

HILL FAMILY  
E S T A T E



SPRING  

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2026



## GREETINGS FROM NAPA VALLEY!

As the vines finish their winter slumber and a quiet hush continues to fall over wine country, we're embracing a peaceful time at the winery. Winter is one of the few intimate times to visit Napa Valley. Fewer crowds mean more time with our hospitality team, deeper conversations, and relaxed tastings. Bundle up, sip slowly, and take in the beauty of the valley at rest.

Winter is when the magic turns inward. The cellar hums with activity as our wines continue their slow, patient journey in barrel. Our winemaking team is carefully tasting through the 2024 reds and 2025 whites while beginning the artful process of blending. These months shape the wines you will enjoy for years to come, and we're thrilled with how they're developing!

This season calls for rich, comforting meals and wines that shine alongside them. Our new releases pair beautifully with winter favorites – from braised short ribs, roasted chicken, or a simple night by a warm fire.

Thank you for being part of our winery family. Whether you're opening a bottle at home or planning a winter visit, we're grateful to be part of your table and traditions.

Warmest wishes for the season,

The Hill Family

MIXED CLUB ONLY

## 2024 CUVÉE CHARLOTTE

*Napa Valley*

*Composition: 40% Viognier, 25% Sémillon, 20% Sauvignon Blanc,  
15% Muscat Canelli / Production: 301 cases  
Enjoy Between: 2026-2028 / Retail Price: \$48*

This bright and crisp, yet luscious white wine blend shows the best that each of these four varieties offers. The Viognier brings the bright fruit aromas followed by an almost creamy texture. The Semillon offers classic aromas of citrus and stone fruit. The Sauvignon Blanc shines a light on the crisp apple and apricot aromas. The Muscat Canelli is known for its intense floral notes of jasmine, orange blossom and honeysuckle. It is as juicy and refreshing as you might expect, with a lush core of tropical fruit. The finish is full of fresh fruit flavors, a hint of vanilla and a bit of citrus leaves. Summertime in a glass.

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

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

MIXED CLUB & RED CLUB

## 2023 SALTONSTALL VINEYARD PINOT NOIR

*Sonoma Coast*

*Composition: 100% Pinot Noir  
Production: 363 cases / Enjoy Between: 2026-2033  
Retail Price: \$76*

This is classic Sonoma Coast Pinot Noir from a classic vintage, with characteristics that reflect its proximity to the ocean. This cool climate with frequent fog and cooling breezes encourages ripe fruit flavors, bright acidity with savory depth. The 2023 Saltonstall offers aromas of ripe Bing cherries, baking spices and red licorice. A swirl of the glass will release more cherry, raspberry, and plum notes with complex layers of savory herbs, hints of mushrooms, and baking spice. On the palate you'll find a complex medley of flavors wrapped in silky, integrated tannins which makes it a perfect partner for dishes made with savory ingredients like grilled meat or mushrooms.

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

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

MIXED CLUB & RED CLUB

**2023 CABERNET SAUVIGNON**

*Napa Valley*

*Composition: 90% Cabernet Sauvignon, 6% Merlot, 1% Malbec,  
2% Petit Verdot, 1% Petite Sirah / Production: 1635 cases  
Enjoy Between 2026-2033 / Price: \$80*

Our Napa Valley Cabernet Sauvignon is a winemaker's dream to create. Each vineyard, each block, each clone has been harvested, fermented and aged as a separate lot, which gives us almost unlimited blending opportunities. This wine is a masterclass in blending possibilities, since even the smallest amount (as little as 1%) of any given lot can change the finished wine. With so many possibilities available, this is one of my favorite wines to create. These vineyard sites rewarded us with complex aromas, perfectly ripe fruit, plenty of dark berry and cherry flavors, and a silky texture even at this young age. Please have patience, if you can, and give this wine a little time in the cellar.

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

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

RED CLUB ONLY

**2023 BRIARSTONE VINEYARD MERLOT**

*Napa Valley*

*Composition: 96% Merlot, 4% Cabernet Sauvignon  
Production: 192 cases / Enjoy Between: 2025-2033  
Retail Price: \$80*

We take Merlot quite seriously, and believe the Merlot grape has an elegance and richness to offer that you don't find in other grapes. Our Briarstone vineyard is near the top of Atlas Peak, just east of Napa. 2023 brought us plenty of rainfall and a fairly cool year giving the grapes a chance to hang a little longer and gain even more complexity. Each vintage from this highly regarded vineyard delivers amazingly complex aromas of sweet summer black berries, strawberry and a hint of maple. The fruit driven core is elegant, with supple texture and juicy ripe fruit flavors. The finish has balanced acidity but showing just enough youthful tannin to deserve some time in the cellar.

