

Hill Family Estate Wine Club Selections

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BONNELL'S FINE TEXAS CUISINE



From the time Bonnell's Restaurant opened its doors in 2001, it has been hailed as the beginning of a new chapter in the book of fine Texas cuisine and the premier restaurant associated with both Fort Worth and Texas. Jon Bonnell's recipes are enhanced with regional Creole, Southwestern, and Mexican spices to bring truly authentic, well-loved cuisine from the Lone Star State into homes all over the world. Almost all of the grass-fed beef, produce, venison, quail, wild boar, fish, oysters, cheeses and fresh herbs served at Bonnell's are from the great state of Texas, and they are currently rated one of the Top 3 Restaurants in the Dallas/Fort Worth Metroplex by the Zagat Survey of Texas Restaurants.

3 BOTTLE CLUB SELECTION

2010 Sauvignon Blanc

Production: 495 Cases

Composition: 95% Sauvignon Blanc, 5% Semillon

Appellation: Napa Valley

2008 "Stewart Ranch" Pinot Noir

Production: 321 Cases

Composition: 100% Pinot Noir

Appellation: Carneros

2007 Cabernet Sauvignon

Production: 1005 Cases

Composition: 87% Cabernet Sauvignon, 11% Merlot, 2% Syrah

Appellation: Napa Valley

3 REDS CLUB SELECTIONS

2005 Cabernet Sauvignon

Production: 896 Cases

Composition: 94% Cabernet Sauvignon, 6% Merlot

Appellation: Oak Knoll, Atlas Peak, Napa Valley

2006 Cabernet Sauvignon

Production: 885 Cases

Composition: 100% Cabernet Sauvignon

Appellation: Oak Knoll, Atlas Peak

2007 Cabernet Sauvignon

Production: 1005 Cases

Composition: 87% Cabernet Sauvignon, 11% Merlot, 2% Syrah

Appellation: Napa Valley

PROPRIETOR'S MESSAGE

Greetings from Hill Family Estate,

We're finally receiving some sunshine and warm weather in the valley after experiencing torrential rainstorms throughout the month of March. While some of our vineyards were completely covered in water, the rain allowed for Doug Hill to catch up on sleep, which is not part of his nightly routine around this time of year. What happens in the vineyard in the spring-how the vines are pruned and whether or not there is frost, etc.-can have an effect, positive or negative for vintages to come. So far, everything Doug has witnessed in the vineyards has been positive.

It's been said that a successful trip to Vegas is usually an untraceable trip to Vegas. However, this was not the case for Ryan Hill on his latest marketing blitz to sin city. Whether you're gambling away millions of dollars at the Piazza Club atop the Venetian Hotel or sitting poolside and perfecting your tan at the Wynn Hotel, you will always have

the option of drinking Hill Family Estate.

Planning a trip to Napa? Remember to let us know when you're coming to town so we can get you discounted rates at your favorite hotels. Like oysters? We do. We have invited the crew from Hog Island Oyster Company to shuck as many mollusks as our club members can devour between the hours of 2pm and 5pm on May 22nd. Check your email soon as more details will follow!

Lastly, as summer approaches so do the famous garden tours, which take place at the family garden - less than a mile from the tasting room. Appointments can be booked starting in June and will continue through October.

Thank you for your continued support of Hill Family Estate. We look forward to seeing you in the near future.

All our best,
The Hill Family (Doug, Darci, Ryan and Carly)

WINE PRICING

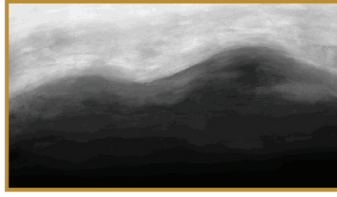
Crossroads 3 Bottle Club

2010 Sauvignon Blanc	\$17.60
2008 "Stewart Ranch" Pinot Noir	\$30.40
2007 Cabernet Sauvignon	\$38.40
Sub-Total*	\$86.40

Crossroads Reds Club

2005 Cabernet Sauvignon	\$40.00
2006 Cabernet Sauvignon	\$40.00
2007 Cabernet Sauvignon	\$38.40
Sub-Total*	\$118.40

*Plus shipping and tax where applicable



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Tasting Notes for Crossroads 3 Bottle Club

~ Please see our website at hillfamilyestate.com for full descriptions ~

2010 SAUVIGNON BLANC

Production: 495 Cases

Composition: 95% Sauvignon Blanc, 5% Semillon

Vineyards: 46% Windy Flats, 41% Watson, 8% Baker, and 5% Alsace

Winemaker Alison Doran's Tasting Notes: The nose has a bright, bouncy peach and vanilla character, with gooseberry, lime peel, melon and elder flower notes. The palate is crisp and clean, with classic lychee nut and nectarine flavors. The finish is rich and smooth with long lingering white peach notes.

