

HILL FAMILY
E S T A T E



WINTER

2019

GREETINGS FROM HILL FAMILY ESTATE

The 2019 harvest came to an end the first week of November. Despite facing a few challenges in the month of October with high winds and power outages throughout the valley, we are very pleased with the 2019 vintage now resting peacefully in barrel. The growing season was long and steady, rewarding us with balanced ripe fruit and beautiful texture. We look forward to sharing these wines with you once they have reached maturity.

With the holiday season upon us, we are here to assist you with selecting the perfect wines for your dinner menus and custom gifts for colleagues, clients, friends and loved ones. We can provide beautifully aged older vintages from our library, large formats, food-friendly pairings and more. If you are seeking something other than wine, consider a beautiful custom candle made from our recycled wine bottles. We will also be crafting a limited number of grapevine wreaths from our Yountville vineyard. They make a beautiful indoor or outdoor display all year round. If interested, please reach out to us by email or phone and we can discuss options with you.

This newsletter features two special recipes from our dear friend and nationally recognized executive chef Matthew Accarrino of SPQR restaurant in San Francisco. Born in the Midwest and raised on the East Coast, he moved west to California in 2007. Matthew's

unique culinary style draws inspiration from his Italian heritage, personal experience, and classical training with some of America's best chefs. In the kitchen Matthew takes full advantage of the bounty of opportunities California ingredients present. This includes a strong belief in direct sourcing, producing, and at times playing a role in the creation of his ingredients. For those of you who have had the opportunity to experience our Secret Garden Tour in the summer months, Matthew is one of the chefs who gathers produce from the garden to craft his unique, expressive dishes. We highly recommend dining at SPQR during your next visit to San Francisco!

Sending best wishes to you and your loved ones this holiday season,

The Hill Family

MIXED CLUB ONLY

2016 RESERVE CHARDONNAY

Napa Valley

Composition: 100% Chardonnay

Production: 300 cases

The Reserve Chardonnay is a rich, elegant wine showing both its cool climate pedigree and the advantage that great sites have on Chardonnay. The wine was barrel fermented with Montrachet yeast and then stayed in barrel for 10 months, going through malolactic fermentation, and continuing with battonage every two weeks to increase depth and texture. This wine presents aromatics of lemon, pineapple, a hint of vanilla and lemon rind. The entry develops into flavors of pineapple and peach supported with a rich midpalate. The finish has a rich balance in the center and finishes smoothly with a hint of lemon zest.

Date enjoyed: _____ Occasion: _____

Notes: _____

2016 BEAU TERRE MERLOT

Napa Valley

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

Production: 498 cases

The Beau Terre Vineyard is a centerpiece for Doug Hill's accumulated viticultural knowledge. From row spacing and direction to trellising and clone selection, everything has been carefully thought out to give Merlot its best expression. Despite gentle rain in June, 2016 rewarded us with a long, warm growing season and grapes maturing in early October. This wine presents lovely aromas of black cherry and boysenberry fruit, with warm vanilla and mocha. The palate is rich and tasty with notes of black licorice, boysenberry and plum that finish smoothly with velvety texture.

Date enjoyed: _____ Occasion: _____

Notes: _____

2016 ORIGIN

Napa Valley

*Composition: 55% Merlot, 18% Malbec, 17% Cabernet Sauvignon,
5% Petit Verdot, 5% Cabernet Franc / Production: 960 cases*

Origin is our chance to create a stylish and intriguing blend from all the possible lots we farm. All five Bordeaux varieties are included in the 2016 Origin. The hillside Merlot is charming and rich with structure and plushy fruit. Malbec, with its big color and lower tannins, has become a big part of the palate structure for Origin. Petit Verdot and Cabernet Franc added serious texture to balance the Malbec, and Cabernet Sauvignon adds dignity to all blends. The 2016 Origin has lovely aromas of raspberry and roses. The broad entry has a big mouthful of berries and crunchy cherry. The ripe and intense midpalate rolls into more sweet fruit – blueberry, red currant, and plum, with subtle tannins rounding out the finish.

Date enjoyed: _____ Occasion: _____

Notes: _____

RED CLUB ONLY

2017 “SALTONSTALL VINEYARD” PINOT NOIR

Sonoma Coast

*Composition: 100% Pinot Noir
Production: 275 cases*

The Saltonstall Vineyard is planted in a cool breezy coastal valley 15 miles west of Petaluma. It is within a 20-minute drive from Bodega Bay, with beautiful coastal influences. The 2017 vintage rewarded us with earthy cherry and dark rose notes that developed in the wine, and these evolved beautifully in the 15 months it spent in barrel. This wine has dark rose and wild cherry aromas with an earthy rhubarb pie character. The palate starts with vibrant wild cherry and hints of clove, showing its youth and exuberance. In the mouth, it broadens with deeper loamy forest notes and tapers on the finish with plum and toasted almonds.

