

HILL FAMILY  
E S T A T E



WINTER  

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2024



## SEASON'S GREETINGS FROM NAPA VALLEY!

The 2024 harvest was a testament to consistency and patience. We enjoyed a long, steady growing season with warm days and cooling trends in between, allowing for even ripening over the course of the summer. Harvest started slowly, and as fruit continued to ripen, the warm weather held steady through the early fall, allowing the remaining crop to ripen nicely. Our yields were generally as expected, with a slightly lighter crop than last year. The 2024 wines are now resting in barrel, and we are eager to taste what we expect to be an exceptional vintage.

If you have visited our winery location in the summer months, you have had the pleasure of experiencing our garden board, a culinary adventure of aromatic and delicious samplings from our organic farm in Yountville. While the garden takes its winter hiatus, we invite you to join us at the winery for a new version of our culinary board, featuring an exploration of local and imported bites intended to surprise and delight your palate. Spanish dates cloaked in dark chocolate, Snake River Farms Wagyu beef jerky paired with our earthy Syrah, and Hachiya persimmons hang-dried in the traditional Japanese Hoshigaki method are a few of the unique offerings that await you this winter!

This shipment features an incredible lineup of wines that are ideal for the season, as they are some of our most food-friendly selections. The Beau Terre Merlot and Origin are beautifully expressive red wines that have the perfect amount of acidity and tannin to pair with an array of holiday dishes (including the braised short ribs on the last page of this newsletter!).

This holiday season, we hope you gather with friends and family and remember what wine is truly all about: bringing people together.

All our best,

The Hill Family

MIXED CLUB ONLY

## 2022 RESERVE CHARDONNAY

*Napa Valley*

*Composition: 100% Chardonnay*

*Production: 304 cases / Enjoy Between: 2024-2030*

*Retail Price: \$65*

The 2022 Reserve Chardonnay shows both its cool climate pedigree and the advantage that great sites have on Chardonnay character. This vintage was crafted from three different vineyard lots in south Napa and Carneros, each harvested and barrel fermented separately before being blended together. The wine spent nine months in a combination of French oak and Acacia barrels prior to bottling in late May 2023. The 2022 Reserve Chardonnay has lovely aromas of candied lemon peel, baked apple, and a touch of sage and brown butter. The palate is rich and full of texture, with warm honeyed pear flavors and a bright, clean finish.

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

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

MIXED CLUB & RED CLUB

## 2021 BEAU TERRE VINEYARD MERLOT

*Napa Valley*

*Composition: 86% Merlot, 8% Cabernet Sauvignon,*

*4% Malbec, 2% Cabernet Franc / Production: 437 cases*

*Enjoy Between: 2024-2033 / Retail Price: \$58*

Hill Family Estate takes Merlot quite seriously, and we believe the Merlot grape has an elegance to offer that is different from Cabernet Sauvignon. The Beau Terre Vineyard is the centerpiece for Doug Hill's accumulated viticultural knowledge, from the row spacing and trellising to the clones selected. 2021 was an excellent growing season, producing wines of great structure, built for many years of aging but balanced enough to enjoy in their youth. The 2021 Merlot has big aromas of ripe berry jam, fresh boysenberries and raspberries. The palate is loaded with Luxardo cherry, dark chocolate and ripe raspberry. Good acidity in the center keeps everything balanced, allowing the ripe fruit to swell over the palate.

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

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

MIXED CLUB & RED CLUB

## 2021 ORIGIN

### *Napa Valley*

*Composition: 51% Cabernet Sauvignon, 29% Merlot, 10% Malbec,  
5% Cabernet Franc, 5% Petit Verdot / Production: 442 cases  
Enjoy Between: 2024-2035 / Retail Price: \$60*

2021 was another drought year with small crops and a fairly cool year until fall when some higher temperatures kicked in. This gave us nice acidity, but also higher tannin levels. With more blending sessions than usual, we were able to get all five varieties to come together nicely. Origin has developed a following for its fruit and complexity, and will develop nicely for many years. The 2021 Origin opens with enticing aromas of clove, black cherry and toasted almond. The palate is integrated and round, with flavors of blood orange and earl gray tea on the entry giving way to raspberry on the finish. So easy to drink!

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

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

RED CLUB ONLY

## 2022 CABERNET FRANC

### *Napa Valley*

*Composition: 91% Cabernet Franc, 7% Malbec,  
1% Cabernet Sauvignon, 1% Merlot / Production: 280 cases  
Enjoy Between: 2024-2035 / Retail Price: \$80*

Doug Hill enjoys producing Cabernet Franc, so he replanted a few rows in the Beau Terroir Vineyard in Carneros a few years ago. Cabernet Franc is a difficult grape to grow well, and requires thoughtful and strategic farming practices. The wine was harvested in late September, and after a year of barrel aging, it was blended with a small amount of Malbec, Cabernet Sauvignon and Merlot. We then put it back to barrel for a total of 20 months before bottling. The 2022 Cabernet Franc has aromas of mulberry and cherry with cool graphite, becoming more dignified as it opens. The palate opens with new saddle leather that expands into a ripe, smooth finish with notes of pomegranate and chocolate.