2008 "STEWART RANCH" PINOT NOIR

Production: 321 Cases

Composition: 100% Pinot Noir

Vineyard: Stewart Ranch

Winemaker Alison Doran's Tasting notes: The 2008 has an inviting earthy dark red rose Pinot Noir nose, opening to black cherry and spice. The palate has a beautifully balanced raspberry soufflé texture to begin with, but then grows in weight and power, as the cherry, roses, and dark spice lead to a velvety finish. This wine has intriguing surprises all through it, and it will be very interesting to see where it goes from here.

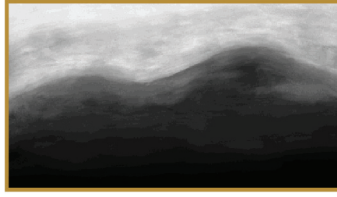
2007 CABERNET SAUVIGNON

Production: 1005 Cases

Composition: 87% Cabernet Sauvignon, 11% Merlot, 2% Syrah

Vineyards: Baker, Bianchini, Lazar, Beau Terre and Hansen

Winemaker Alison Doran's Tasting notes: Dark deep fruit nose, with black licorice and cassis. A classic Cabernet Sauvignon palate from Napa, very long fruit flavors of blackberry, cherry and even a little cranberry let you know that the wine is still young. Surprisingly drinkable, the tannins are there to support, not overwhelm, the palate, and the finish is friendly.



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Tasting Notes for Crossroads 3 Bottle Reds Club

~ Please see our website at hillfamilyestate.com for full descriptions ~

2005 CABERNET SAUVIGNON

Production: 896 Cases

Composition: 94% Cabernet Sauvignon and 6% Merlot

Vineyards: Baker, Beau Terre and Coombsville

Winemaker Alison Doran's Tasting Notes: The nose is deep, with ripe cassis and blackberry, intriguing black licorice and briary garrigue aromas; almost a molasses intensity of depth. The palate is lovely- full bodied, and balanced. Fruit forward and very elegant, supported by strong oak tannins in the middle with an overall impression of rich black cherry and blackberry with an evolving tapered finish.

2006 CABERNET SAUVIGNON

Production: 885 cases

Composition: 100% Cabernet Sauvignon

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

Winemaker Alison Doran's Tasting notes: Elegant blackberry and black cherry waft out of the glass with the wild sage and garrigue notes that come from the Atlas Peak Mountain area. Long deep flavors of black cherry, wild cherry, and cassis are developing nicely on the palate with a hint of sage and cedar, and there is just enough mountain tannin to be savory and structured.

2007 CABERNET SAUVIGNON

Production: 1005 Cases

Composition: 87% Cabernet Sauvignon, 11% Merlot, 2% Syrah

Vineyards: Baker, Bianchini, Lazar, Beau Terre and Hansen

Winemaker Alison Doran's Tasting notes: Dark deep fruit nose, with black licorice and cassis. A classic Cabernet Sauvignon palate from Napa, very long fruit flavors of blackberry, cherry and even a little cranberry let you know that the wine is still young. Surprisingly drinkable, the tannins are there to support, not overwhelm, the palate, and the finish is friendly.

WHITE GAZPACHO

*Recipe pairs with Hill Family Estate Sauvignon Blanc
Courtesy of Jon Bonnell from Bonnell's Restaurant*

INGREDIENTS:

- 3 large yellow tomatoes
- 2 yellow bell peppers (seeded)
- 2 large cucumbers (peeled and seeded)
- ½ small sweet onion
- 1½ cups half & half
- 6 ribs celery (the lighter in color, the better, no leaves)
- 4 tbsp extra virgin olive oil
- 4 limes (juice only)
- 1¼ tsp salt
- ½ tsp white pepper
- 2 oz sliced almonds

PREPARATION:

Toast the almonds in a 350 degree oven for a few minutes until lightly golden brown. Run all solid ingredients, including the almonds, through a grinder with the small plate attached. Combine with the liquid ingredients, season and whisk thoroughly to combine. Allow to sit in the refrigerator for at least one hour. Serve chilled with a few drops of white winter truffle oil, a spoonful of lump crabmeat and a few chopped chives.

