HILL FAMILY



$FALL_{\frac{2024}{2024}}$

G R E E T I N G S F R O M NA PA VALLEY!

Harvest arrived early this year, after numerous heat spikes throughout the summer helped to ripen our grapes evenly and steadily throughout the growing season. Our overall yields were lower, and we are anticipating a smaller crop of exceptional fruit from the 2024 vintage. We hope to see you at the winery this fall, as you may have the chance to catch us processing fruit, conducting pump-overs or operating the press while you visit. We might even put you to work!

The fall release is always special to us, as it marks the return of one of our most treasured wines: Like a Hawk. This wine celebrates the fifth generation of Hill family farmers, and features Ryan Hill's eldest son Landon Hill on the label at just shy of two years old (he's 13 now!). This release also features our single vineyard Cabernet Sauvignon from the Atlas Peak appellation, a vineyard Doug Hill developed in the early 1990s. It's a perfect marriage of elegance, power and balance.

Included in this newsletter is a recipe from one of our newest accounts – Malibu Farm in Marin County, CA. Nestled in the quaint community of Tiburon, the restaurant features sweeping views of the city skyline and surrounding San Francisco Bay. Their menu features fresh, farm-to-table meals and their chef Chris Ball has shared an incredible ahi poke recipe to complement the wines in your shipment.

This fall Ryan and Nicole Hill are returning to their favorite escape, Triple Creek Ranch in Darby, Montana. We invite you to join them for a vintner weekend November 7-10 at this incredible all-inclusive, adult-only Relais & Châteaux property in the Montana wilderness. Outdoor adventures and unforgettable experiences await, paired with incredible meals and Hill Family wines. To attend the vintner weekend, please reach out to the resort directly or visit their website at www. triplecreekranch.com.

All our best,

The Hill Family

MIXED CLUB ONLY

2022 "TIARA" SAUVIGNON BLANC Napa Valley

Composition: 99% Sauvignon Blanc and 1% Muscat Canelli Production: 397 cases / Enjoy Between: 2024-2027 Retail Price: \$40

The 2022 Tiara has beautiful aromas of pineapple, honeysuckle, coconut, vanilla, shortbread cookie and white peach. The wine is ripe and exotic, full bodied, yet refreshing, with white peach, wild ginger flower, melon and nectarine flavors all on full display. The wine finishes smooth and textured.

Date enjoyed:	Occasion:
Notes:	

MIXED CLUB & RED CLUB

2022 LIKE A HAWK

Napa Valley

Composition: 46% Cabernet Sauvignon, 44% Syrah, 8% Petite Sirah and 2% Viognier / Production: 800 cases / Enjoy Between: 2024-2032 Retail Price: \$65

Since 2012, the Hill Family has been creating a unique blend of Cabernet Sauvignon and Syrah known for its punch and vigor. The Syrah and Cabernet Sauvignon lots are always a treat to blend, and eventually we find the place where this "Team of Rivals" fits together better than each could show separately. The 2022 Like a Hawk has bold aromas of black cherry, boysenberry, vanilla-mocha and elderberry. The palate is plushy and gentle, with rich berry flavors and a smooth cherry jam finish.

Date enjoyed: _	Occasion:	
Notes:		

MIXED CLUB & RED CLUB

2021 "ATLAS PEAK CABERNET" SAUVIGNON Napa Valley

Composition: 96% Cabernet Sauvignon and 4% Malbec Production: 433 cases / Enjoy Between: 2024-2036 Retail Price: \$98

The 2021 Atlas Peak Cabernet Sauvignon has an elegant nose with power and presence offering aromas of blackberry, sage, wild cherry and dark coffee. A big wine that opens with fine grained mountain tannin and dark brooding fruit, it smooths out in the center, revealing blackberry, black currant and melted dark chocolate on the palate.

Date enjoyed:	Occasion:
Notes:	

RED CLUB ONLY

2021 PETIT VERDOT

Napa Valley

Composition: 80% Petit Verdot, 10% Cabernet Sauvignon and 10% Malbec Production: 212 cases / Enjoy Between: 2024-2031 Retail Price: \$65

Petit Verdot is one of the 5 noble Bordeaux varieties. It is normally used in blends to bolster the color and tannin. At our Windy Flats vineyard, Petit Verdot has a more civilized outcome, and though still a monster, it is drinkable and even has some finesse. The 2021 Petit Verdot has dense briary aromas with Herbs de Provence, berry hard candy and violets. The wine is surprisingly plushy and graceful for such an intense and concentrated wine.

Date enjoyed:	Occasion:	
Notes:		

RECIPE

Ahi Poke with Taro Root Chips

By Chris Ball, Chef at Malibu Farm Tiburon

Serves 4

GOJUCHANG POKE SAUCE Ingredients:

2 oz ginger, minced 1 oz garlic, minced 1 ¼ cup rice vinegar 1 pint gojuchang paste ½ cup honey ½ cup sesame oil

AHI POKE Ingredients:

2 lbs ahi tuna, diced (bloodline and skin removed. If it's sinewy, scrape the tuna meat from between the white stringy fibers) ½ cup cucumber, diced black sesame seeds (to taste) white sesame seeds (to taste) ½ cup avocado, diced

Directions

Mix the gojuchang poke sauce as needed with the tuna (taste and adjust if more sauce is needed). Once mixed, add and gently mix the avocado, cucumber and tuna. Finish by sprinkling a few pinches of sesame seeds to your desired taste. Serve with taro chips or another crunchy salty item that you prefer. Enjoy with the 2022 Tiara Sauvignon Blanc!

Cooking notes:

NEW CLUB PERK Picnic at the Winery

Bring your own picnic and enjoy a bottle of your favorite Hill Family wine at our charming picnic table, set under 100-year-old oak trees, amongst the vines and fruit orchard.

THE DETAILS

- Reservations are available daily at 11:00am or 1:00pm for a 90-minute period.

- Our picnic table accommodates a maximum of 8 guests.

- The wine minimum is one bottle per two guests.

- Please bring your own utensils, plates, napkins, etc as needed to accompany your picnic.

- All picnic reservations are weather permitting.

- Supervised children and pets are also welcome!

OUR FAVORITE PLACES TO PICK UP A PICNIC:

Browns Valley Market
Foodshed Takeaway
Genova Deli
Honor Pizza
Oakville Grocery
Velo Deli & Pizzeria

Reservations can be made online by visiting our Tock page https://www.exploretock.com/hillfamilyestatewinery or by contacting us directly: 707-944-9530 | info@hillfamilyestate.com

SHARE YOUR HILL FAMILY EXPERIENCES!

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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



TASTING ROOM: Open daily from 11:00am - 6:00pm 6512 Washington Street Yountville, CA 94599

WINERY:

Open daily by advance appointment 6155 Solano Avenue Napa, CA 94558