

HILL FAMILY
E S T A T E



SPRING

2024

GREETINGS FROM NAPA VALLEY!

While many think of this time of year as our offseason, it is truly a magical time to visit. Though our vines may be dormant, our tourism is mild, as is our California weather, with a predictable mix of ample sunshine, occasional light rain, and modest temperatures. The combination has once again blanketed our valley with the beautiful yellow mustard fields that we look forward to every season. It is a remarkable sight to see, as photographs rarely do it justice.

Throughout the winter and early spring season, the valley is buzzing with industry events, such as Restaurant Week (January), the three-month long Annual Mustard Celebration (January-March) and the Napa Lighted Art Festival in downtown Napa (January-February). This time of year may just be our best kept secret!

This shipment is somewhat bittersweet, as it includes the new yet final vintages of our Atlas Peak Sauvignon Blanc (mixed club only) and Clarke Vineyard Syrah. The Atlas Peak Sauvignon Blanc will be replaced by our Cuvée Charlotte white wine blend in the future, and we are sad to share that we are no longer farming the Clarke Vineyard following the bottling of this 2021 vintage. Also featured are the newly released 2021 Malbec (red club only) and 2021 Napa Valley Cabernet Sauvignon, recently awarded 93 points by Robert Parker.

In this newsletter we've included a delicious recipe for traditional Italian lasagne, a perfect dish to prepare over a weekend or in advance for a gathering with family and friends. It will be complimented perfectly by the 2021 Napa Valley Cabernet Sauvignon in this shipment.

We look forward to seeing you in the valley this spring, and wish you and your loved ones health and happiness in 2024.

All our best,

The Hill Family

MIXED CLUB ONLY

2022 ATLAS PEAK SAUVIGNON BLANC

Napa Valley

Composition: 91% Sauvignon Blanc, 9% Sémillon
Production: 227 cases / Enjoy Between: 2024-2027
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. In 2022 the rainy season was very short, followed by bud break on April 13 and bloom on May 25. Summer was moderate until August, when it warmed up and winds picked up through the mountains that concentrated the fruit just before harvest. On August 31 both the Sauvignon Blanc and Sémillon at Windy Flats Vineyard were hand-harvested and co-fermented together. The juice was racked and inoculated with Delta yeast for barrel fermentation, creating a richer, more complex palate with breadth and interest. With battonage every 2 weeks for the first 4 months, the wine developed a creamy palate in spite of its nice acidity. This Sauvignon Blanc has a distinct sense of its site up on Atlas Peak.

Date enjoyed: _____ Occasion: _____

Notes: _____

MIXED CLUB & RED CLUB

2021 CLARKE VINEYARD SYRAH

Napa Valley

Composition: Syrah 97%, Viognier 3%
Production: 658 cases / Enjoy Between: 2024-2028
Retail Price: \$62

The Clarke Vineyard in American Canyon has a cool breezy climate that brings out the depth and finesse of the Syrah grape. A small amount of Viognier was co-fermented with the Syrah to add to its exotic appeal. 2021 was another low rainfall year, with bud break March 28 and bloom May 26. Veraison came in early August, and the development of concentration seemed slow until early October when it finally began to truly ripen. We harvested the fruit on October 11 at 27 Brix, but it still had great acidity. We gave the tank three days of cold soak before adding Williams Selyem yeast, then pressed 14 days later. It went to barrel 2 days later, and stayed in barrel for 10 months. Ripe intensity and a perky acidity characterize the Syrah from Clarke in 2021, it again has the show stealing exotic charm that it casts every time a bottle is opened.

Date enjoyed: _____ Occasion: _____

Notes: _____

MIXED CLUB & RED CLUB

2021 CABERNET SAUVIGNON

Napa Valley

*Composition: 85% Cabernet Sauvignon, 6% Merlot, 5% Malbec
and 4% Petit Verdot / Production: 1,739 cases / Enjoy Between: 2024-2031
Retail Price: \$70*

The 2021 Napa Valley Cabernet Sauvignon is carefully blended to give power and balance. We appreciate the opportunity to use high elevations (Baker Vineyard in Atlas Peak is at 1,200 ft.) with their intense tannins and color, then blend and civilize them with vineyards from the valley floor and cooler areas. 2021 had many hot spells all the way into October, so the sugars outran the tannins in development. The unevolved tannins were softened with Merlot and Malbec, and even the Petit Verdot had softer tannins than the Cabernet Sauvignon. This is a big intense wine from a low-crop, fast-ripening drought year, but we are all lion tamers at Hill Family Estate, and we are sure this wine will be enjoyed for years to come. The 2021 Napa Valley Cabernet Sauvignon displays aromas of ripe berries, cassis, and mocha. Rich fruit and ripe tannins define the style of this wine. **Awarded 93 points by Robert Parker.**

Date enjoyed: _____ Occasion: _____

Notes: _____

RED CLUB ONLY

2021 MALBEC

Napa Valley

*Composition: 87% Malbec, 11% Cabernet Sauvignon, 2% Merlot
Production: 196 cases / Enjoy Between: 2024-2031
Retail Price: \$68*

Malbec has become a quiet cult favorite, and we have made some wonderful varietal Malbecs that normally go into our Cabernet Sauvignon programs, but we have grown to love crafting this as a stand-alone wine. We made four Malbec lots in 2021, and found that the structure of the Baker Vineyard from Atlas Peak blended beautifully with the ripe concentration of the Windy Flats Vineyard in Wooden Valley, the fruitiness of the Villagio Vineyard in Yountville, and the vigor of the Beau Terroir Vineyard in Carneros. Malbec has become increasingly successful in some parts of the world, and it is a cult favorite here in Napa. We only made a small quantity for our adventurous club buyers, and it is so much fun to drink!

