

HILL FAMILY
E S T A T E



SPRING

2021

GREETINGS FROM NAPA VALLEY!

2021 has been off to a busy start in our vineyards, as our farming team works meticulously to ready our vineyards for the growing season ahead. This time of year, each vineyard is pruned by hand, as one-year-old canes are clipped from each vine to allow for new shoots (and later, grapes!) to grow. Each year, we clip some of these canes early and craft beautiful grapevine wreaths for the holiday season. If you missed our virtual event this past holiday, stay tuned as we look forward to hosting it again in 2021, hopefully in person this time!

We are thrilled to release a new wine to the Hill Family portfolio with this shipment, the 2018 Petit Verdot (red club shipments only). We often use Petit Verdot in small amounts for blending, but in 2018 we crafted a very small lot – 117 cases – of Petit Verdot as a varietal wine, and we are so pleased to share it exclusively with our members. The 2018 vintage marks the first year in our winemaking history that we had the unique opportunity to make all five Bordeaux varieties (Cabernet Sauvignon, Merlot, Malbec, Cabernet Franc and Petit Verdot) as stand-alone wines. The quality of fruit from this vintage was outstanding, as were the yields, which gave us the creative freedom to produce special small-lot wines for our members.

As 2021 progresses, we are hopeful and optimistic that normal operations will begin to resume in time. We are anxious to welcome you back to our beautiful valley and look forward to sharing a glass of wine with you. We are sincerely grateful for your support, and we wish you and your loved ones continued health and happiness.

All our best,

The Hill Family

MIXED CLUB ONLY

2019 ATLAS PEAK SAUVIGNON BLANC

Napa Valley

Composition: 100% Sauvignon Blanc

Production: 162 cases

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 plant Sauvignon Blanc to see if we could push the limits on what Sauvignon Blanc could be. 2019 began with an early rainy season, followed by a long, warm summer. The fruit was picked on September 18 and was given six hours of skin maceration before pressing and transferring to barrels for fermentation, creating a richer, more complex palate. This Sauvignon Blanc has a distinct sense of its site up on Atlas Peak, and will reward cellaring for 3 to 5 years, and perhaps many more. The nose opens with complex aromas of orange peel, lime leaf, vanilla cookies and honey. The palate has a rich entry and generous viscosity with ripe peach and honey flavors. Balanced acidity refreshes the finish.

Enjoy between 2021 and 2024.

Date enjoyed: _____ Occasion: _____

Notes: _____

2018 "STEWART RANCH" PINOT NOIR

Napa Valley

Composition: 100% Pinot Noir

Production: 255 cases

Retail Price: \$54

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. 2018 was a lovely growing season, with only moderate heat spikes and cool temperatures in the mornings. We brought in the Pinot Noir in 2 lots; the first on September 5 at 22.6 Brix to preserve the delicacy so important to this variety, and the second at 24.8 Brix to have some power and authority if we needed it. Once fermented, 15% of the riper lot was blended with the earlier pick. The nose reveals elegant oak with clove and black cherry fruit over layers of a deeper forest floor aroma. The palate is graceful and balanced with notes of black cherry and plum and an effortless finish.

Enjoy between 2021 and 2025.

Date enjoyed: _____ Occasion: _____

Notes: _____

2018 NAPA VALLEY CABERNET SAUVIGNON

Napa Valley

*Composition: 80% Cabernet Sauvignon, 9% Malbec, 6% Merlot,
3% Petit Verdot, 2% Syrah / Production: 1,524 cases
Retail Price: \$60*

The 2018 Napa Valley Cabernet Sauvignon is carefully blended to give power and balance. We appreciate the opportunity to use high-elevation vineyards for their intense tannins and color, then blend and civilize them with vineyards from the valley floor and cooler areas. The Malbec and Merlot elevate the nose and display the fruit and oak spice, and Syrah adds density without astringency. The 2018 Napa Valley Cabernet Sauvignon has aromas of black currant, black cherry, violets, vanilla and pie spice. The palate is rich with flavors of blackberry, hazelnut, raspberry and mocha. This wine has tremendous viscosity for being so young and has a lot of room to grow and integrate all the flavors.

Enjoy between 2021 and 2030.

