

Hill Family Estate Wine Club Selections

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Recipes & Wine Pairings

BOTTEGA

Chef Michael Chiarello steps back into his clogs at Bottega Restaurant in Yountville, California, in the heart of the Napa Valley. Bottega, “artist’s workshop,” will serve as Chiarello’s own craftsman’s kitchen, from which he celebrates deep culinary roots.

Chef Chiarello is acclaimed chef, Emmy-winning host of Food Network’s Easy Entertaining, tastemaker behind NapaStyle, and proprietor of Chiarello Family Vineyards, as well as a longtime Napa Valley resident.

Bottega showcases Chiarello’s signature bold Italian flavors with a refined twist. Bottega’s menu highlights the bounty of artisanal and house made ingredients, as well as local produce. Bottega is part of the historic Vintage Estates, located in one of the oldest wineries in the Napa Valley, and is open for lunch, dinner, and after dinner.



CLUB MEMBER SELECTIONS

Winter 2009

2006 Atlas Peak Cabernet Sauvignon

Though young, the nose seems to carry the notes of wild sage and blackberry that surround the vineyard, along with a black licorice and almost minty black cherry.

2006 Napa Valley Merlot, Beau Terre Vineyard

Milk chocolate and raspberry melt over the palate and the wine still seems young and vigorous, improving over several hours when open.

2008 Late Harvest Sauvignon Blanc

A big caramelized grapefruit nose with an herbal center, with honey and sweet toasty notes which will grow with time. The palate is big and brassy, with all sorts of flavors jumping out – apricot, pineapple, nectarine, and gooseberry. Enough acidity to stay balanced, but definitely a mouthful!

RED ONLY SELECTION

2006 Stewart Vineyard Pinot Noir

Big, stand-up palate on this wine with lots of black characteristics – black rose, black cherry, black licorice and even some molasses.

PROPRIETOR'S MESSAGE

Greetings from Hill Family Estate,
Cold weather, comfort food and roaring fires have once again become part of our daily lifestyle. One of the best things about brisk weather and the winter months is the opportunity they give us to change our wine routine. You will find three wines in this month's shipment that will add magic to your holiday gatherings.

It was wonderful celebrating harvest with those of you that attended our harvest party (PRIMAL) this year. The setting was appropriately rustic, outside on a beautiful autumn afternoon under the trees and up against the vines at the Hayne Vineyard in St. Helena!

We would like to thank everyone who braved the butcher demonstration and tasted all of the unique dishes that were prepared by talented chefs from across the country!

Photos of the event can be viewed on our website (www.hillfamilyestate.com) or on the Hill Family Estate Facebook page.

"The color of springtime is in the flowers, the color of winter is in the imagination." ~Ward Elliot Hour

We wish you and yours a safe and happy holiday season!

Warm Regards,

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

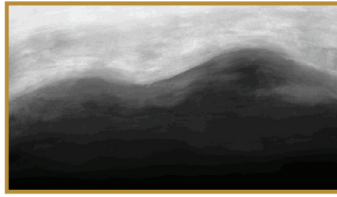
WINE PRICING

Crossroads 3 Bottle Club

2006 Atlas Peak Cabernet.....	\$52.00
2006 Beau Terre Merlot	\$24.00
2008 Late Harvest Sauvignon Blanc	\$28.00
Subtotal	\$104.00
Shipping	\$5.00
CA Tax (where applicable)	\$9.10
Total.....	\$109.00
CA Total	\$118.10

Crossroads 3 Bottle Reds Club

2006 Atlas Peak Cabernet.....	\$52.00
2006 Beau Terre Merlot	\$24.00
2006 Pinot Noir	\$30.40
Subtotal	\$106.40
Shipping	\$5.00
CA Tax (where applicable)	\$9.31
Total.....	\$111.40
CA Total	\$120.71



HILL FAMILY
E S T A T E



2006 Atlas Peak Cabernet Sauvignon

Production: 144 cases

Composition: 100% Cabernet Sauvignon

Vineyards: 8% Bianchini Vineyard and 92% Baker Vineyard

Cooperage: 80% in new French oak (Remond, Bossuet, Seguin Moreau), 20% in new American oak (Radoux Appalachian)