Date enjoyed: _____ Occasion: _____

Notes: _____

by Allison Negrón

LASAGNE DI CARNE

Recipe serves 6

This traditional lasagne is made with ragù (meat sauce), béchamel, freshly grated Parmigiano Reggiano and layers of pasta. The ragù and béchamel can be made in advance and kept refrigerated for a few days until ready to prepare the dish. The entire dish can also be prepared and cooked a day in advance, and will be even more delicious the next day!

RAGÙ

1 lb. ground beef, 85% lean
½ lb. Italian sausage (2 sausages), squeezed from casing
2 tbsps. tomato paste
Sea salt or gray salt, to taste
Extra virgin olive oil
2 large carrots, peeled and diced
2 celery stocks, diced
½ onion, finely chopped
2 garlic cloves, minced or pressed
½ cup of dry red wine
1 28 oz can San Marzano or Pomì tomatoes, whole or pureed
2 sprigs of thyme
1 bay leaf (for a unique variation, replace the thyme and bay leaf with two rosemary sprigs)

Directions

Heat a large Dutch oven or deep pot over medium heat. Once warmed, add the ground beef, sausage and tomato paste and cook stirring occasionally, breaking up the larger pieces of meat. Season lightly with salt. Once cooked through, remove with a slotted spoon and transfer into a bowl. Set aside.

Wipe out the pot and return to medium heat. Drizzle with olive oil and add the carrots, celery and onion and a pinch of salt, sautéing until translucent but still somewhat firm, about 3-5 minutes. Add the garlic and red wine, allowing to simmer. Once the liquid has mostly evaporated, add the whole can of San Marzano tomatoes (juice included). Season liberally with salt. If using whole tomatoes, use a potato masher to break up the tomatoes. If you prefer a smoother sauce, an immersion blender or strainer can be used

to puree the tomatoes directly in the pot. Add the cooked beef and sausage and bring to a boil. Reduce to a simmer, add the sprigs of thyme and bay leaf and cover, allowing to cook for at least one hour. Check on the sauce and stir occasionally. Remove the thyme sprigs and bay leaf once ready to use.

BÉCHAMEL

4 tbsp butter
¼ cup all-purpose flour
2 ½ cups milk, warmed to nearly boiling
Salt & pepper, to taste
Ground nutmeg, to taste

Directions

Heat the butter in a saucepan over medium heat until just melted. Add the flour and whisk constantly, about two minutes. Slowly whisk in the warm milk and season with salt and pepper. Cook over medium heat, stirring frequently to prevent the bottom from burning. Once the sauce begins to thicken (about 5-7 minutes), season with nutmeg and remove from heat.

LASAGNE

1 lb. of lasagne noodles, fresh or oven ready (you may not use the full box)
Prepared ragù sauce
Prepared béchamel sauce
Freshly grated parmesan, to liking (we recommend Parmigiano Reggiano)
Shredded mozzarella, to liking (optional)

Directions

Preheat the oven to 375 degrees. To assemble the lasagne, spread a small layer of ragù to the bottom of a deep 13x9 baking dish. Add a single layer of pasta, followed by another spread of ragù. Top the ragù with freshly grated parmesan and mozzarella (if using), then add another layer of pasta. This time, add a layer of béchamel, then parmesan, then pasta. Continue to alternate this way (pasta, ragù, cheese, pasta, béchamel, cheese, etc) until the pan is nearly full. For the last addition of sauce, mix some of the ragù and béchamel together for a creamy red sauce topping, then finish with grated parmesan and/or mozzarella. Bake for 30-40 minutes, until bubbling and cooked through. For a crispier crust, finish the last three minutes under the broiler. Allow to cool for 10 minutes prior to cutting and serving. Serve with 2021 Napa Valley Cabernet Sauvignon!



2024 WINE CLUB SCHEDULE

FEBRUARY 2024

Billing Date: February 19 / Shipping Date: February 26

Featured Wines

- 2022 Atlas Peak Sauvignon Blanc (mixed club only)
 - 2021 Malbec (red club only)
 - 2021 Clarke Vineyard Syrah
 - 2021 Napa Valley Cabernet Sauvignon
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MAY 2024

Billing Date: May 6 / Shipping Date: May 13

Featured Wines

- 2023 Albariño (mixed club only)
 - 2022 Windy Flats Zinfandel (red club only)
 - 2021 Saltonstall Pinot Noir
 - 2021 Red Door
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SEPTEMBER 2024

Billing Date: September 16 / Shipping Date: September 23

Featured Wines

- 2022 Tiara Sauvignon Blanc (mixed club only)
 - 2021 Petit Verdot (red club only)
 - 2022 Like a Hawk
 - 2021 Atlas Peak Cabernet Sauvignon
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DECEMBER 2024

Billing Date: December 2 / Shipping Date: December 9

Featured Wines

- 2022 Reserve Chardonnay (mixed club only)
 - 2022 Cabernet Franc (red club only)
 - 2021 Beau Terre Merlot
 - 2021 Origin
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