

HILL FAMILY
E S T A T E



SPRING

2025

GREETINGS FROM NAPA VALLEY!

The valley is covered with its annual golden blanket of mustard, as we patiently wait for our vines to awaken from their long winter nap. It is a truly beautiful time to visit, when tourism is milder but we still enjoy plenty of California sunshine.

The town of Yountville is a truly special place, and we are honored to be a part of a small community that values collaboration. This spring, we invite you to a number of activities that involve our Yountville winery neighbors, including the Taste of Yountville at Chandon on April 25, and our town's first-ever Yountville Wine and Beer Passport, which launches this spring and continues throughout the summer.

There is another new reason to visit Yountville this spring: as Hill Family club members, you will now enjoy two complimentary tastings at 11 other wineries in town! The list of participating wineries is included on the back of this newsletter for your reference, and we hope you'll take advantage of this great new benefit.

Wine Educator and resident food enthusiast Erik Keilholtz crafted a delicious recipe for this newsletter: bacon-wrapped filet mignon, a dish that feels fancy enough for a dinner party, but surprisingly simple to prepare. It's the perfect dish to serve with a bold, structured wine like the 2022 Napa Valley Cabernet Sauvignon featured in this shipment.

We look forward to seeing you in the valley this spring, especially at the winery where our picnic reservations will be back in full swing. Wishing you and your loved ones health and happiness in 2025.

All our best,

The Hill Family

MIXED CLUB ONLY

2023 CUVÉE CHARLOTTE

Napa Valley

*Composition: 42% Viognier, 32% Semillon, 10% Sauvignon Blanc, 7% Muscat Blanc, 6% Albariño, 3% Muscat Canelli / Production: 349 cases
Enjoy Between: 2025-2028 / Retail Price: \$47*

The 2023 Cuvée Charlotte includes our most rich and aromatic white wines. Blended with Ryan and Nicole's daughter Charlotte in mind, the many fragrant flowers and fruity characters echo her many talents and interests (see if you can find the hidden horse on the label)! The 2023 Cuvée Charlotte is fresh, vibrant and floral with succulent citrus notes of lemon blossom, honeysuckle, and iris. The wine offers textured weight with juicy yellow apples, wax melon and citrus blossom notes. The palate surprises and delights with a fresh and lively mouthfeel that offers energetic acidity with even ripeness. This white blend will remain elegant for years to come!

Date enjoyed: _____ Occasion: _____

Notes: _____

MIXED CLUB & RED CLUB

2022 MALBEC

Napa Valley

*Composition: 93% Malbec, 6% Cabernet Sauvignon and 1% Merlot
Production: 401 cases / Enjoy Between: 2025-2032
Retail Price: \$68*

Malbec has become a cult favorite over the years, and we have made some wonderful standalone Malbecs that normally go into our Cabernet Sauvignon, but we wanted to let our club members share some of the excitement. The 2022 Malbec is deep, rich, and alluring, with expressive notes of blueberry, black plum, and crème de cassis. Plush and inviting on the palate, with blackberry, dark raspberry, and delicate floral notes, supported by warming notes of graham cracker and licorice. This multilayered wine interweaves fine-grained tannins and a velvety texture perfectly.

Date enjoyed: _____ Occasion: _____

Notes: _____

MIXED CLUB & RED CLUB

2022 NAPA VALLEY CABERNET SAUVIGNON

Napa Valley

*Composition: 87% Cabernet Sauvignon, 7% Merlot,
4% Malbec, 2% Petit Verdot / Production: 1,412 cases
Enjoy Between: 2025-2037 / Retail Price: \$75*

The 2022 Napa Valley Cabernet Sauvignon is carefully blended to give power and balance. This vintage of our flagship Cabernet Sauvignon offers intense notes of dark fruits such as blackberry, cassis, and black cherry. Subtle hints of vanilla and mocha add depth, and the smooth texture on the palate leaves a lasting impression. The wine reveals layers of complexity with velvety tannins and flavors of cassis, plum, and chocolate, and the finish is long and elegant.

