

HILL FAMILY  
E S T A T E



SUMMER  

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2024



## GREETINGS FROM NAPA VALLEY!

With the incredible 2023 vintage resting in barrel (touted by many as one of the best vintages Napa Valley has seen in the past two decades!), we look forward to the 2024 growing season ahead. As we embrace the sunshine and longer days, we are already dreaming about next summer, sailing the northern European seas with Ryan and Nicole Hill on another memorable Hill Family Oceania Cruise. The enclosed brochure has all the information you'll need to convince yourself it's where you need to be in the summer of 2025.

This year we introduced a new member benefit at our winery location. Members can now reserve the picnic table under the oak trees at 11:00am or 1:00pm daily to enjoy wine by-the-bottle and a picnic for up to eight guests. This is the perfect way to enjoy the beautiful setting and wines without the formality of a tasting. You can read more about the experience in this newsletter.

To inspire your summer dinner menu, we have included a recipe from our very own Erik Keilholtz. Before he came to Hill Family to dazzle our guests with his extensive wine knowledge and witty humor, he had a career as a food critic and in catering, crafting incredible meals and unique dishes. His recipe for Grilled Shrimp in Mango Mole will perfectly complement the 2021 Saltonstall Pinot Noir included in this shipment.

We look forward to seeing you at the tasting room or winery this summer, enjoying the sunshine and your favorite wine!

All our best,

The Hill Family

MIXED CLUB ONLY

## 2023 ALBARIÑO

*Napa Valley*

*Composition: 100% Albariño*

*Production: 616 cases / Enjoy Between: 2024-2026*

*Retail Price: \$34*

The 2023 Albariño comes from two Carneros vineyards: Stewart Ranch Vineyard and Dunlap Vineyard. 2023 had plenty of rain, saturated soil profiles and nice warm roller-coaster temperatures without ever getting hot. The season started late, with bud break in the first week of April. The Albariño was harvested on September 21 at 21.5 Brix and was fermented in stainless steel tanks. After dryness, the wine was racked to a stainless-steel tank to rest until bottling in January after a brief fining and settling. This wine is what we all want to grab at the end of the day, as they do in Portugal and Spain where it is believed to be a native grape variety. The 2023 Albariño offers aromas of pear, vanilla cookie, Babcock peach and hints of lime leaf. The crisp palate has flavors of kumquat, quince and almond, with a satiny texture and refreshing finish.

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

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

MIXED CLUB & RED CLUB

## 2021 “SALTONSTALL VINEYARD” PINOT NOIR

*Sonoma Coast*

*Composition: 100% Pinot Noir*

*Production: 536 cases / Enjoy Between: 2024-2040*

*Retail Price: \$76*

The Saltonstall Vineyard is planted in a cool, breezy coastal valley 15 miles west of Petaluma. The 2021 Saltonstall was picked in 2 lots, both harvested on October 1. The grapes were destemmed not crushed, fermented with RB2 yeast in an open top tank and punched down after a 4-day cold soak. 2021 was a roller-coaster year with little rain, but there was a lot of fog along the coast to moderate temperatures. We were rewarded with earthy-cherry and dark rose notes that developed in the wine, and these evolved beautifully in the 11 months it spent in barrel. This is a classic wine expressive of the Sonoma Coast with savory aromas of wild cherry, sumac, toasted almond and tamarind. The palate has a soft texture and nice core of acidity, showing its youth and exuberance. The wine broadens with flavors of barberries, quince and rhubarb and will benefit greatly from decanting in the early years of enjoyment.

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

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

MIXED CLUB & RED CLUB

## 2021 RED DOOR

*Napa Valley*

*Composition: 79% Cabernet Sauvignon, 15% Malbec, 3% Petit Verdot  
and 3% Petite Sirah / Production: 455 cases / Enjoy Between: 2024-2050  
Retail Price: \$98*

A Red Door is a symbol of welcome, or a center of positive energy, abundance, and opportunity. Red Door from Hill Family Estate is a wine blended to take advantage of our best lots that work together in the most rich and flavorful way, regardless of variety or sub-appellation. In 2021, Cabernet Sauvignon from the Windy Flats Vineyard had the most intense flavors and spice. The Baker Vineyard in Atlas Peak added structure, and Coleman Vineyard from Coombsville added elegance. Small crops after years of drought gave the Malbec and Petit Verdot from Windy Flats intensity and complexity. The 2021 Red Door has an expansive nose of blackberry, cassis, plum, butterscotch and cinnamon. The palate is rich and ripe with blackberry dark chocolate flavors. The wine finishes elegantly calling out for another sip. This is a classic Cabernet Sauvignon.