Alcohol: 15.5% alc, 3.75 pH, 0.57 TA

Release date: September 2009

Release price: \$65.00/bottle

As the Hill Family wines progress, we keep an eye out for lots that can tell us something about site and vintage. In 2007, that wine is this small Atlas Peak Cabernet lot, a blend of two different vineyards. Bianchini is a steep site facing east on the top of Atlas Peak (2000 ft elevation). Baker is a red dirt site in Foss Valley with a southwestern exposure, featuring several clones and rootstalks selected by Doug Hill for their suitability to this thin soil with its rocky outcrops. Because of the long season in 2006, interrupted both by rain and by heat spells, these vineyards had small crops with small berries. This allowed the grapes to have great color, ripe seeds, and some shrivel towards the end, for extra concentration.

Tasting notes:

Though young, the nose seems to carry the notes of wild sage and blackberry that surround the vineyard, along with a black licorice and almost minty black cherry. The palate is young and clean and strong, a bit pushy with the up front blackberry and cherry fruit, and powering along to a rousing finish. This will soften and take on more curves with time, but at this point, the wine is muscular and coiled – give it a few minutes in the glass.

CAVATELLI WITH BOLOGNESE SAUCE
2006 ATLAS PEAK CABERNET SAUVIGNON

As Seen On Pasta Maria

INGREDIENTS:

Serves 4

6 tablespoons extra virgin olive oil
1/2 cup chopped onions
1 tablespoon chopped garlic
1 teaspoon rosemary
8 ounces (1 cup) ground veal
4 ounces (1/2 cup) ground pork
gray salt and freshly ground black pepper
2 tablespoons dry porcini mushrooms,
soaked in warm water for 15 minutes,
and chopped (liquid reserved)
12 ounces fresh Cavatelli pasta
1/3 cup white wine
2 tablespoons porcini juice (reserved
from above)
3/4 cup veal stock
1 tablespoon finely chopped parsley
1/4 cup marinara
1/3 cup grated Parmesan cheese

PREPARATION:

Bring a large pot of salted water to a boil.

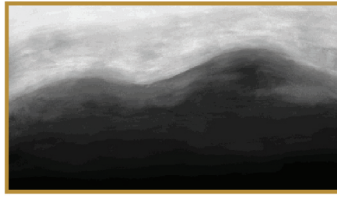
In a large skillet, heat the oil over medium heat. Add the onions and cook gently to “sweat” for about 2 minutes. Do not let the onions caramelize. Add the garlic and rosemary and cook about 1 minute, or until garlic is lightly browned.

Add the veal and pork and cook, smashing the meat apart with a wooden spoon, to keep it from clumping together. Cook for about 2 minutes and season with salt and pepper to taste. Add the mushrooms and continue to cook about 4 minutes, evaporating any liquid and caramelizing the meat.

Meanwhile, add pasta to boiling water.

Add the wine and porcini juice to the meat, and cook for 1 minute to evaporate. Add the veal stock and parsley, and cook for 2 minutes. Add the marinara and 1/4 cup of the pasta water. Reduce the heat and simmer for 3-4 minutes.

When the pasta is al dente, drain (reserving some of the water) and add it to the sauce. It will finish cooking in the sauce. Toss 2 tablespoons of the Parmesan into the sauce to help it bind. Add some reserved pasta water as necessary, if the sauce appears dry. Top with the remaining Parmesan.



