

Hill Family Estate Wine Club Selections

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REDD

Opened in November 2005 in Yountville, the heart of the Napa Valley, REDD is the first venture from acclaimed Northern California chef Richard Reddington, formerly of Masa's and Jardiniere in San Francisco, and Auberge du Soleil in Napa Valley. Reddington offers an updated interpretation of wine country cuisine with influences from Asia, Europe, and Mexico in a relaxed yet elegant environment.

REDD reflects the passions of a serious chef who, after spending 15 years in some of the best kitchens in the United States and Europe, has found the perfect balance of serious food and unpretentious environment. Chef Reddington says, 'With REDD, I've created the type of restaurant that I like to spend time at — an inviting place that serves creative food and thoughtfully chosen wines in an elegant, contemporary space.'



CLUB MEMBER SELECTIONS

September 2009

2006 Bronson Arroyo Red Wine

Practically oozes, with an almost syrupy texture. Deeply layered fruit and oak, with red and black cherry, blackberry, and an intriguing cool climate bite. Finish is warm and almost sweet, making it easy to drink with or without food.

2006 Luis Gonzalez

This limited edition 2006 Hill Family Estate Cabernet Sauvignon, made specifically for Luis Gonzalez, combines the best fruit of the valley floor with its plush black cherry fruit, and the finesse and structure of the east mountain Cabernets.

2008 Sauvignon Blanc

This wine has a lovely nose of pear, melon, and white peach, with a touch of herbal green fig notes down the center. The beautifully balanced palate continues with the herbal and white peach flavors. It has a well padded mid-palate with a crisp grapefruit finish.

RED ONLY SELECTION

2006 Barrel Blend

The nose has a great Wow factor – unmistakably Napa in its elegance, but with an earthy blackberry, white sage, and vanilla-spice appeal that really makes you want to take a sip. Soft black cherry fruit opens to creamy but powerful blackberry flavors, melting tannins, and a clean easy finish.

PROPRIETOR'S MESSAGE

Greetings from Hill Family Estate,

As summer begins to slowly fade away, vintners in the Napa Valley are gearing up for another spectacular harvest. After an extremely mild summer, we finally received a heat spell that helped mature and raise sugar levels on the grapes. Speaking of heat, all of our club members that attended the BLT celebration at the Bardessono were very thankful this year's party occurred indoors as temperatures soared to 110 degrees throughout the day! We posted a link on our website that has a brief summary of the event along with action-shots of club members and the venue.

The theme of this month's shipment revolves around two sports – baseball and surfing. The wines you are receiving celebrate the stain projects Ryan Hill conducted with Bronson Arroyo, Luis Gonzalez (wine stained baseball bats) and Kyle Knox (wine stained surfboard). As opposed to pairing the wines with stadium recipes like

hot dogs, cotton candy and roasted peanuts, we have asked celebrity chef Richard Reddington of Redd restaurant in Yountville to match some of his famous dishes to this month's selection!

Many of our wine club members have asked how to open a waxed bottle, such as the baseball wines. Fortunately Ryan has created an instructional video available on our website.

Our harvest party will be taking place on November 7th, so please mark your calendars and prepare yourself for what is going to be a memorable evening in the vineyards!

"There is a harmony in autumn, and a luster in its sky, which through the summer is not heard or seen, as if it could not be, as if it had not been!"

– Percy Bysshe Shelley

Warm regards,
The Hill Family (Doug, Darci, Ryan and Carly)

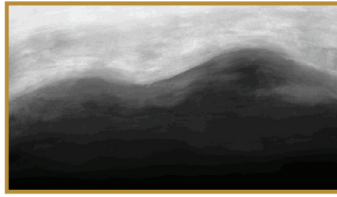
WINE PRICING

Crossroads 3 Bottle Club

2006 Bronson Arroyo Red Wine	\$35.00
2006 Luis Gonzalez	\$35.00
2008 Sauvignon Blanc	\$17.60
Subtotal	\$87.60
Shipping	\$21.00
CA Tax (where applicable)	\$7.67
Total.....	\$108.60
CA Total	\$116.27

Crossroads 3 Bottle Reds Club

2006 Bronson Arroyo Red Wine	\$35.00
2006 Luis Gonzalez	\$35.00
2006 Barrel Blend	\$20.00
Subtotal	\$90.00
Shipping	\$21.00
CA Tax (where applicable)	\$7.88
Total.....	\$111.00
CA Total	\$118.88



HILL FAMILY
E S T A T E



2008 Napa Valley Sauvignon Blanc

Production: 204 cases

Composition: 95% Sauvignon Blanc, 5% Semillon

Vineyards: 60% Windy Flats (Wooden Valley), 21% Watson (American Canyon), 5% Yount Mill (Yountville), 3% Baker (Atlas Peak) and 11% from other vineyards.

