



F A L L 2 0 1 7

Greetings from Hill Family Estate –

Happy Harvest! Summer has kept us busy in the vineyard between suckering and leafing (the removal of unwanted growth) to allow for better air flow and dappled sunlight to enter the vine canopy and assist with the maturation of grapes. Canopy management was followed by fruit thinning in vineyards where the crop is heavier, entangled or growing on short shoots. A second round of fruit thinning occurs when the grapes are 75-90% through *veraison*, the transitional period when green grapes change color and begin to ripen. Any grapes that are lagging behind in maturity are dropped at that time to let the remaining clusters ripen fully and evenly. The first picks of the season arrived in mid-August, and we'll continue to harvest throughout the month of September as each vineyard reaches maturation. Despite a challenging winter with heavy rains and an unexpected hail storm in early June, our vineyards have persevered and are producing beautiful fruit this season.

We're hosting our first annual Lobster Feed on September 30 in the vineyard located just across the street from our tasting salon at the Villagio Inn and Spa. As members you enjoy special reduced rates at Villagio and their sister property Vintage Inn, as well as at two other hotel properties in Yountville: Bardessono and Hotel Yountville. Please reach out to us when you're planning a trip to the valley, and we'll be happy to assist you with reservations.

Our featured chef for the fall shipment is chef Mark LoRusso of Costa di Mare, the award-winning restaurant located at the Wynn in Las Vegas. LoRusso creates his menu nightly, featuring fresh Mediterranean seafood and Italian cuisine with house-made pastas and over forty varieties of sustainably sourced fish and shellfish flown in daily directly from Italy's coastline. Costa di Mare is one of the very few restaurants in the Western Hemisphere serving langoustines that are shipped fresh from the European waters through a meticulous air-travel system and are kept alive at the restaurant using a tank system with water chemistry that parallels their natural environment. The source is so zealously guarded that its boxes are thrown away only after all identifying tags have been stripped and destroyed. If you are planning a trip to Las Vegas, make sure Costa di Mare is on your short list, it's not one to miss. Miklos Katona, lead sommelier at the restaurant, hand selected the recipes to be paired with the Hill Family wines included in this shipment.

With our best regards,

The Hill Family

MIXED CLUB ONLY

2015 TIARA
SAUVIGNON BLANC
NAPA VALLEY

COMPOSITION: 97% SAUVIGNON BLANC, 3% SEMILLON
PRODUCTION: 197 CASES

The Tiara is more fragrant, more luscious, and more powerful than our Napa Valley Sauvignon Blanc. Most of the fruit comes from the Windy Flats Vineyard in the eastern foothills of Wooden Valley. The 2015 season was again very early, and we harvested on August 21 at 23.4 Brix. The wine spent two months in 50% new oak, but the oak seemed too much for it, so it was then racked with light lees and put back into barrel for nine months using two-year-old French oak barrels to integrate and balance its very large and opulent proportions. Aromas of peach and toasted almond are followed by light jasmine and toasted marshmallow. This wine has a rich and velvety texture that balance the flavors of citrus and nectarine.

2015 LIKE A HAWK
NAPA VALLEY

COMPOSITION: 58% SYRAH, 27% CABERNET
SAUVIGNON, 10% MALBEC, 3% MERLOT, 2% VIOGNIER
PRODUCTION: 238 CASES

For a few years now, we have been creating a unique blend of Cabernet Sauvignon and Syrah known for its punch and vigor. The Syrah and Cabernet Sauvignon lots are always a treat to blend, and eventually we find the place where this “Team of Rivals” fits together better than each could be separately. In 2015, the “Like a Hawk” is again mostly made from Baker Vineyard in Atlas Peak, with Windy Flats in Wooden Valley and some Polson Road in Jameson Canyon. “Like a Hawk” is a big, elegant, intense wine, with huge color and density, and it is fun to have Landon on the label. The aromas are very pretty for a red wine – wild strawberries and blackberries with a delicate hint of black pepper and lots of smoky oak. The palate is rich and generous with smooth black cherry and more wild strawberries.

2013 *ATLAS PEAK* CABERNET SAUVIGNON

NAPA VALLEY

COMPOSITION: 80% CABERNET SAUVIGNON, 17% MALBEC,
3% MERLOT | PRODUCTION: 487 CASES

Atlas Peak Cabernet Sauvignon is accumulating a well-deserved reputation for intensity and finesse. 2013 was a dry year and a long growing season, but a bit earlier than 2012. Cabernet Sauvignon had big color and big tannins and showed off the potential of the site to create elegance and complexity. After early blending with Malbec and Merlot to soften and broaden the structure, this wine is ready to age and grow for a long time. Notes of briary white sage and burnt marshmallow, with some nice cassis and a hint of blackberry. The tannins are elegant and fine-grained with ripe, concentrated, almost raisiny flavors drawn out by blackberry, white pepper, and very dark chocolate. Give this wine 5 years and you will have a classic beauty.

RED CLUB ONLY

2014 MALBEC

NAPA VALLEY

COMPOSITION: 98% MALBEC, 1% MERLOT,
1% CABERNET SAUVIGNON | PRODUCTION: 263 CASES

Malbec has become a quiet cult favorite, and we have made some wonderful ones that normally go into our Cabernet Sauvignon, but we wanted to let our members share some of the excitement. We made two Malbec lots in 2014; one from our mountain fruit, and one from our lower elevations so that we could control the tannins. Malbec has a deep fruity charm, and big color that has it becoming a cult success in some parts of the world. We only made a small quantity for the adventurous, and we hope it catches on.