Date enjoyed: _____ Occasion: _____

Notes: _____

RED CLUB ONLY

2022 “BRIARSTONE” VINEYARD MERLOT

Napa Valley

*Composition: 100% Merlot
Production: 275 cases / Enjoy Between: 2025-2032
Retail Price: \$80*

Doug Hill was one of the first to plant vineyards on Atlas Peak, and his faith in the potential of Merlot led him to plant the Briarstone Vineyard in 2000, using Clone 3. The 2022 Briarstone opens with aromas of black and blue fruits, sage, and cocoa powder. Flavors include vanilla oak spices, milk chocolate and black cherry. The textures are rich and creamy up front, complemented by bold, mountain tannins giving it plenty of structure. The 2022 Briarstone Merlot has the structure and balance to age beautifully for 10 years or perhaps longer, for those who have patience!

Date enjoyed: _____ Occasion: _____

Notes: _____

Bacon-Wrapped Filet Mignon

Recipe by Erik Keilholtz



There is always a trade-off between flavor and tenderness in beef. The most flavorful cuts are the so-called braising cuts: cheek, short rib, brisket, etc. These offer tremendous beef flavor, but must be cooked long and slow, preferably in liquid, to bring out their best. For those who are looking for a tender cut that can be served rare or medium rare, the filet mignon is the hero of the day. Buttery, soft and luxurious, the filet sometimes needs a little flavor boost, in this case provided by a strip of bacon. The good news is that this elegant, wine-friendly dish is easy and fast to prepare.

Ingredients per serving:

Beef filet steak, about two inches thick, around 8 - 10 oz.

Strip of bacon

Salt and freshly cracked pepper

Butter

Directions

Preheat oven to 450° F. Season steak with salt and pepper. Wrap the bacon around the edge of the steak and secure with kitchen string. Heat up a cast iron skillet (or any oven-proof skillet) over medium high heat, until hot. Quickly melt a pat of butter (I use roughly a tablespoon per steak) and sear each side of the steak, until a crust forms. This step should take about five minutes.

Transfer the steak in the skillet to the oven and finish cooking. It should take roughly seven minutes to get to medium rare. For most precise results, use a digital thermometer inserted with the tip in the center of the steak. Remember, as you rest the steak, it will continue to cook, so it is safer to err on the side of underdone. Take the steak out of the skillet and let it rest on a cutting board, uncovered, for about 5-10 minutes. Resist the urge to poke at it, prod it, or even to look at it too long! Top it with a pat of butter and serve with a Hill Family Estate Napa Valley Cabernet Sauvignon!

Note: this might be gilding the lily, but a pan reduction sauce can be made by adding red wine, diced shallot, a bay leaf, and a sprig or two of fresh thyme. Reduce to about half, strain, and thicken with softened butter, about a tablespoon per steak. For extra decadence, add crumbled blue cheese as a finish. We recommend serving with a vegetable side, such as roasted cauliflower, braised carrots or root vegetables, and potatoes done in the manner of your preference.

Yountville Wine Club Membership Benefit Program



We are thrilled to share a new membership benefit with you. Hill Family club members will now be able to visit 11 Yountville tasting rooms and wineries and receive a complimentary tasting for two!

Below please find the list of participating wineries:

Bell Wine Cellars
Cliff Lede Vineyards
Cornerstone Cellars
Goosecross Cellars
Handwritten Wines
Hestan Vineyards
Hoopes Vineyards
Jessup Cellars
Priest Ranch Winery
Silver Trident Winery
Stewart Cellars

In order to reserve your visit at one of the participating wineries, visit their website's reservation page and use the code YVWINECLUB at checkout. You must be logged into Tock for the code to apply.

We hope to see you in Yountville very soon!

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

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

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

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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