Date enjoyed: _____ Occasion: _____

Notes: _____

Burrata with Green Goddess Dressing, Avocado and Broccolis

Ingredients for 4 servings

4 cups mixed broccolis (broccoli,
Romanesco, rapini, and/or broccolini), cut
into bite-size pieces
1 clove garlic, roasted
¼ cup mascarpone cheese
¼ cup mayonnaise
6 tbsp chopped herbs (chives, parsley,
tarragon)
½ lemon, juiced
1 ½ tbsp extra virgin olive oil

1-2 ripe avocados, divided
Salt & pepper, as needed
2 4-oz burrata cheeses
1 cup mixed sprouts (alfalfa, lentil, broccoli
and/or onion)
½ cup baby kale leaves
½ cup country bread croutons, crushed
Coarse sea salt, as needed
Extra virgin olive oil, as needed

Blanch the broccolis in boiling salted water for 2-3 minutes until crisp-tender, then shock in an ice bath. Drain well and transfer to a mixing bowl.

To make the green goddess dressing, combine the garlic, mascarpone, mayonnaise, chopped herbs, lemon juice, olive oil and half an avocado in a food processor. Pulse to combine and blend until smooth. Season with salt and pepper. Set aside.

Dress the broccolis with some of the dressing and a pinch of salt, reserving the remaining dressing.

On four plates place a spoonful of the dressing. Cut each burrata in half and place half on each plate. Arrange the dressed broccolis around the burrata. Garnish with sprouts, kale leaves and thick slices of avocado. Sprinkle the crushed croutons over top and finish with a pinch of coarse sea salt on the burrata and avocado and drizzle olive oil over the top.

Lamb Meatballs with Tomato, Black Olive and Soft Polenta

Ingredients for 4 servings

Brasing base:

2 uncooked bacon strips, minced
1 red onion, minced
6 garlic cloves, crushed
¾ cup dry red wine (we prefer Hill -
Family Estate Merlot)
1 28-oz can crushed San Marzano
tomatoes
1 tbsp tomato paste
4 thyme sprigs
2 rosemary sprigs

Meatballs:

1 lb lamb or beef, ground
½ cup breadcrumbs, dry
½ cup ricotta cheese
¼ cup pecorino cheese, grated
1 egg
2 tbsp fresh parsley, chopped
¼ tsp ground cumin
1 tsp smoked paprika
Salt & pepper, as needed

Polenta:

1 cup polenta (dry coarse ground cornmeal)
3 cups water
1 cup milk
Salt & pepper, as needed
2 tbsp butter
2 tbsp olive oil
Pecorino cheese, grated, as needed

Finishing / plating:

¼ cup black olives, like Gaeta or Kalamata
Mint leaves, as needed
Pecorino cheese, grated, as needed
Olive oil & black pepper, as needed

First, prepare the braising base for the lamb meatballs. In a large oven-safe casserole/ Dutch oven, begin by cooking the minced bacon in a small amount of olive oil over medium heat. Add the red onion and season lightly with salt. Cook until the red onion is soft, about 3-5 minutes. Add the garlic and cook for a minute or two, then deglaze with wine and cook for a few minutes. Add the crushed tomatoes and tomato paste. Tie the rosemary and thyme together with kitchen twine, add to the braising liquid and bring to a simmer. Continue to simmer while you make the meatballs.

For the meatballs, combine the ground meat, breadcrumbs, ricotta, pecorino, egg, parsley, cumin and paprika in a bowl and mix well with your hands. Season with salt and pepper. Using a small sauté pan with just a bit of olive oil sauté a small test patty to check for seasoning. Correct the seasoning if necessary. Form the desired size meatballs; this is best done with a scoop or tablespoon to ensure even sizing. Place the meatballs in a lightly sprayed oven-safe sauté pan and broil on high until browned, about 5 minutes. This initial step will set the shape of the meatballs.

Once the meatballs have browned transfer to the tomato braising liquid. Place a parchment cover on the casserole pan and transfer to an oven at 350-degrees. Braise the meatballs in the sauce for about 40 minutes.

While the meatballs are braising, make the polenta. Combine the milk and water in a medium pot and bring to a simmer. Whisk continually as you carefully scatter in the polenta to avoid lumps. The polenta will thicken as it comes to a simmer. Season with salt and pepper, turn the heat down and cook the polenta slowly until it is tender, stirring occasionally, about 45 minutes. Finish the polenta with butter, olive oil and pecorino cheese (to your liking). Set aside.

Remove the herbs from the braised meatballs and add the olives. To serve, place a spoon of the polenta onto a shallow bowl or plate. Top with a few meatballs and some of the braising sauce and olives. Garnish with mint leaves, pecorino cheese, olive oil and black pepper.

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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