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

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

RED CLUB ONLY

## 2022 “WINDY FLATS” ZINFANDEL

*Napa Valley*

*Composition: 95% Zinfandel, 3% Merlot, 1% Cabernet Sauvignon  
and 1% Petite Sirah / Production: 282 cases / Enjoy Between: 2024-2035  
Retail Price: \$46*

The Windy Flats Vineyard in Wooden Valley is carved into the cliffs on the western side of the Vaca mountains. The Zinfandel comes from a section just below the highest point of the vineyard. Growing conditions were challenging in 2022, with less than normal rainfall. The canopy held up well through the season, and when the hot spells began in mid-August, we had to watch it carefully. The fruit came in on September 1, and after a short cold soak, we inoculated with D254 yeast and kept the fermentation temperature moderate, in the mid to low 80s. 2022 turned out to be a very expressive Zinfandel, ripe and fruity, with a bit of attitude. The 2022 Windy Flats Zinfandel offers aromas of blackberry, black licorice and hints of orange marmalade. The palate is balanced, and still has tannin showing under the ripe plum and crunchy cranberry fruit, with some white pepper and pie crust. This wine is very fun to drink while young and fresh!

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

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

By Erik Keilholtz

# Grilled Shrimp in Mango Mole

Serves 4

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## MANGO MOLE

### *Ingredients:*

2 tbsp extra virgin olive oil  
1 large plantain, sliced  
1.5 - 2 large mangoes, diced  
4 large, dried Guajillo chilies, 3 dried Ancho chilies, 3 dried Chile Negros, stems and seeds removed  
½ cup white onion, chopped  
½ cup almonds  
2 tbsp peanut butter  
2 tbsp white sesame seeds  
4 large garlic cloves, chopped  
1 small bay leaf  
1 small bunch fresh thyme  
¼ tsp freshly-ground pepper  
1 tsp true (Ceylon) cinnamon stick, roughly crumbled  
2 cups homemade/store-bought stock  
1 small piece Mexican chocolate (we use Mayordomo, but any artisan Mexican chocolate will do).  
Apple cider vinegar, if needed

### *Directions*

Heat the olive oil in a large skillet over medium heat. Add everything except the stock and chocolate. Sauté until plantain is soft (about 5 minutes). Add 1 ½ cups stock. Reduce heat and simmer until chilies are tender, about 15 minutes.

Puree sauce in blender (if you are careful, an immersion blender works great), then return to skillet.

Add chocolate and stir until incorporated. If necessary, thin with reserved stock, then season to taste with sea salt and black pepper. If it needs more acidity, judiciously add apple cider vinegar until it is to the correct level to your taste.

## **GRILLED SHRIMP**

### ***Ingredients:***

8 oz whole raw shrimp per person (frozen is fine, just thaw first).  
Extra virgin olive oil  
Salt & pepper  
½ mango, diced  
Avocado, diced  
Cilantro, chopped

### ***Directions***

Because we are serving the shrimp with a complex, rich sauce, we will keep the preparation simple: toss the shrimp in extra virgin olive oil with salt and pepper, then grill (or sauté). A smoky, wood fire is great for this, but a gas grill, a cast iron grill cooktop or even a non-stick sauté pan will work. We want to cook the shrimp until they are barely cooked, about three or four minutes. We will finish them in the hot mole, and warm them together until they are thoroughly cooked, about three to five minutes more.

To serve, garnish with diced mango, avocado and chopped cilantro. Leftover sauce freezes well.

To make this a full feast, consider pairing with red and green rice, cheese-stuffed zucchini blossoms and a simple jicama salad. For recipes for these, please visit our website.

### ***Cooking notes:***

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**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
- Soda Canyon Store
- 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](mailto:info@hillfamilyestate.com)