

HILL FAMILY
E S T A T E



SPRING

2020

GREETINGS FROM HILL FAMILY ESTATE

Our farming team has just completed the pruning process in our vineyards and bud break is right around the corner. Pinot Noir and Chardonnay will be the first varieties to push buds in the early spring, which means longer days in the vineyard. Despite winter being considered a slower time of year in Napa Valley for tourism, it certainly is of the contrary for vineyard operations.

From February through the middle of April, the young buds and shoots are susceptible to frost damage, which can result in a loss of crop. The two most common methods of frost prevention are sprinklers and vineyard fans, both of which work to prevent temperatures below 32 degrees around the vines. The old saying “if you sleep in during the frost, you can plan to sleep in during harvest” will ring true for farmers who are not proactively ensuring the proper frost protection methods.

After being unable to produce a 2015 or 2017 vintage of Atlas Peak Cabernet Sauvignon, we are thrilled to announce the release of the 2016 vintage. Each year we are limited to producing approximately 400 cases of this wine from the Baker Vineyard, which sits at 1,500 feet elevation and yields grapes that resemble caviar with their small berry size and dark, thick skins. Wine critic Jeb Dunnuck awarded the wine

94 points and noted “it’s a complex, full-bodied wine that offers lots of minerality in its black currants, candied violets, and pine forest-like aromas and flavors.”

Most of you are familiar with our Reserve Chardonnay, which showcases new French oak and a creamy, rich finish. In recent years there has been increasing interest in Chardonnay that presents leaner, brighter characteristics, which is the style we adopted for our 2016 Carly’s Cuvée Chardonnay. The wine is a namesake for Carly Kanakaris-Hill, who is a Hill Family Estate partner and cancer survivor. We recommend enjoying Carly’s Cuvée Chardonnay with Dungeness crab, creamy pasta dishes and roasted chicken.

Wishing all of you a wonderful spring season.

The Hill Family

MIXED CLUB ONLY

2016 "CARLY'S CUVÉE" CHARDONNAY

Napa Valley

Composition: 100% Chardonnay

Production: 3,400 cases

The 2016 Carly's Cuvée Chardonnay was made from a selection of Chardonnay vineyards. Made in a partial-malolactic style with only light oak influence, this lovely multi-layered Chardonnay will please people looking for a wine that enhances food and holds its own out on the patio. This wine is the namesake for Carly Kanakaris-Hill, who is a Hill Family Estate partner and cancer survivor. The wine presents fresh and bright aromatics of tropical fruit, melon and hints of fig. A rich, full mid-palate with balanced acidity draws out into a long finish.

Date enjoyed: _____ Occasion: _____

Notes: _____

2017 "STEWART RANCH" PINOT NOIR

Carneros

Composition: 100% Pinot Noir

Production: 490 cases

Stewart Ranch Vineyard in Carneros is located on a peninsula in the estuary that joins the Napa River with the San Pablo Bay. Planted at just four feet above sea level, the cool, breezy climate brings out the depth and finesse of the delicate and sometimes finicky Pinot Noir grape. The growing season showed ample winter rain followed by spikes of heat in the summer, and we picked the fruit at peak ripeness on August 31, when the natural acidity reached perfect balance with its soft, delicate fruit notes. Spicy cherry and dark rose notes developed in the wine and these evolved beautifully in the 11 months it spent in barrel. This wine had no fining or filtration prior to bottling and will continue to develop and mature over the next 5 to 7 years.

Date enjoyed: _____ Occasion: _____

Notes: _____

2016 ATLAS PEAK CABERNET SAUVIGNON

Napa Valley

*Composition: 87% Cabernet Sauvignon, 10% Merlot, 3% Malbec
Production: 398 cases*

Atlas Peak Cabernet Sauvignon is accumulating a well-deserved reputation for intensity and finesse. 2016 was a long growing season, and the grapes for this wine were harvested the second week of October, allowing the Cabernet Sauvignon to develop the rich color and bold tannins that are characteristic of the Atlas Peak appellation. The palate is deep and serious with plenty of structure, but still showing finesse and a long, rich finish.

Date enjoyed: _____ Occasion: _____

Notes: _____

RED CLUB ONLY

2016 “WINDY FLATS” ZINFANDEL

Napa Valley

*Composition: 80% Zinfandel, 16% Petite Sirah, 4% Cabernet Sauvignon
Production: 148 cases*

Windy Flats Vineyard is located due east of the town of Napa in Wooden Valley, carved into the cliffs on the western side of the mountains. The Zinfandel comes from a steep section at the highest point of the vineyard. Most of our Zinfandel is blended into The Barrel Blend to add bounce and crunchy red fruit, but in 2016 with excellent conditions for ripening, we saved some as a small bottling just for club members as we have a lot of faith in the future of this dramatic site. The nose offers bright aromas of raspberry and plum, balanced with cloves and star anise. The palate is ripe and smooth, with black licorice and chocolate flavors fill the mid palate and a silky finish.

Date enjoyed: _____ Occasion: _____

Notes: _____

Recipes by Daniel Chartier

Rib Eye Roast

Ingredients for 4 servings

4 lbs boneless rib eye roast, not trimmed
4 tbsp Kosher salt
1 tbsp crushed peppercorn medley

2 tsp cayenne pepper, optional
1 tbsp olive oil
1 tbsp unsalted butter

Allow the roast to sit at room temperature for 30 minutes prior to cooking. Preheat the oven to 400 degrees.

In a small bowl, combine the Kosher salt, pepper and cayenne pepper (if using). Season the rib eye liberally with the dry rub, creating a thick crust on all sides. In a large cast iron skillet, heat olive oil and butter over medium-high heat for approximately 1-2 minutes until oil is glistening and the butter has melted. Cook for 1-2 minutes on each side, creating a nice sear. Remove the skillet from heat and immediately transfer to the oven.

Roast 15 minutes per pound for medium rare (1 hour for a 4-pound roast). When the internal temperature reaches 125 degrees, remove skillet from the oven, cover roast with foil and allow to rest for at least 20 minutes before slicing. The internal temperature will continue to rise to 145 degrees during resting period. Slice thinly against the grain and serve with roasted red potatoes and 2016 Atlas Peak Cabernet Sauvignon.

Leftover Suggestion: Serve chilled roast on fresh dinner rolls with horseradish and Dijon mustard.

Roasted Red Potatoes

Ingredients for 4 servings

1.5 lbs red potatoes
1 tsp French gray salt
½ tsp ground pepper
2 cloves garlic, minced or crushed

1 handful chopped herbs (we use oregano, thyme & rosemary)
3 tbsp olive oil

Preheat the oven to 400 degrees. In a small bowl, combine the Kosher salt, pepper, garlic, herbs and olive oil. Slice the potatoes into quarters and toss with the other ingredients until the potatoes are well coated. Transfer the potatoes to a lined baking sheet and roast in the oven for approximately 25 minutes, until the potatoes are tender and the skin begins to crisp. Remove from heat and serve immediately, or cover with foil and serve when ready.

IN - HOME TASTINGS



Imagine this...

One of our Hill Family team members travels to your doorstep with wine. You invite your wine-loving friends. We enjoy a memorable evening of great conversation, stories about Napa Valley and way too much wine, food and laughter. You wake up searching for Ibuprofen and realize that it was worth the hangover because you had the best night of your life. Are you in? Good. Let's do this!

But seriously, email or call us and we'll talk details.
707-944-9530 | info@hillfamilyestate.com

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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