Date enjoyed: _____ Occasion: _____

Notes: _____

RED CLUB ONLY

2018 PETIT VERDOT

Napa Valley

*Composition: 92% Petit Verdot, 3% Syrah, 2% Cabernet Sauvignon,
2% Malbec, 1% Merlot and Cabernet Franc / Production: 117 cases
Retail Price: \$76*

2018 is the first vintage that we have chosen to make Petit Verdot as a stand-alone wine, produced exclusively for our members. While it is often used in blends to bolster color and tannin, the Petit Verdot at our Windy Flats Vineyard in Wooden Valley has a more civilized outcome, and though still a big wine, it is approachable and has beautiful finesse. We thought our wine club members would enjoy learning about this variety right along with us. The nose has notes of chocolate and cassis, with a hint of fruitcake. The palate is lovely, rich and spicy with notes of fig, plum, and cassis. It is very drinkable for such a big wine, with pronounced yet integrated tannins rounding out the finish. It will definitely reward with aging, but surprisingly fun to drink now!

Enjoy between 2021 and 2030.

Date enjoyed: _____ Occasion: _____

Notes: _____

Recipe by Tim Gilday

BRAISED LAMB SHANKS WITH RISOTTO

Ingredients for 4 servings

LAMB SHANKS:

2 *tblsp* olive oil
1 *yellow onion*, large dice
1 *large carrot*, large dice
1 *leek*, large dice
3-5 *garlic cloves*, minced
3 *lamb shanks*
1 *cup red wine*
2 *quarts beef stock*
1 *tblsp salt*
 $\frac{1}{2}$ *tblsp cracked pepper*
 $\frac{1}{2}$ *tblsp herbs de Provence*

RISOTTO:

1 *tblsp olive oil*
 $\frac{1}{2}$ *tblsp butter*
1 *cup Arborio rice* (*Il Riso Beretta is my favorite*)
 $\frac{1}{2}$ *yellow onion*, small dice
2 *garlic cloves*, minced
1 *package* (5-8 ounces) *Hen of the Woods mushrooms*, pulled apart (*do not keep the base of the stems and roots*)
 $\frac{1}{2}$ *cup white wine*
1 *quart chicken stock*
2 *tsp salt*
Pepper (*to taste*)
1 *pinch herbs de Provence*
 $\frac{1}{4}$ *cup heavy cream*
 $\frac{1}{4}$ *cup grated parmesan*
1 *cup broccoli florets*, cut into bite-sized pieces

Directions for Lamb Shanks: Preheat your oven to 325 degrees. In a deep sauté pan or Dutch oven, add the oil and warm in the oven. Mix the herbs de Provence, salt and pepper together in a small bowl and rub the shanks with the spice mixture. Remove the braising pan from the oven and place on the stovetop on medium to medium-high heat. Sear the shanks in the warmed olive oil for a 2-3 minutes per side, until they are nice and browned. Remove the shanks from the pan and add the chopped onion, carrot, leek and garlic. There should be plenty of seasoning left in the pan from searing the shanks, but add a pinch of salt and pepper if needed. Stir the vegetables occasionally until translucent, then add the lamb back into the pan and deglaze with red wine. Allow the alcohol to simmer out of the wine and reduce for a few minutes. Add the beef stock and bring to a boil. The level of stock in the pan should just barely cover the meat. Place the pan in the oven and cover, leaving a little gap to allow steam to escape. Cook the shanks for 3 hours. They are ready when a toothpick slides in and out of the meat without resistance.

Directions for Risotto: In a medium Dutch oven or deep pan, warm the olive oil and butter. Add the diced onions, garlic, mushrooms, herbs de Provence, salt and pepper. Sauté until the onions are translucent, then add the rice, lightly toasting for a minute or two. Deglaze the pan with white wine and let the rice absorb it. Once the pan is almost dry, add two thirds of the stock and let simmer. Stir the rice occasionally and keep an eye of the level of stock in the pan. When it gets low (approximately 20 minutes), add a little more stock and stir. When the rice has almost finished cooking (continue adding stock as needed), add the cream and parmesan, adding the broccoli florets once the cheese is incorporated. Taste the rice often and shut the heat off just before the rice loses its texture; you want to be able to taste the individual grains wrapped in a creamy texture, not too runny and not too sticky.

Serve the lamb shanks with the risotto and enjoy with 2018 Napa Valley Cabernet Sauvignon. If enjoying these recipes separately, the risotto also pairs beautifully with 2018 Stewart Ranch Pinot Noir.

In-Home Experience

VIRTUAL WINE TASTINGS



Virtual wine tastings are a great way to connect with family members, friends and colleagues over great conversation and delicious wine, especially if you are not able to visit wine country in the near future.

We will help you plan every detail from the wine selections, suggested food pairings, attendee invitations and shipping of the wine packages. Our goal is to make this experience unique, fun and tailored specifically to you and your guests. On the scheduled date of the tasting, one of our wine educators will host this in-depth experience for you.

To learn more and to schedule your tasting, please email us at Janelle@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

6512 WASHINGTON STREET. YOUNTVILLE, CA 94559
www.hillfamilyestate.com