

HILL FAMILY
E S T A T E



S U M M E R
2020

GREETINGS FROM HILL FAMILY ESTATE

We hope this message finds our extended family healthy and safe. Recent events have certainly left our lives feeling disrupted and uncertain. We wanted to break from the cycle of negative news to bring you a happy announcement.

Last Thanksgiving our family realized a dream that started with the bottling of our first vintage: owning our own winery in the Napa Valley. It is privilege to live here, to farm here and to make wine here, but having a place that is uniquely "ours" in this wonderful place has been a dream that long eluded us. They say good things come to those who wait, and waiting has helped us secure a spot that is perfect for us.

Located in the Yountville appellation, just a short distance from the tasting room and the town and community that have long been "home" to the Hill Family, our new winery and vineyard sit just below the bench lands of the Mayacamas mountain range. The winery is small and rustic; it is a perfect reflection of who we are and how we started as family farmers who wanted to bring people together to enjoy the beauty of this place and the wines we produce. Watching the sunset from the property the other evening it occurred to us that the view from the new winery mirrors the image that has

graced the Hill Family Estate label since our beginning. It felt like kismet...like destiny... like fate that we should have found this place for ourselves.

When the era of "social distancing" is behind us, we hope that this winery will connect us more completely. In the coming months, expect an invitation to join us at the estate to experience our dream with us, and enjoy a new wine that will only be available at the winery.

We wish you health and happiness at this time and hope you enjoy the spring releases included in this shipment. We look forward to welcoming you to our new Hill Family Estate home early this summer.

All the best,

The Hill Family

Cover photo: *Under the oaks at the new Hill Family Estate winery.*

MIXED CLUB ONLY

2019 "STEWART RANCH" ALBARIÑO

Carneros

Composition: 97% Albariño, 3% Sauvignon Blanc
Production: 446 cases

The Stewart Ranch Vineyard in Carneros has its toes in the estuary south of Napa, remaining cool and breezy year-round. A long, moderate season allowed for nice flower development and even ripening, and we harvested the fruit on September 7. Fermentation took about three weeks, and then the wine rested on the lees for two months in tank before racking and bottling. Albariño itself is an uncommon variety in California, but it is well known in Portugal where it is grown in the Northwest, more specifically Galicia, Spain. The 2019 Albariño offers aromas of pear, citrus, green apple and floral notes. The palate is mouthwatering, with green apple and plenty of lemon-lime acidity on the finish. Its zippy acidity and light floral notes make this wine pair particularly well with shrimp, crab, oysters and tapas.

Date enjoyed: _____ Occasion: _____

Notes: _____

2017 "CLARKE VINEYARD" SYRAH

Napa Valley

Composition: Syrah 97%, Viognier 3%
Production: 330 cases

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 raspberry chocolate fruit, and a little Clone 383 for extra color and smoky complexity. A small amount of Viognier was co-fermented with the Syrah to add to its exotic appeal. Big fruit and a soft palate characterize the Syrah from Clarke and in 2017 it has the show-stealing exotic charm that it casts every time a bottle is opened. The nose opens with notes of plum jam and hoisin sauce, followed by aromas of black cherry, lychee nut, vanilla and toasted oak. The palate offers sweet raspberry and chocolate fruit and a smooth, round finish.

Date enjoyed: _____ Occasion: _____

Notes: _____

2016 RED DOOR CABERNET SAUVIGNON

Napa Valley

*Composition: 75% Cabernet Sauvignon, 10% Malbec, 7% Merlot,
6% Petit Verdot, 2% Syrah / Production: 396 cases*

Red Door is a wine blended to take advantage of our best small lots that work together in the most rich and flavorful way, regardless of variety or appellation. In 2016, we highlighted elegant Cabernet Sauvignon from our hillside vineyards on Atlas Peak and Wooden Valley balanced with Malbec, Merlot, Petit Verdot and Syrah to build color, depth and complexity. The 2016 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 60% new French oak, it's a wine that can be enjoyed today or will keep for 15-20 years.