FOR GARNISH:

- 8 oz lump crab meat
- 1 lemon
- 1½ tsp extra virgin olive oil
- chopped fresh chives or chive blossoms
- white winter truffle oil (2-3 drops per serving)

Pick through the crab for shell pieces, then season with lemon juice and olive oil and just a pinch of salt and pepper.

WILD MUSHROOM AND DUCK GUMBO

*Recipe pairs with Hill Family Estate Pinot Noir
 Courtesy of Jon Bonnell from Bonnell's Restaurant*

GUMBO BASE INGREDIENTS:

¼ cup each	diced red and green bell pepper	1 tbsp	worcestershire sauce
¼ cup	diced poblano pepper	¼ tsp	salt
½ stalk	diced celery	1 pinch	ground black pepper
⅓ cup	diced sweet onion	1½ tsp	canola oil
1 tbsp	chopped garlic	1 lb	mixed sliced mushrooms - shitake, cremini, portabella, and oyster
4 cups	chicken stock	1½ sprigs	fresh thyme
2 tbsp	creole seasoning	2 tbsp	butter
⅓ pound	chopped frozen okra	¼ cup each	diced red and green bell pepper
1 tbsp	frank's red hot sauce		

PREPARATION:

Cook the butter and flour together in a heavy bottom pan to form a roux. Keep stirring the roux continuously over medium heat until the roux has reached a dark caramel color. Remove from the heat and set aside for later. Clean and chop all mushrooms, then sauté in canola oil with whole thyme sprigs until soft. In a separate pot, sauté onions, celery, garlic, and peppers. Once the onions have softened add spices, chicken stock, hot sauce and Worcestershire sauce and bring to a simmer. Whisk in the cooled roux vigorously, then add the mushrooms and okra to the mix last and remove the thyme stems. Allow to simmer with all ingredients together for at least 5 minutes. Ladle the hot gumbo into bowls and top each serving with warm duck confit and cooked white rice (optional).

FOR THE DUCK CONFIT:

1½ pounds	fresh duck legs
1½ tbsp	kosher salt
1½ tbsp	creole seasoning
½ cup	canola oil

Rub the duck legs thoroughly with salt and spices and allow to marinate for 24 hours. On the following day, place the legs in a 250 degree wood smoker for 1 hour. Remove the legs from the smoker and place in a dutch oven-type roasting pan with a tight fitting lid and add in the canola oil. Cook covered on the stovetop on low or in the oven at 250 degrees for 2-3 hours, or until the legs become tender. Remove the meat from the bone and shred by hand when they are cool enough to handle and discard the fat, skin and oil. Keep the meat refrigerated until ready to use.

**BUFFALO TENDERLOIN PEPPERSTEAK
WITH SMOKED WHISKEY CREAM SAUCE**

Recipe pairs with Hill Family Estate Cabernet Sauvignons

Courtesy of Jon Bonnell of Bonnell's Restaurant

INGREDIENTS:

4 8 ounce buffalo filets
4 tsp cracked black pepper
1 tsp kosher salt
1 stick butter
4 cloves garlic
4 small shallots
1 cup heavy cream
½ cup McKendrick's Mesquite Aged Whiskey
2 tbsp canola oil

PREPARATION:

Mix the salt and cracked pepper together and spread out on a large plate. Press the filets down in the seasonings to coat on both flat sides very well. In a hot skillet, brown the steaks on all sides in canola oil. Place the pan and steak in a 350 degree oven and finish cooking until desired temperature is reached (130 degrees, medium rare is recommended). Remove steaks from pan and allow to rest while finishing the sauce. In the same pan, add the butter, finely chopped shallots and garlic. Sauté until lightly brown, then add the whiskey. Be careful to do this off of the fire, because the whiskey will flame. If using an electric range, light with a match and stand back. After whiskey has burned out, add the cream and reduce to a slightly thick consistency that will coat the steak. Pour the sauce directly over the cooked filets, allowing the sauce to run down all sides.