HILL FAMILY
E S T A T E



2006 Napa Valley Merlot, Beau Terre Vineyard

Production: 456 cases

Composition: 76% Merlot, 23% Cabernet Sauvignon, 1% Syrah

Vineyards: 90% Beau Terre and 10% Baker

Appellations: Oak Knoll and Atlas Peak

Cooperage: 16 months in 100% French oak barrels, (40% new barrels)

Alcohol: 15.2% alc, 3.75 pH, 0.58 TA

Release date: December 9, 2009

Release price: \$30.00

This 2006 Hill Family Merlot combines the best of the Hill Family's Beau Terre Vineyard in the Oak Knoll District, with its plush black cherry and raspberry fruit, and the Beau Terre Atlas Peak Cabernet with its fine classic sage and brambly character. 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. 2006 was a cool year with hot spells, making a muscular Merlot that has a big structure. We actually added Cabernet to it for the softer fruit! After 18 months in barrel, the wine finally evolved enough to bottle.

Winemaker Alison Doran's Tasting notes:

Nose: Raspberry and Boysenberry aromas with darker jammy fruit in the back.

Palate: Milk chocolate and raspberry melt over the palate and the wine still seems young and vigorous, improving over several hours when open. Decanting this beauty is highly recommended!

GRILLED MARINATED SKIRT STEAK WITH BLUE CHEESE FONDUE
Paired with 2006 Napa Valley Merlot, Beau Terre Vineyard

Recipe courtesy of Michael Chiarello

INGREDIENTS:

1 1/2 pound skirt steak, cut
lengthwise into 1/2-inch slices, room
temperature

2 cups jarred pesto

gray salt and freshly ground black
pepper

BLUE CHEESE FONDUE

1 tablespoon unsalted butter

1 1/2 teaspoons finely chopped fresh
thyme leaves

1 teaspoon minced garlic

2 cups heavy cream

1/2 pound Cambozola blue cheese,
crumbled, or other blue cheese

1/4 teaspoon freshly ground black
pepper

PREPARATION:

Prepare Blue Cheese Fondue

Soak 15 wooden skewers in cold water for 30 minutes. Heat the grill.

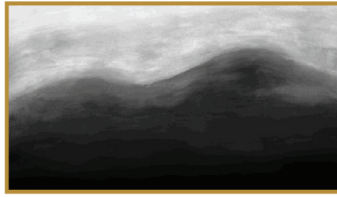
Thread the meat onto skewers, season with salt and pepper, and coat with the pesto. Grill to desired doneness. You can also cook the meat to medium rare then finish it off in the oven just before the party.

Cook's note: Have the butcher slice the skirt steak for you. Serve cooked meat skewered into a loaf of bread for a fun presentation next to the Blue Cheese Fondue. Other garnishes (like apple, etc.) can be arranged stabbed into the loaf as well.

Blue Cheese Fondue

Cook's Note: You can make this sauce a couple of hours in advance but reheat it very slowly to prevent separation. A number of cheeses can be substituted for the Cambozola; try Brie, Blue Cheese, or aged English Cheddar. Alternatively, use this sauce as a base for lasagna, tossed with pasta and steamed asparagus, or spooned over grilled steak for a stunning accent.

In a small pan over medium-low heat, cook the butter, thyme, and garlic until the garlic is soft, about 2 minutes. Be careful not to let the garlic brown. Add the cream, raise the heat to medium, and bring the cream to a simmer. Cook until the cream is reduced by 1/3. Lower the heat to maintain a slow simmer. Add the cheese and stir until the cheese is melted and the mixture is smooth. Add the pepper and pour into a fondue pot set over low heat.



HILL FAMILY
E S T A T E



2008 Late Harvest Sauvignon Blanc

Production: 212 cases (12/375 ml's)
Composition: 100% Sauvignon Blanc
Vineyards: Stewart Ranch
Appellation: Carneros
Elevation: Valley floor
Cooperage: neutral oak
Harvest Date: October 21, 2008
Release Date: July 12, 2009
Alcohol: 12.54%, TA 0.86, pH 3.26, 12.95% RS
Release price: \$35.00

The 2008 Hill Family Estate Late Harvest Sauvignon Blanc comes from the Stewart Ranch, a peninsula of vineyard in the Napa Marshes Wildlife Area in Carneros. Cool breezes and frequent fog make a late harvest possible here even when other areas of Napa become too warm. Persistent botrytis developed, but never made up more than about 15% of the final volume, but sugars continued to rise and concentrate. The clusters were so shriveled down that all grapes were foot-stomped by Ryan Hill on the morning of his 27th birthday to get some juice started before pressing. The result, even after 10 months in barrel, is a distinctive late harvest wine with little question about what variety it was made from. With its amazing analysis figures it should age gracefully for years, mellowing out a bit from its present exuberance.

