

# HILL FAMILY

ESTATE



WINTER

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2020



## GREETINGS FROM HILL FAMILY ESTATE

*2020 has certainly been a year to remember. Despite the challenges so many of us have faced this year, we recognize that we have much to be thankful for. We are very fortunate that our family and team have remained healthy. We realized a longtime dream and opened our new winery this year, completing our first official harvest in November. We are sincerely grateful to have the steadfast support of our members, who continue to show us love through thick and thin. Without you, none of this is possible.*

While family gatherings may look a little different this holiday season, we hope that you enjoy these wines in the comfort of your home surrounded by those who are most important to you. We will be toasting to all of you in the new year and look forward to everything that 2021 has in store for us.

In the spirit of this season, we hope you enjoy the included parsnip pie recipe crafted by Luisa Perez. Luisa is a talented chef and avid gardener who we had the pleasure of meeting through family friend and fellow gardener Peter Jacobsen. She shared this delicious pie with us at the end of parsnip season in the early spring and we are still salivating at the memory! This pie is a perfect complement to holiday meals and a great substitute for the classic pumpkin pie.

Wishing you health and happiness,

The Hill Family

MIXED CLUB ONLY

## 2017 RESERVE CHARDONNAY

*Napa Valley*

*Composition: 99% Chardonnay, 1% Sémillon*

*Production: 293 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 eight months, going through malolactic fermentation, and continuing with bâtonnage every two weeks to increase depth and texture. This wine offers rich aromas of lemon meringue and warm vanilla. The palate is lush and full with notes of ripe pear and toasted almond, drawing into a long, creamy finish.

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

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

## 2017 "BEAU TERRE" MERLOT

*Napa Valley*

*Composition: 87% Merlot, 2% Malbec, 8% Cabernet Sauvignon, 3% Syrah*

*Production: 502 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. Copious rain in the winter and early spring of 2017 made for a gradual bud break and flowering. Summer offered warm days with a few hot spells that allowed the vines to ripen gradually and evenly over time, developing into dense, serious flavors at harvest. Malbec and Cabernet Sauvignon add color and complexity to the finish, balanced by a touch of Syrah, unique to this vintage.

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

## 2018 NAPA VALLEY CABERNET FRANC

### *Napa Valley*

*Composition: 92% Cabernet Franc, 3% Syrah, 2% Merlot, 2% Malbec,  
1% Cabernet Sauvignon / Production: 150 cases*

Doug Hill has wanted to produce a Cabernet Franc for a long time. He replanted a few rows at the Beau Terroir Vineyard in Carneros with Cabernet Franc a few years ago, and while we have blended it into our Origin in recent vintages, 2018 is our first stand-alone wine from this unique site and our second-ever Cabernet Franc. Cabernet Franc can be a difficult grape to grow well, as it changes from year to year more than most other varieties. This vintage has charm and balance, with a fresh quality that shows off its varietal distinction. This wine was made exclusively for our members and we are thrilled to share it with you!

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

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

Recipe by Luisa Pérez

## PARSNIP PIE WITH CORNMEAL CRUST

*Ingredients for 4 servings*

### CRUST:

1 cup plus 2 ½ tbsp all-purpose flour  
1/3 cup medium grind cornmeal  
1 tsp sugar  
1.5 teaspoons salt  
6 tbsp cold unsalted butter, cut into 1/2-inch pieces  
3 tbsp olive oil  
1/2 tsp champagne vinegar  
2 oz ice cold water

### FILLING:

15 oz pureed parsnips (directions below)  
3 large eggs  
1 cup turbinado sugar  
1/4 cup maple syrup  
1 ½ cups coconut milk  
1 tsp of salt  
1/2 tsp ground ginger powder  
1/8 tsp ground cloves  
1/8 tsp ground nutmeg  
Cracked black pepper, to taste  
1 tbsp cornstarch

For the crust: In the bowl of a stand mixer, combine flour, cornmeal, sugar and salt. Add chilled butter and mix with paddle attachment until you have a coarse, sand-like mixture with butter pieces about the size of a small pea. Mixing on the lowest setting, add the olive oil and vinegar and drizzle in water until it starts to come together (you may not use all the water). Once combined, gather the dough with your hands and shape into a disk, wrap in plastic and refrigerate for 1-2 hours.

In the meantime, wash and trim 12 ounces of parsnips, cut into 1-inch pieces and toss with salt, pepper, and olive oil. Bake in a 350-degree oven until tender in the middle and a nice light golden color. Remove the parsnips from the oven and transfer to a blender with 1 cup of water. Blend until you have a smooth puree (if puree is too thick, add a little extra water to achieve a smooth consistency).

Once the dough has rested, roll out and place in pie dish, cover with parchment paper and fill with pie weights. Bake at 375 degrees for 15-20 minutes, or until the edges start to brown lightly. Allow to cool while you make the pie filling.

In a large bowl, whisk all filling ingredients together and pour into the par-baked crust. Bake at 375F or until center is just a little jiggly.

Serving suggestion: For some added crunch and parsnip flavor, peel and dice one large parsnip, melt a tablespoon of butter in a sauté pan on medium heat until it starts to simmer. Add the diced parsnip and sauté until light golden brown, add a sprinkle of sugar and continue to cook while stirring until sugar dissolves. Transfer to a bowl to cool and sprinkle on top of pie before serving. Enjoy!

Notes: \_\_\_\_\_  
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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  
**Twitter:** @HFEWines



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