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

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

# Braised Short Ribs

Recipe by Erik Keilholtz

Serves 4



*Beef short ribs are a braising cut, which means that they benefit from long, slow cooking in liquid, usually stock and wine. This method of cooking produces meat that is moist, flavorful and exceedingly tender. When the meat is cooked, the reserved braising liquid is reduced and thickened with softened butter to make a rich sauce. When the weather cools, this is the sort of dish that straddles the line between comfort food and elegant cuisine.*

## ***Ingredients:***

- 2 lbs small brown mushrooms, sliced
- Extra virgin olive oil
- 8 whole, bone-in beef short ribs
- About a cup of all-purpose flour (you may need more, depending on the moisture on the short ribs)
- Salt and pepper
- Neutral oil with a high smoking point (peanut or avocado)
- 1 medium yellow onion, half-inch dice
- 2 large carrots, half-inch dice
- 1 large celery stalk, half-inch dice
- 3 cloves garlic, peeled and crushed by the side of a kitchen knife
- 4 sprigs fresh thyme
- 2 bay leaves
- 1 quart of high quality low-sodium beef stock
- 2 cups good dry red wine (Hill Family Estate Barrel Blend is perfect for this)
- 2 tbsp tomato paste
- ½ stick high quality butter at room temperature
- Handful fresh parsley, chopped

## ***Cooking notes:***

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## *Directions*

Preheat oven to 375 degrees.

Wrap the mushrooms with 2 sprigs of thyme, a sprinkle of salt and pepper and a drizzle of extra virgin olive oil in kitchen parchment, making a package that will keep all expressed liquid inside. Place packet in a shallow baking dish and roast in the oven for 20 minutes. The mushrooms should be soft, and a rich brown liquid will gather in the parchment packet. When they are cooked, reserve them for later and lower the oven temperature to 325.

Make a mound of the flour on a plate and season generously with salt and pepper. Lightly coat the short ribs in the flour mixture.

In a large Dutch oven or similar pot, heat the neutral oil to almost smoking and brown the floured short ribs on both sides. Remove to a plate, and sauté the onion until it is soft, but not browning. Add the carrot, celery and garlic and sauté for another few minutes, until everything is soft and fragrant. Remove to the plate with the short ribs. Deglaze the pot with a splash of the wine, scraping stuck on pieces of meat and vegetables from the bottom.

Return the meat and vegetables to the pot, adding the mushrooms with their liquid, the remaining thyme, bay leaves, the tomato paste, and as much stock and wine as needed to almost cover the short ribs. Bring to a simmer on the stovetop, cover with the lid and move to the oven. Regulate the temperature to maintain a steady simmer and cook for 2 ½ hours or until the ribs are tender to the fork and falling off the bone.

Remove all of the solids to a heated plate, discarding the thyme sprigs and bay leaves. Strain the cooking liquid into a saucepan and reduce to half the volume. Whisk in the butter to make the sauce and season to taste with salt and pepper.

Garnish with fresh parsley, and serve the meat, mushrooms and vegetables with the sauce, preferably over garlic mashed potatoes or buttered egg noodles, accompanied by a Hill Family Estate Origin or Beau Terre Merlot! Bon Appetit!

# 2025 WINE CLUB SHIPMENT SCHEDULE



## FEBRUARY 2025

Billing Date: February 17 / Shipping Date: February 24

### *Featured Wines*

2023 Cuvée Charlotte (mixed club only)  
2022 Briarstone Merlot (red club only)  
2022 Napa Valley Malbec  
2022 Napa Valley Cabernet Sauvignon

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## MAY 2025

Billing Date: May 5 / Shipping Date: May 12

### *Featured Wines*

2024 Albariño (mixed club only)  
2022 Petit Verdot (red club only)  
2023 Stewart Ranch Pinot Noir  
2022 Red Door

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## SEPTEMBER 2025

Billing Date: September 22 / Shipping Date: September 29

### *Featured Wines*

2023 Tiara Sauvignon Blanc (mixed club only)  
2023 Windy Flats Zinfandel (red club only)  
2023 Like a Hawk  
2022 Atlas Peak Cabernet Sauvignon

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## DECEMBER 2025

Billing Date: December 1 / Shipping Date: December 8

### *Featured Wines*

2023 Reserve Chardonnay (mixed club only)  
2023 Cabernet Franc (red club only)  
2022 Beau Terre Merlot  
2022 Origin

*Dates and wine selections are subject to change.*

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