

# HILL FAMILY E S T A T E



# WINTER

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2021



## GREETINGS FROM NAPA VALLEY!

*As 2021 comes to a close, we reflect on the many reasons we are thankful this year. We are sincerely grateful for the love and support of our members, who make it possible for us to carry on our family legacy of farming and winemaking in Napa Valley. We completed our second harvest at our new winery and were grateful that our beautiful valley and crop were spared from fires and smoke damage this year. Heavy rains arrived in October just as we completed our last pick of the harvest season, rewarding our dry soils with much needed water and leaving us hopeful that this winter will slowly lead us out of our current drought.*

The 2021 vintage is now peacefully resting in barrel, and we are anxious to share these wines with you in the coming years. In the meantime, we are delighted to share with you a selection of wines from the 2018 vintage, including our two flagship wines that we have crafted since our inaugural vintage in 2001: Origin and Beau Terre Merlot. These two wines encompass Doug's extensive viticultural knowledge and his mission to farm exceptional grapes that yield delicious and approachable Napa Valley wines. Beau Terre was the first vineyard that Doug planted in the 1980s and continues to be one of our best sites for Merlot and Cabernet Sauvignon. As you celebrate the holiday season, we hope that you enjoy these wines at the dinner table in the company of family and friends.

We look forward to sharing a glass of wine with you at our tasting room or winery in 2022!

Wishing you health and happiness,

The Hill Family

MIXED CLUB ONLY

**2018 RESERVE CHARDONNAY**

*Napa Valley*

*Composition: 94% Chardonnay, 3% Semillon and 3% Viognier*

*Production: 300 cases*

*Retail Price: \$65*

The 2018 Reserve Chardonnay is a graceful, elegant wine showing both its cool climate pedigree and the advantage that great sites have on Chardonnay. The wine was barrel fermented, then aged in French oak barrels for 8 months to increase depth and texture. The 2018 Reserve Chardonnay presents aromas of buttery cinnamon toast and preserved lemon. The entry develops into flavors of lemon curd and broad toasty oak flavors with a rich midpalate. The finish has a rich balance in the center and finishes with a mature satiny texture. *Enjoy between 2021 and 2026.*

Date enjoyed: \_\_\_\_\_ Occasion: \_\_\_\_\_

Notes: \_\_\_\_\_

MIXED CLUB & RED CLUB

**2018 "BEAU TERRE VINEYARD" MERLOT**

*Napa Valley*

*Composition: 89% Merlot, 6% Cabernet Sauvignon and 5% Malbec*

*Production: 441 cases*

*Retail Price: \$49*

2018 was a solid viticultural year, with better than average yields. Winter rains and a moderately cool summer was followed by dry warm temperatures in the fall, allowing the grapes to ripen well with excellent color and character. The fruit was harvested the second week of October, and after fermentation spent 17 months aging in barrel. The 2018 Merlot has lovely aromas of boysenberry pie and black licorice, balanced by black cherry and blackberry. The palate is rich and smooth, but with nice aging potential. Should be a classic in about 5 years! *Enjoy between 2021 and 2028.*

Date enjoyed: \_\_\_\_\_ Occasion: \_\_\_\_\_

Notes: \_\_\_\_\_

MIXED CLUB & RED CLUB

## 2018 ORIGIN

### *Napa Valley*

*Composition: 37% Merlot, 29% Malbec, 16% Syrah,  
13% Petit Verdot and 5% Cabernet Sauvignon / Production: 772 cases  
Retail Price: \$52*

Origin is our chance to create a stylish and intriguing blend from the vineyards that Doug Hill farms in the cooler areas of southern Napa County. Merlot from the Beau Terre vineyard adds plushy fruit, while the Merlot from Stewart Ranch vineyard adds a stylish side to the blend. Malbec from the Baker Vineyard has become a big part of the palate structure for Origin with its big color and lower tannins while Cabernet Sauvignon from Atlas Peak adds dignity and structure. The 2018 Origin has lovely aromas of ripe plum, black cherry and vanilla. The broad entry has a big mouthful of berry jam, and the palate is full-bodied and smooth, expressing plums and cherry while adding a hint of mocha on the very drinkable finish. *Enjoy between 2021 and 2030.*