Appellation: Napa Valley

Elevation: Hillsides 1500 ft, Foothills about 500 ft, and Valley floor

Cooperage: Mostly stainless, and some neutral oak

Release Date: July 18, 2009

Alcohol: 13.73%, TA 0.59, pH 3.41

The 2008 Hill Family Estate Sauvignon Blanc is a blend of 5 vineyards, with quite a bit of Sauvignon Musque clone. Cool breezy weather in most of 2008 made it an excellent year for Sauvignon Blanc character, if the vineyards made it past frost season. Windy Flats Vineyard in the eastern foothills of Wooden Valley is in a dramatic landscape of rock and cliff, with just enough soil between the marl out crops for a few acres of vines. Doug Hill chose 3 clones and carefully selected the rootstalks for this vineyard so that it offers layers of complexity and interest. Watson Vineyard, in American Canyon is also a cool, slightly windy vineyard with great depth of flavor.

Winemaker Alison Doran's Tasting notes:

This wine has a lovely nose of pear, melon, and white peach, with a touch of herbal green fig notes down the center. The beautifully balanced palate continues with the herbal and white peach flavors. It has a well padded mid-palate with a crisp almost grapefruit finish.

**AUTUMN SALAD WITH FRUITS, ENDIVE, ROQUEFORT,
WHOLE GRAIN MUSTARD VINAIGRETTE**

Paired with 2008 Sauvignon Blanc

by Richard Reddington of REDD

INGREDIENTS:

3 heads endive – 1lb
2 heads frisee – cleaned
seeds from one pomegranate
6 oz Roquefort, crumbled
2 shallots – small dice
2 oz walnuts – optional
1 apple – sliced thin
1 pear – sliced thin
1 persimmon – sliced thin

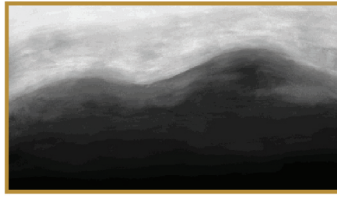
PREPARATION:

In a mixing bowl, add all the ingredients and lightly dress by drizzling in the mustard vinaigrette (recipe to follow). You do not need to use all the vinaigrette. Season with salt and pepper.

Whole Grain Mustard Vinaigrette

2 T whole grain mustard
2 T Dijon mustard
½ cup red wine vinegar
½ cup grape seed oil
½ cup extra virgin olive oil
salt and pepper

In a small bowl, mix the vinegar with the 2 mustards. Briskly whisk in the 2 oils until emulsified. Season with salt and pepper.



HILL FAMILY
E S T A T E



2006 Bronson Arroyo Bordeaux Blend

Production: 100 cases

Composition: 60% Merlot, 40% Cabernet Sauvignon

Vineyards: Beau Terre, Glendale, Dunlop, Lazar and Baker

Appellations: Oak Knoll, Carneros and Atlas Peak

Cooperage: 16 months in 90% French oak barrels, 10% American Oak (40% new barrels)

Alcohol: 14.5% alc, 3.66 pH, 0.61 TA

This 2006 Hill Family Bordeaux Blend, made specifically for Bronson Arroyo, combines several Napa Valley vineyards. The grapes came from the Beau Terre Vineyard in Oak Knoll, the Glendale Vineyard in a valley under Howell Mountain, and Dunlop, an organically farmed vineyard in Carneros with very tight spacing. All vineyards are under the control of Hill Family Estate, offering the chance to make the tough but necessary decisions about viticulture that make for the best wines. Several small and interesting lots from Lazar and Atlas Peak also added complexity and interest to the blend.

Winemaker Alison Doran's Tasting notes:

Nose: Dark and ripe, with cassis and black licorice notes

Palate: Practically oozes, with an almost syrupy texture. Deeply layered fruit and oak, with red and black cherry, blackberry, and an intriguing cool climate bite. Finish is warm and almost sweet, making it easy to drink with or without food.