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

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

# ROASTED CHICKEN

## *with Winter Root Vegetables*

*Recipe inspired by Thomas Keller's Bouchon Bistro Roasted Chicken*



### ***Ingredients***

2lb assorted root vegetables, cleaned, trimmed,  
and halved/quartered to match in size

*Ideas: yellow onion, red potatoes,  
rainbow radishes, carrots, turnips*

Extra virgin olive oil, to taste

1 2-3lb whole chicken, innards removed

Unsalted butter, softened

3-4 sprigs of fresh thyme, stripped

Kosher salt & pepper



### ***Directions***

Preheat the oven to 475 degrees. Line a large roasting pan with parchment paper and toss in the assorted root vegetables in olive oil, seasoning with salt and pepper. Set aside.

Allow the chicken to sit on the counter to reach room temperature (up to one hour). Pat the chicken dry with paper towels. This will help create a nice crispy skin when finished. Season the cavity liberally with kosher salt and pepper. Truss the chicken (optional step; tying the chicken with butcher's twine will help with even cooking and browning. Scan the QR code in the back of the Newsletter for step-by-step trussing instructions with photos).

Brush or rub the butter all over the chicken, making sure to apply underneath the skin. Sprinkle salt and thyme leaves generously on all sides of the bird. Make a nest in the root vegetables for the chicken or use the roasting pan rack over the vegetables.

Roast for about 20 minutes at 475 degrees, then reduce the oven temperature to 400 degrees and cook for another 30-45 minutes, until the juices run clear and the internal temperature reads 160 degrees. Transfer to a carving board and allow the chicken to rest for at least 15 minutes before slicing. Serve with the roasted root vegetables and a glass of the 2023 Saltonstall Pinot Noir or 2023 Napa Valley Cabernet Sauvignon!

# 2026 WINE CLUB

## Release Schedule



### Customize Your Club Orders!

We are thrilled to offer the opportunity to log in to your online member account to customize each Club order with all the Hill Family wines you will enjoy! If you have not yet accessed your online account (since July 2025), it will only take a few minutes to set up your new credentials:

STEP 1: Go to [www.hillfamilyestate.com](http://www.hillfamilyestate.com) and click to log in

STEP 2: Your username is your member email address, click "forgot password"

STEP 3: Follow prompts, and check your email for password reset instructions.

### Tips for success when customizing your order:

- Always make sure to SAVE YOUR CHANGES before you close your browser.
- If there is a wine you do not see on the list, please ask us!
- Travel plans? Please call or send us an email. We are always glad to accommodate your schedule.

#### SPRING - FEBRUARY 2026

Customize: February 2-15

Billing Date: February 16

Shipping Date: February 23



#### Featured Wines

2024 Cuvée Charlotte (mixed club only)

2023 Briarstone Merlot (red club only)

2023 Saltonstall Pinot Noir

2023 Napa Valley Cabernet Sauvignon

#### SUMMER - MAY 2026

Customize: April 20-May 3

Billing Date: May 4

Shipping Date: May 11



#### Featured Wines

2025 Albariño (mixed club only)

2024 Zinfandel Windy Flats (red club only)

2023 Napa Valley Syrah

2023 Red Door

#### FALL - SEPTEMBER 2026

Customize: September 7-20

Billing Date: September 21

Shipping Date: September 28



#### Featured Wines

2024 Tiara Sauvignon Blanc (mixed club only)

2023 Malbec (red club only)

2024 Like a Hawk

2023 Atlas Peak Cabernet Sauvignon

#### WINTER - DECEMBER 2025

Customize: November 23-December 6

Billing Date: December 7

Shipping Date: December 14



#### Featured Wines

2024 Reserve Chardonnay (mixed club only)

2024 Cabernet Franc (red club only)

2023 Origin

2022 Beau Terre Merlot

SHARE YOUR HILL FAMILY  
EXPERIENCES!



*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](mailto:info@hillfamilyestate.com) or shared through our social media platforms, listed below.*

**Instagram:** @hillfamilyestate | **Facebook:** Hill Family Estate  
**Twitter:** @HFEWines



**TASTING ROOM:**  
Open Thursday-Monday from 11:00am - 6:00pm  
Closed on Tuesdays and Wednesdays  
6512 Washington Street. Yountville, CA 94599

**WINERY:**  
Open daily by advance appointment  
6155 Solano Avenue. Napa, CA 94558