windy Flats, were useful together in building depth and complexity. They have wonderful individuality that would be lost in a big blend, so Red Door can give them a place to show off. The 2018 Red Door offers aromas of black raspberry, cassis, mocha, and dark chocolate. The palate is filled with blackberry, black cherry and blueberry fruit. While this wine has serious structure and polished tannin, Red Door is extremely generous and enjoyable this early in its evolution.

Date enjoyed: _____ Occasion: _____

Notes: _____

RED CLUB ONLY

2019 "WINDY FLATS" ZINFANDEL

Napa Valley

Composition: 86% Zinfandel, 11% Petite Sirah and 3% Syrah

Production: 215 cases / Enjoy Between: 2022-2030

Retail Price: \$44

This is the seventh vintage of Zinfandel that Hill Family Estate has bottled, and we have learned a lot about the Windy Flats vineyard in Wooden Valley that was purchased by the Hill family in 2012. The Zinfandel fruit comes from a section just below the highest point of the vineyard. We usually blend this Zinfandel into our Barrel Blend to add bounce and crunchy red fruit, but in 2019, we saved some as a small bottling just for wine club members. The 2019 Windy Flats Zinfandel offers aromas of chocolate, raspberries, star anise and plum jam. The palate is balanced and very intriguing, with hoisin sauce and plum flavors followed by a rolling texture of milk chocolate and a hint of apricot on the finish.

Date enjoyed: _____ Occasion: _____

Notes: _____

Recipe by Artem Chigvintsev

ARTEM'S MEATBALLS

Ingredients for 4 servings

2lb ground beef 80% lean, 20% fat
1/2 cup Italian breadcrumbs
1/2 cup grated Parmesan
2 large eggs
1/4 tsp salt
1/4 tsp pepper

Directions

Preheat the oven to 400 degrees.

In a small bowl, combine the breadcrumbs, Parmesan, eggs, salt and pepper and whisk all together.

In a large bowl, add the breadcrumb mixture to the ground beef and mix by hand until evenly combined.

Allow the mixture to rest in the refrigerator for at least 30 minutes. When ready to bake, shape the meat into desired size meatballs.

Bake in the oven until cooked through and tender, approximately 16-18 minutes depending on size of the meatballs.

Serve as a main dish with vegetables or enjoy with pasta.

We recommend pairing these delicious meatballs with the 2018 Red Door!

Notes:



Artem, Nikki, Brie and Ryan preparing a meal together at the farm in Yountville.



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