Date enjoyed: \_\_\_\_\_ Occasion: \_\_\_\_\_

Notes: \_\_\_\_\_

RED CLUB ONLY

## 2019 CABERNET FRANC

### *Napa Valley*

*Composition: 96% Cabernet Franc, 1% Cabernet Sauvignon, 1% Petit  
Verdot, 1% Petite Sirah and 1% Merlot / Production: 196 cases  
Retail Price: \$72*

Cabernet Franc can be a difficult grape to grow well as it changes from year to year more than most other grape varieties, but in the right conditions the reward is high. The 2019 harvest occurred on October 21 at 25.5 Brix, 62 days after veraison. After a few days of cold soak, it developed nice color with a slight herbal aroma. This Cabernet Franc has charm and balance, with a fresh quality that shows its varietal distinction. The 2019 Cabernet Franc has aromas of violets and red cherries. The palate is balanced with gentle spicy notes, red cherry and pomegranate flavors. A few tannins are still settling into place but this is quite drinkable for such a young wine. *Enjoy between 2022 and 2031.*

Date enjoyed: \_\_\_\_\_ Occasion: \_\_\_\_\_

Notes: \_\_\_\_\_

Recipe by Chef Tim Gilday

# SHEPHERD'S PIE

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*Ingredients for 6 servings*

**For the filling:**

1-2 Tbsp olive oil  
1 small yellow onion, diced  
3 cloves of garlic, minced  
1 green bell pepper, diced  
1 medium carrot, diced  
½ lb ground beef  
½ lb ground pork or lamb  
½ cup frozen peas  
½ cup frozen corn (optional)  
1 Tbsp salt  
1 tsp pepper  
1 tsp herbs de Provence  
1 ½ tsp smoked paprika  
1/3 cup red wine

**For the potatoes:**

1 ¾ lbs. Yukon Gold potatoes  
½ cup cream or half and half  
1 Tbsp butter  
½ Tbsp olive oil  
1 Tbsp salt  
Cracked fresh pepper, to taste  
¼ cup grated parmesan

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*Directions*

Peel and quarter the potatoes and cover in a large pot of hot water. Salt generously and bring to a boil. Once the potatoes are soft, strain them and leave in the strainer for a minute or two. (Potatoes hold a lot of water, so letting them steam allows you to add more cream, smoothing and improving the texture of the potatoes.) Return the potatoes to the pot and add the cream, butter, olive oil, garlic, salt and pepper and begin to whisk by hand or with a hand mixer. Start slowly at first, and once the cream and oils are incorporated whisk more intensely to “whip” the potatoes. The potatoes will still have a firm texture; if you want a creamier texture, add more cream. Add more salt as needed.

While the potatoes are cooking, begin preparing the filling. Using a 9-inch cast-iron skillet, add olive oil and sauté the onions, garlic, bell pepper and carrots. Once the onions become translucent, about 5 minutes, add the ground meat and continually mix, breaking apart the clumps as it cooks. Add the salt, pepper and herbs de Provence. Once the ground meat is mostly cooked through, add the paprika and red wine. By the time the meat has finished cooking, the alcohol in the wine should have cooked out. Turn off the heat and set aside until the potatoes are finished.

To finish the pie, compact the meats in the pan and distribute evenly. Spoon the potatoes over the meat and distribute evenly across the pan. Sprinkle the grated parmesan across the top of the potatoes and broil in the oven or brulee with a culinary torch until golden brown.

## 2022 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!

We are actively booking the 2022 calendar, so please call or email us and we can discuss details.

707-944-9530 | [info@hillfamilyestate.com](mailto: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](mailto:info@hillfamilyestate.com) or shared through our social media platforms, listed below.*

**Instagram:** @hillfamilyestate | **Facebook:** Hill Family Estate



OPEN SUNDAY - THURSDAY, 11:00AM - 5:00PM  
AND FRIDAY/SATURDAY 11:00AM - 6:00PM

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