Date enjoyed: _____ Occasion: _____

Notes: _____

RED CLUB ONLY

2018 DOLCETTO

Villagio Vineyard, Yountville

*Composition: 96% Dolcetto, 4% Malbec
Production: 109 cases*

Dolcetto is known in Piedmont, Italy as a bright and refreshing red wine with lower alcohol and a food-friendly palate. In most years, the Villagio Vineyard in Yountville has produced a heavier red, not typical of the variety, but in 2018 it had the lower alcohol and balanced acidity that Doug Hill has come to value as a good companion to vegetarian cooking. We thought our wine club members would enjoy learning about this variety, and though we only produce a small amount, we hope to keep this brighter character and learn more about this Dolcetto in the future. The nose presents fragrant aromas of fraises des bois, red cherry pie and a light lilac scent. The palate is round and refreshing with tart cherry, licorice, and milk chocolate. The finish has a youthful, mouthwatering quality, characteristic of Dolcetto.

Date enjoyed: _____ Occasion: _____

Notes: _____

Classic Chicken and Chorizo Paella

Ingredients for 6 to 8 servings

Sofrito:

3 *tbsp olive oil*
1 *cup yellow onion, finely diced*
1/2 *cup red bell pepper, finely diced*
2 *tbsp garlic, minced*
1 *cup crushed tomatoes*
1 *tsp smoked paprika*
2 *bay leaves*

Paella:

3 1/2 *cup low-sodium chicken broth*
2 *tbsp olive oil*
12 *oz boneless chicken thighs, cut into 1-inch pieces*
1 *generous pinch of saffron*
2 *tsp smoked paprika*
1 *tsp turmeric*
1 *oz Spanish-style chorizo, diced into 1/4-inch pieces*
1 1/2 *cups Spanish paella rice*
2 *tsp sea salt*
1/3 *cup fresh shelled or frozen peas, thawed*
2 *lemons, cut into wedges*

To prepare the sofrito:

1. Heat the oil in a paella pan over medium-high heat. Add the onions, stirring frequently until tender and lightly caramelized, 5 to 8 minutes. Add the red bell pepper and garlic and cook for 2 to 3 minutes. Add the tomatoes, paprika, salt and bay leaves. Reduce heat to medium and stir frequently until the sauce has thickened and turns a deep brick red color, about 10 minutes.
2. Bring the chicken broth to a simmer in a large saucepan; reduce heat to low and cover to keep the broth hot.

To prepare the paella:

1. Push the sofrito to the side of the pan and add the olive oil. When oil is shimmering, add the chicken to the pan and sauté until browned, about 5 minutes. Make another space in the center of the paella pan; add the saffron, smoked paprika and turmeric and toast for 30 seconds. Add the chorizo and stir to combine with the sofrito, the chicken and spices. Ladle 3 cups of hot broth into the pan and stir in the rice and salt, gently shaking the pan to evenly distribute the rice grains. Increase the heat to medium-high and cook for 5 to 7 minutes, or until the rice just starts to break the surface of the broth. Reduce heat to medium-low, cover with a lid or foil, and simmer gently, undisturbed, for

10 minutes. If the rice looks dry and undercooked while simmering, ladle in additional chicken broth.

2. Remove the lid or foil and increase the heat to medium-high; cook for about 2 minutes until the bottom layer of rice starts to crackle and caramelize, creating the socarrat. At this point you will need to closely monitor the paella and frequently move your pan around on the burner to evenly distribute the heat.

3. With a spoon, gently scrape a small portion of rice from the bottom, peeking to make sure the rice is sticking and caramelizing but not burning (the rice should smell toasty but not burnt!). If the rice is browned and caramelized on the bottom of the pan and the rice grains are al dente (chewy but slightly resistant texture), remove from heat, sprinkle the peas over the rice and cover, letting the paella rest for 10 minutes. Garnish with lemon wedges and serve family-style straight from the pan. Enjoy with a chilled glass of Albariño!

Finding the right paella pan:

The secret to making paella is to maximize the amount of rice on the bottom of the pan because that is where the flavor builds and why paella pans are larger in diameter than in height. Paella pans come in a wide variety of sizes. There are two things to consider when you choose a paella pan: the number of guests you are feeding and the diameter of your heat source.

Pan size:

8-9-inch pan: serves 2 to 4 people

13-inch pan: serves 6 to 8 people

17-inch pan: serves 10 to 12 people

Traditional thin metal paella pans produce an excellent crust on the bottom of the paella, called the socarrat. We recommend avoiding heavy/thick pans such as cast iron or a Dutch oven, as they produce a more even heat on the stovetop but do not develop the socarrat the same way the thinner-bottomed pans do. That said, skillet will work to make paella as long as it is a suitable size.

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
T. 707.944.9580 | www.hillfamilyestate.com