SEARED SEA SCALLOPS

WITH FENNEL PURÉE AND BLOOD ORANGE VINAIGRETTE

INGREDIENTS (SERVES 4)

- 12 fresh sea scallops
 - 2 tbsp. extra virgin olive oil
 - 1 cup fennel purée (recipe follows)
 - 3 blood oranges: one to be used for blood orange vinaigrette (recipe follows) and the remaining two to be sectioned and reserved
 - 2 tbsp. pistachios, lighted toasted
- salt to taste

BLOOD ORANGE VINAIGRETTE

- 2 oz. blood orange juice
 - 6 oz. extra virgin olive oil
 - 1 small shallot, finely minced
- Kosher salt and black pepper, to taste

FENNEL PURÉE

- 2 fennel bulbs (reserve fronds)
 - 2 tbsp. extra virgin olive oil
- Kosher salt and black pepper, to taste

DIRECTIONS

Preheat oven to 300°. Place the pistachio nuts on a sheet pan and roast lightly for 10 minutes until warm and fragrant.

BLOOD ORANGE VINAIGRETTE: In a small stainless steel bowl, mix blood orange juice, olive oil, salt, pepper and shallot.

FENNEL PURÉE: Split the fennel into quarters and remove core. Place the fennel in a small saucepan and cover with water. Boil over high heat until the fennel is tender, approximately 20 minutes, then drain the liquid. Place the fennel in a food processor fitted with a steel blade, add the olive oil and purée until smooth. Season with salt and pepper.

SCALLOPS: Pat the scallops dry with a paper towel and season with salt and pepper. Heat the olive oil in a large sauté pan over medium heat and add the scallops. Sauté without moving them for approximately three minutes on each side, until golden brown.

TO SERVE: Spread the warm fennel purée across a large platter and place scallops over the fennel purée. Add the reserved blood orange segments to the vinaigrette and drizzle over and around the scallops. Garnish with the toasted pistachios and fennel fronds.

GARGANELLI AL RAGU DI CROSTACEI

INGREDIENTS (SERVES 4)

- 3 tbsp. extra virgin olive oil
- 2 cloves of garlic, thinly sliced
- ½ cup white wine
- ½ tsp. red pepper flakes
- 1 ½ cups shellfish stock
- 8 oz. blue crab meat (cooked)
- 4 oz. lobster meat (cooked), diced
in large chunks
- 8 U-10 shrimp peeled, deveined
and cut in half
- 1 lb. garganelli pasta, dry or fresh
(if garganelli is not available, penne is a good
substitute)
- 4 basil leaves, julienned
- 20 cherry tomatoes, halved
- Salt, to taste
- Extra virgin olive oil, for garnish

DIRECTIONS

Bring a large pot of water to a boil; add 1 tbsp. salt and the garganelli and cook according to instructions on the box if using dried pasta; if using fresh pasta cook for about five minutes or until al dente.

In a large sauté pan over medium heat, warm the olive oil, then add garlic and toast until golden brown (but do not allow to burn). Add the shrimp and sauté for 1 minute, remove from pan and reserve; add red pepper flakes and white wine and reduce by half, then add the shellfish stock and reduce by half. Add the crab, lobster and shrimp to the pan and gently simmer until the shrimp are pink and cooked through, about five minutes. Add the cherry tomatoes and bring to a boil, add a tsp. of salt. Add the cooked pasta to the pan, then add the basil and toss altogether. Serve on a platter with a drizzle of extra virgin olive oil.

BISTECCA ALLA FIORENTINA

INGREDIENTS (SERVES 4)

40 oz. bone-in porterhouse, preferably prime
2 tbsp. extra virgin olive oil
1 tbsp. sea salt
Kosher salt and black pepper, to taste

CREAMY POLENTA

5 cups whole milk
1 cup stone ground yellow cornmeal
(such as Anson Mills)
3 tbsp. mascarpone cheese
2 tbsp. freshly grated Parmesan cheese

GARLICKY RAPINI

1 bunch rapini
2 garlic cloves, thinly sliced
1 tsp. red pepper flakes
2 tbsp. extra virgin olive oil

DIRECTIONS

Pre-heat oven to 400°. Let the steak stand for 30 minutes at room temperature. Season liberally with kosher salt and black pepper. Heat a large, well-seasoned cast iron skillet over high heat until very hot, 5 to 7 minutes. Pat the steak dry with a paper towel and brush lightly with olive oil. Add the steak and sear for approximately five minutes per side. Place the entire pan in the oven and cook until the internal temperature reaches 130 for medium-rare on an instant-read thermometer (approximately 25 minutes). Remove the steak from the oven, cover tightly with aluminum foil and let rest for ten minutes.

CREAMY POLENTA: In a large saucepan bring the milk to a boil; season with 1 tsp. kosher salt and ½ tsp. pepper. Reduce the heat to medium low and very slowly whisk in the cornmeal, whisking constantly to make sure there are no lumps. Switch to a wooden spoon and stir frequently until the polenta has thickened, approximately 40 minutes (or according to the instructions on package). Turn off the heat, stir in the mascarpone until smooth. Garnish with parmesan cheese and a drizzle of olive oil.

GARLICKY RAPINI: Carefully clean the rapini to remove any tough stems. Bring a pot of salted water to a boil; add the rapini and cook for just three minutes. Meanwhile, heat the garlic in a large sauté pan over medium heat until golden brown and fragrant, but do not allow to burn. Add the red pepper flakes and blanched rapini. Cook until the rapini is warmed through.

TO SERVE: Place the rapini on a serving platter. Place the polenta in a large serving bowl. Separate the filet and strip sirloin from the bone and slice. Place the t-bone in the center of a large platter and reassemble the steak with the sliced sirloin to the left and the sliced fillet to the right. Season with sea salt and drizzle lightly with olive oil.

OPEN DAILY 10AM-6PM



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