

HILL FAMILY  
E S T A T E



FALL  

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2025



## GREETINGS FROM NAPA VALLEY!

This summer began as one of the mildest the Bay Area has seen in recent history, with a persistent marine layer keeping temperatures cool throughout June and July. An abrupt heat wave arrived in mid-August, with warm weather continuing through the month of September. The slow start to summer allowed our grapes to enjoy a long, even ripening season, with harvest accelerating quickly once the heat made its debut. The first grapes were harvested in early September, and we anticipate the season continuing through mid-October. If you join us at the winery this fall, you're likely to catch us testing sugar levels in the vineyard or processing fruit on the crush pad.

Erik Keilholtz, our longtime wine educator who moonlights as our blog and recipe writer, is sharing in this newsletter one of his favorite dishes: Ratatouille. It's the perfect dish to create in the late summer and early fall, utilizing all of the best vegetables from your summer garden. Ratatouille pairs beautifully with a variety of wines, both white and red, making it a versatile dish that works well any of the wines featured in this club shipment.

This fall, we invite you to join Ryan and Nicole Hill for their annual vintner weekend November 6-9 at Triple Creek Ranch in Darby, Montana. The all-inclusive, adult-only Relais & Châteaux property in the Montana wilderness offers outdoor adventures and unforgettable experiences, including horseback riding, hiking, fishing and panning for sapphires. Incredible meals will be expertly paired with your favorite Hill Family wines. To attend the vintner weekend, please reach out to the resort directly or visit their website at [www.triplecreekranch.com](http://www.triplecreekranch.com).

All our best,

The Hill Family

MIXED CLUB ONLY

## 2023 “TIARA” SAUVIGNON BLANC

*Napa Valley*

*Composition: 96% Sauvignon Blanc and 4% Sémillon*

*Production: 501 cases / Enjoy Between: 2025-2030*

*Retail Price: \$42*

Summertime in a glass! We could leave it at that, but the luscious tropical aromatics lift out of the glass with every swirl. Your first sip reflects the tropical fruit and pineapple aromas with a hint of floral, and an almost creamy texture. Smooth and seductive on the mid-palate, the core is both fruit focused and offers a layer of bright acidity that Sauvignon Blanc is known for. While it is delicious on its own, we have been pairing it with white fish, grilled halibut, and shrimp.

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

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

MIXED CLUB & RED CLUB

## 2023 LIKE A HAWK

*Napa Valley*

*Composition: 46% Cabernet Sauvignon, 45% Syrah,*

*8% Malbec and 1% Viognier / Production: 795 cases*

*Enjoy Between: 2025-2035 / Retail Price: \$68*

In many wine regions of the world, they know that Syrah is a natural blending partner with Cabernet Sauvignon, and we couldn't agree more. The blend changes a little bit with every vintage, but 2023 gives us 46% Cabernet Sauvignon, 45% Syrah, and just for fun...8% Malbec from Atlas Peak. This gives us a very layered and complex version of Like a Hawk, bold and serious. With its well-known color and density, and a year in the bottle, it will be ready to swoop down and amaze people. As it is with many serious wines, a little time in the cellar will be rewarded.

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

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

MIXED CLUB & RED CLUB

## 2022 “ATLAS PEAK” CABERNET SAUVIGNON

*Napa Valley*

*Composition: 91% Cabernet Sauvignon and 9% Malbec*

*Production: 467 cases / Enjoy Between: 2025-2040*

*Retail Price: \$98*

As always, Atlas Peak Cabernet Sauvignon offers both elegance and power in equal parts, and a well-deserved reputation for intensity as well as finesse. At an elevation of 1,500 feet, our Baker vineyard provides a variety of volcanic soil types, where the vines must work harder to find nutrients and water, which ultimately has them flourish. Under these conditions, the vines produce smaller clusters with tiny berries which makes a concentrated and powerful wine.