MAPLE CURED PORK LOIN, CHEDDAR CHEESE POLENTA, GLAZED ROOT VEGETABLES Paired with Bronson Arroyo Red Wine

by Richard Reddington of REDD

INGREDIENTS:

3 lbs. pork loin
(1 loin usually weighs 6-7 lbs)

marinade

2 cups soy sauce

1 cup maple syrup

1 cup water

1 T smoked paprika

1 T sweet paprika

1 T crushed black peppercorns

½ T Cayenne pepper

3 T butter

Glazed Root Vegetables

1 celery root – peeled and cut into
large dice

20 cippolini onions, peeled

4 carrots – peeled and large dice

3 parsnips – peeled and large dice

10 sunchokes – quartered

10 brussel sprouts – leaves picked and
blanched in salted boiling water
until tender

2 T butter

White Cheddar Cheese Polenta

2 cups dry polenta (maize flour i.e.
Moretti)

8 cups of water

1 cup natural cheddar cheese or 3.5 oz,
grated

¼ lb butter

2 T salt

½ T pepper

PREPARATION:

Marinate the pork loin for 24 hours. Rotate a few times. Reserve the marinade.

Preheat your oven to 325 degrees. Gently heat butter in a sauté pan. Add the pork and brown evenly on all sides. Place the pan in the preheated oven and cook for approximately 45 minutes. Using a meat thermometer, look for an internal temperature of no more than 160 degrees. Remember your meat continues to cook when removed from the oven. Let rest before carving.

Take the reserved marinade and bring to a boil. Reduce for maximum flavor.

Root Vegetables:

Toss the vegetables separately in olive oil, salt and pepper. In a preheated 325 degree oven, roast each vegetable in the oven until tender. Each vegetable will take a different amount of time. All vegetables should be cooked through.

To serve: combine all the vegetables and heat up in the oven with a small amount of the reserved pork marinade and two tablespoons of butter to glaze.

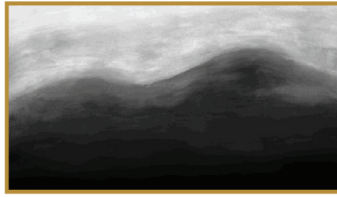
Polenta:

In a 6-8 quart sauce pot, bring the water and salt to a boil. Using a whisk, slowly add the polenta. When done adding the polenta, lower the heat to low and whisk or stir every 4-5 minutes to prevent sticking. Cook for 35 minutes. If the polenta becomes too thick and hard to stir, add a little water, 1oz at a time, to thin it.

Whisk in the cheese and butter until completely incorporated. Season the polenta with more salt of needed and the black pepper.

To serve this entire dish:

Spoon polenta in the center of the plate. Add sliced pork and spread the vegetables around the plate. Drizzle with 2-3 tablespoons of your reserved marinade.



HILL FAMILY E S T A T E



2006 Barrel Blend

Production: 985 cases

Composition: 63% Cabernet Sauvignon, 32% Merlot, 5% Syrah

Vineyards: 34 %Beau Terre, 30% Baker, 17% 3 Hills, 10% Glendale and 9% Red Door

Appellation: Napa Valley

Elevation: Soda Canyon 1200 ft. 30%, Valley floor 70%

Cooperage: 24 months in 20% new French Oak, 10% new Hungarian Oak, 5% American Oak

Alcohol: 15.6%, TA 0.60, pH 3.76

The 2006 Hill Family Estate Barrel Blend is a combination of mountain Cabernet from Soda Canyon and valley floor Merlot and Cabernet from the Beau Terre Vineyard and from a few other small select vineyards. This wine was put together with the help of Kyle Knox, a great surfer and a wine drinker, who loved the idea of “being in the barrel” as both a wine term and a surfing term. This wine was blended to appeal to surfers, and surfers in spirit, who are always looking for the next great wave, but might want to have a glass of wine in the mean time. The mountain grapes have intensity and finesse and the valley floor grapes have plushy, friendly palates. At the very last, we added 5% of our Syrah which really tied things together. The Barrel Blend spent 2 years in the barrel, giving it an evolution of character most wines cannot hope to reach.

Winemaker Alison Doran’s Tasting notes:

The nose has a great Wow factor – unmistakably Napa in its elegance, but with an earthy blackberry, white sage, and vanilla-spice appeal that really makes you want to take a sip. Soft black cherry fruit opens to creamy but powerful blackberry flavors, melting tannins, and a clean easy finish.

LAMB

Paired with 2006 Barrel Blend

by Richard Reddington of REDD

This recipe was adapted for use with rack of lamb

INGREDIENTS:

2 racks of lamb, frenched and cleaned
by butcher
1 bunch of asparagus, peeled
12 spring onions, tops removed
1 pint fava beans
1 pint peas
small amount of chopped tarragon,
chervil and basil

PREPARATION:

Small amount of chopped tarragon, chervil and basil

Quarter the onions and sweat in 1 tablespoon of butter and ½ cup water, cook slowly for ½ hour until tender, reserve.