Winemaker Alison Doran's Tasting notes:

A big caramelized grapefruit nose with an herbal center, with honey and sweet toasty notes will grow with time. The palate is big and brassy, with all sorts of flavors jumping out – apricot, pineapple, nectarine, and gooseberry, with enough acidity to stay balanced, but definitely a mouthful!

GRILLED MANGOES WITH BLUE CHEESE AND HONEY

Paired with 2008 Late Harvest Sauvignon Blanc

Recipe courtesy of Michael Chiarello

INGREDIENTS:

3 large mangoes, ripe but not soft
(you can substitute apricots, peaches,
nectarines or pears)
2 tablespoons unsalted butter
1 teaspoon Toasted Spice Rub, recipe
follows
1/8 teaspoon finely ground sea salt,
preferably gray salt
8 ounces blue cheese
3 tablespoons honey

Toasted Spice Rub

1/4 cup fennel seeds
1 tablespoon coriander seeds
1 tablespoon peppercorns
1 1/2 teaspoons red pepper flakes
1/4 cup pure California chili powder
2 tablespoons kosher salt
2 tablespoons ground cinnamon

PREPARATION:

Have the oven broiler on or a grill heated to medium-high.

Peel the mangoes with a paring knife. One at a time, set each mango on its side on a cutting board and cut the flesh away from the large flat seed in the center. Place the largest 2 pieces from each mango in a medium bowl (set the rest of the flesh aside for another use).

Melt the butter in a small skillet over medium heat and cook until it turns nut brown. Add the Toasted Spice Rub and salt. Remove the skillet from the heat. Pour or brush the butter mixture over the mangoes and toss well to coat them.

Grill the mango slices (only on the flat, cut side) over medium-high heat until nicely marked, 3 to 5 minutes.

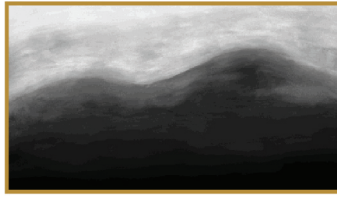
While mangoes are grilling, cut the blue cheese into 1-inch pieces.

Remove the mango slices from the grill and spread them on a baking sheet, with the grilled sides facing up. Divide the cheese on top of the mango slices.

Place under the broiler for 30 seconds to weep the cheese (optional step). Be careful not to get the mango too hot. Arrange on a platter or individual plates. In a heat-proof bowl, warm the honey briefly in the microwave and drizzle over the top. Serve warm.

Toasted Spice Rub Yield: about 1 cup

Toast the fennel seeds, coriander seeds, and peppercorns in a small, heavy pan over medium heat. When the fennel turns light brown, work quickly. Turn on the exhaust fan; add the red pepper flakes, and toss, toss, toss, always under the fan. Immediately turn the spice mixture out onto a plate to cool. Put in a blender with the chili powder, salt, and cinnamon and blend until the spices are evenly ground. If you have a small spice mill or a coffee grinder dedicated to grinding spices, grind only the fennel, coriander, pepper, and chili flakes. Pour into a bowl and toss with the remaining ingredients. Toasting freshens spices, releases their oils, and makes them more fragrant, as well as adding a new dimension of flavor. Keep the spice mix in a glass jar in a cool, dry place, or freeze. Taste your chili powder and, if spicy and hot, cut back the amount. California chiles are almost sweet, not hot.