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

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

RED CLUB ONLY

## 2023 “WINDY FLATS VINEYARD” ZINFANDEL

*Napa Valley*

*Composition: 85% Zinfandel and 15% Petite Sirah*

*Production: 262 cases / Enjoy Between: 2025-2035*

*Retail Price: \$48*

Hill Family is not usually known for its Zinfandel, but Windy Flats is an amazing vineyard that Doug Hill purchased in 2012. The Windy Flats Vineyard is just over the eastern Mountains of Napa and is carved into the western side of the cliffs. And people often ask, “is it really that windy?” Well, yes it is! This little block of Zinfandel creates a wine that is packed with aromas and flavors that embrace both the fresh ripe fruit flavors we hope for, as well as the earthy brambly notes that make this such a complex and interesting wine. We think you’ll enjoy the big ripe juicy boysenberry, blackberry, spice, and white pepper notes layered on a smooth juicy mid-palate that will leave you wanting another sip. Pairs great with grilled flat iron steak, burgers and beef tacos.

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

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

# RATATOUILLE

Recipe by Erik Keilholtz



Ratatouille, a Provençale stew of summer vegetables, is the perfect accompaniment to your favorite Hill Family Estate wine. Combining haunting sweetness with savory notes and slight acidity, this is one of those rare dishes that can go with either a white or a red. Traditionally, each vegetable is cooked separately, so that each element retains its own characteristics, even when everything is slowly cooked together in the final baking. While this is a rather involved recipe, the results will reward your patience and diligence in the kitchen!

## *Ingredients*

1 medium sized globe eggplant (or the equivalent of the longer Asian eggplants)  
3 – 4 small zucchini  
2 red bell peppers  
1 yellow onion  
1 can of chopped tomatoes  
2 cloves fresh garlic  
4 sprigs of fresh thyme  
¼ to ½ teaspoon dried lavender flowers (to taste)  
Salt and freshly cracked pepper  
Extra Virgin Olive Oil  
½ cup of dry white wine

## *Directions*

Preheat the oven to 375 degrees.

Brush a glazed casserole dish with olive oil.

Slice the eggplant as thin as you possibly can. If your knife skills are exceptional, you can cut it by hand, otherwise, I recommend a mandolin. However, if you need to have thicker slices, the important thing is to make

sure that they are even. Lay them on a silicone baking sheet, sprinkle them with salt and let them rest for 20 minutes. After they have rested, blot them with a paper towel, brush them with extra virgin olive oil, and crack pepper over them. Put them in the oven and roast until they begin to turn golden brown, about 12 minutes, turning once and brushing the top with olive oil. When they are done, layer the slices on the bottom of the casserole dish.

While the eggplant is roasting, similarly slice the zucchini, brush with olive oil, and season with salt and pepper. When the eggplant is transferred to the casserole, roast the zucchini slices until golden brown, about 8 minutes. Place them in the casserole on top of the eggplant.

Core the peppers, cut them in half lengthwise, and cut them into thin sticks across the halves. Season them with salt and pepper and sauté them in extra virgin olive oil over medium heat, until they start to char slightly. Add them to the casserole over the zucchini.

Slice the onions thinly, season with salt and pepper and sauté in extra virgin olive oil until they just begin to turn color. Add them to the casserole.

Heat a splash of olive oil in the hot skillet and add the tomatoes with a pinch of salt and a turn of cracked pepper. As they are cooking, add the lavender. Place the thyme in your hand and spank it (it looks silly, but spanking any member of the mint family before use will greatly enhance its aroma), strip the leaves and add them to the tomatoes. Finely mince the garlic and add it to the tomatoes. Simmer until the tomatoes become almost a paste. They should not look dry, but you want it to go beyond the soupy phase. Add them to the top of the casserole.

Drizzle the wine over the casserole and bake the casserole for 30-40 minutes at 350 degrees, until the tomatoes just start to brown.

Remove from the oven and enjoy, preferably with a crusty baguette and a bottle of 2023 Like a Hawk!

# 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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