Bring 4 quarts of salted water to a boil. Begin with asparagus, add, blanch until tender and shock in ice bath, then peas, then favas in their skins. Remove from ice water and peel favas. Cut asparagus on bias in bite sized pieces.

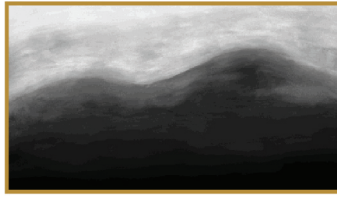
Gnocchi:

3 Idaho Potatoes baked in a 400 degree oven with skins on for 1 hour until cooked. Should be soft to touch. Remove the potatoes and let rest for ten minutes and then scoop out the flesh. Put through ricer, add salt and 1 tablespoon extra virgin olive oil, 2 egg yolks and roughly 1/5th the volume of potato in flour. Begin mixing dough. If sticky, add more flour. You want enough flour to allow you to roll out into ropes. Be careful not to add too much or you will lose potato flavor. Bring 4 quarts of salted water to a boil. Divide gnocchi into 4 pieces, roll out into ropes and cut into desired size. Blanc in water, when they float to the top they are done. Shock in ice water. Remove from water, dry and toss in olive oil so they don't stick together.

½ hour before you want to serve lamb, season the racks with salt and pepper, add 2 tablespoons extra virgin olive oil to a pan and add the racks, medium heat, don't let the oil start smoking. Sear both sides and put in a 400 degree oven for 10-15 minutes depending on size. The lamb should read 130 to 135 degrees for good medium rare, remove and let rest for 10 minutes.

To Plate:

Heat 2 pans. For vegetables, add 2 tablespoons of butter and ½ cup of water, cook gently, not too long or green vegetables will lose color. Add 2 tablespoons of olive oil to other pan and when just smoking add gnocchi in batches, don't over crowd pan or they will stick. Put vegetables then gnocchi on plate and add sliced lamb, 2 or 3 per person. End is smaller and will be more medium if people want it cooked more. Chop herbs and sprinkle over the plate.



HILL FAMILY
E S T A T E



2006 Luis Gonzalez Cabernet Sauvignon

Production: 100 cases

Composition: 100% Cabernet Sauvignon

Vineyards: 48% Beau Terre, 28% Baker and 24% Astrale y Terra

Appellations: Oak Knoll (valley floor) and Atlas Peak (1200-1500 ft.)

Cooperage: 16 months in 85% French oak barrels, 10% American Oak, and 5% Hungarian oak.

This limited edition 2006 Hill Family Estate Cabernet Sauvignon, made specifically for Luis Gonzalez, combines the best of the valley floor with its plush black cherry fruit, and the finesse and structure of the east mountain Cabernets. All vineyards are under the control of Hill Family Estate, offering the chance to make the tough but necessary decisions about viticulture that make for the best wines.

Winemaker Alison Doran feels the wine will be ready for consumption by spring of 2009. The wine was bottled in June of 2008, which means we are doing an early offering of the wine – similar to a wine future. For those of you that would like to enjoy the wine in its youth, Alison recommends decanting the wine a few hours before consumption. The wine should age gracefully for the next 10-15 years based on its tannic structure.

BRAISED SHORT RIBS WITH HORSERADISH CRUST

Pair with Hill Family Estate's Merlot

by Richard Reddington of REDD

INGREDIENTS:

6 1.5 to 2 inch cut beef short ribs in
750ML dry red wine
750 ML dry red wine
1 lb onions
½ lb carrots
½ lb celery
6 sprigs of thyme
1 T black peppercorns, toasted and
cracked
2 quarts beef or veal stock
salt and pepper

PREPARATION:

Soak short ribs overnight in a mixture of the red wine, vegetables, peppercorns, and thyme. Pull short ribs and dry them the next day (reserve soaking liquid), add salt and pepper on all sides, heat a large braising pan to medium high heat and sear short ribs on all sides. Remove short ribs from pan and deglaze with reserved soaking liquid. Reduce by a third and add veal stock. Re-introduce short ribs to mix and bring to a boil. Cover with foil and cook in a 300 degree oven for about 3-4 hours. Check after three hours, meat should be pulling away from the bone easily. Strain vegetables out of cooking liquid and reduce by 2/3 to a sauce consistency (should lightly coat the back of a metal spoon).

Horseradish crust (3 parts bread crumbs, 2 parts butter, 1 part horseradish prepared or fresh), mix all ingredients together and freeze, then slice and broil on short ribs.