HILL FAMILY
E S T A T E



2006 Stewart Vineyard Pinot Noir

Production: 444 cases

Composition: Pinot Noir 95%, Syrah 5%

Vineyards: 95% Stewart Vineyard, Carneros, 5% Clarke Vineyard, American Canyon

Cooperage: 14 months in 100% French Oak, 40% new Francois Freres, Remond, and Saury

Alcohol: 13.99% alc, 3.60 pH, 0.56 TA

Release price: \$38.00

The Stewart Vineyard in Carneros receives cool and breezy summer weather that helps create color, depth and finesse in the Pinot Noir grape. The vineyard is planted on gravelly clay loam soils that are surrounded by an estuary created by tidal activity in this lower stretch of the Napa River. The humidity is very high at this site, so careful attention to appropriate leaf removal around the grape clusters is important to enhance grape quality and to produce wines of their highest potential. The 2006 growing season offered very cool temperatures during August and September. These cool temperatures, as well as the idealic Carneros terroir, allowed the grapes a slow and extended ripening period, helping to create the power and finesse that make this 2006 Pinot Noir fun to drink.

Winemaker Alison Doran's Tasting notes:

Nose: a big ripe nose with spicy notes, some vanilla, and a savory roasted pork character

Palate: Big stand up palate on this wine with lots of black characteristics – black rose, black cherry, black licorice and even some molasses. Expansive in it's youth; however, will begin to mellow with age.

PORK CHOPS WITH TOASTED SPICE RUB AND APPLE DRESSING

Pair with 2006 Stewart Vineyard Pinot Noir

Recipe courtesy of Michael Chiarello

INGREDIENTS:

4 (12-ounce) center-cut pork chops
gray salt
2 tablespoons Toasted Spice Rub,
recipe follows
2 tablespoons extra-virgin olive oil
1/3 cup dry white wine
1/2 cup Honey Roasted Apple Sauce

Honey Roasted Apple Sauce

12 apples, Gravenstein or McIntosh
2 tablespoons butter
2 tablespoons fresh lemon juice
1/2 teaspoon finely ground sea salt,
preferably gray salt
1/3 cup honey

Toasted Spice Rub

1/4 cup fennel seeds
1 tablespoon coriander seeds
1 tablespoon peppercorns
1 teaspoon crushed red pepper flakes
1/4 cup pure California chili powder
2 tablespoons kosher salt
2 tablespoons ground cinnamon

PREPARATION:

Preheat the oven to 350 degrees F. Season both sides of the pork chops with salt and toasted spice rub. Heat the oil in an ovenproof skillet over medium heat and sear the pork chops until golden brown, about 4 minutes on 1 side and 1 minute on the other side. Place pork chops on baking sheet. Remove excess oil from skillet. Bake the chops until just cooked through, about 8 to 10 minutes. Remove to a serving platter. Over medium heat, add the wine to the skillet, stir, and reduce to 1 to 2 tablespoons; add the apple sauce and bring to a simmer. Spoon over each chop.

Toasted Spice Rub Yield: 1 cup

Toast the fennel seeds, coriander seeds, and peppercorns in a small, heavy pan over medium heat. When the fennel begins to turn light brown, add the red pepper flakes, and toss several times. Immediately turn the spice mixture out onto a plate to cool.

Put in a blender with the chili powder, salt, and cinnamon and blend until the spices are evenly ground. If you have a small spice mill or a coffee grinder dedicated to grinding spices, grind only the fennel, coriander, pepper, and chili flakes. Pour into a bowl and toss with the remaining ingredients.

Keep the spice mix in a glass jar in a cool, dry place, or freeze.

Note: If you have an exhaust fan over your stove, turn it on before you start toasting the spices. Be careful not to inhale the fumes once you add the red pepper flakes.

Honey Roasted Apple Sauce Yield: 8 servings

Preheat oven to 425 degrees F. Peel the apples with a vegetable peeler, remove the core and cut into 1-inch chunks, place in a large bowl. Heat a large skillet or roasting pan over medium-high heat. Add the butter. When the butter begins to brown, add lemon juice, then add the apples and salt. Cook until the apples just begin to color, about 4 minutes. Stir in the honey. Roast the apples in the oven until soft and lightly caramelized, about 12 minutes. Fork mash for a chunky version or puree in food processor for a smoother sauce. Serve warm, room temperature or cold.